

# B·B LEMON

## Allergy Menu

A - Alcohol | GL - Gluten | F - Fish | O - Onion  
SH - Shellfish | D - Dairy | N - Nut | G - Garlic

## BRUNCH

### Starters

Pigs in a Blanket w/ spicy mustard & beer cheese . GL, D  
Oysters on the Half Shell, 1/2 dz or 1 dz . . . . A, O, SH  
Campechana w/ octopus, oyster & shrimp . . . . F, O, SH  
Blue Crab Beignets . . . . . GL, O, SH, D  
New England Clam Chowder, bread bowl GL, F, O, SH, D, G  
French Onion Soup . . . . . A, GL, O, D, G  
Bacon Parmesan . . . . . GL, O, D, G  
Chili Cup . . . . Chili Bowl . . . . . A, O, D, G  
Chicken Lollipops, Korean spiced w/ toasted  
sesame seeds & cilantro dip . . . . . O, G  
Tuna Tartare\* w/ shishito peppers, avocado, ponzu, crispy shallots F, O

### Salads

#### Add Protein:

Chicken . . . . . \$6      Shrimp . . . . . \$10  
Salmon\* . . . . . \$12      Filet\* . . . . . \$14

House Green Salad . . . . .  
Watermelon Salad w/ feta, olives, tomatoes & mint . . . . D  
Caesar Salad, chopped Romaine, croutons & parmesan . GL, D  
Cobb Salad w/ bibb lettuce, avocado, radish, onion,  
blue cheese, hard boiled eggs. . . . . O, D

### Eggs & Such

All American w/ eggs any style, bacon or sausage,  
hash browns & rye toast . . . . . GL, O, G  
Egg & Cheese on a Roll w/ bacon, ham or sausage . . GL, D

#### Add Avocado \$2

Banana Pudding French Toast w/ sliced bananas  
& candied walnuts. . . . . GL, D, N  
The Croque Toad, open faced w/ gruyère, ham, béchamel GL, D  
Corned Beef Benedict w/ grain mustard hollandaise GL, D  
Omelet w/ choice of three (spinach, bacon, ham, cheese,  
onions, tomato, jalapeños, chorizo) . . . . .  
Sub Egg Whites +\$3  
Cornbread Waffle w/ pulled pork, slaw, fried egg GL, D  
Limoncello Pancakes w/ fresh blueberries & maple syrup A, GL, D  
Crawfish Hash w/ poached eggs & blackened hollandaise O, SH, D, G

### Burgers & Dogs (all made with TX Wagyu)

Hamburger\* . . . GL      Cheeseburger\* . . . . GL, D  
Bacon Burger\* . GL      Bacon Cheeseburger\* GL, D  
Patty Melt\* . . . . . GL, O, D

#### Add a Fried Egg \$2 . Add Avocado \$2

Hot Dog, 1/4 lb Wagyu w/ dill pickle, onion & creole mustard GL, O  
Chili Cheese Dog, 1/4 lb Wagyu . . . . . GL, O, D

### Sandwiches

Fried Chicken Sandwich . . . . . GL, O, D, G  
Lobster Roll, Maine or Connecticut style . . GL, O, D  
Lemon Chicken Wrap w/ tomato, pesto, onion, feta GL, D, G  
BLT Salmon w/ lettuce, tomato, bacon, egg, mayo on rustic bread GL, F, D  
Grilled Cheese, tomato, bacon & cup of tomato bisque GL, D, G  
Reuben w/ corned beef, sauerkraut & swiss cheese. . GL, D

### Entrées

Salmon\*, simply grilled or blackened. . . . . F, O, G  
Fish & Chips . . . . . GL, F, D  
Cajun Chicken w/ mixed greens . . . . . O, D, G  
Sliced Steak Salad\* 5oz filet w/ corn, black beans,  
onions, tomatoes, cotija . . . . . O, D, G  
Seared Asian Tuna Salad\* w/ cabbage, carrots,  
wontons, bell peppers . . . . . GL, F  
Pork Schnitzel w/ brown butter spaetzle & poached egg. GL, D

### Sides

Hash Browns . . . . . O, G  
Bacon or Sage Patty . . . . .  
Bagel w/ cream cheese (everything, plain, poppy, sesame) . . . GL  
Sliced Avocado . . . One Egg . . . . .  
Cottage Fries . . . . . Onion Strings. . GL, O, D, G  
French Fries . . . . . Fried Brussels . . . . .

# B.B. LEMON®

## BRUNCH

### Whites by the Glass

Bisol "Jeio" Prosecco Brut . . . . .	\$9
Whispering Angel Rosé . . . . .	\$13
Mohua Sauvignon Blanc . . . . .	\$11
Alois Lageder Pinot Grigio . . . . .	\$10
Prescription Chardonnay . . . . .	\$11

### Reds by the Glass

Felino by Paul Hobbs Malbec . . . . .	\$12
Col dei Venti Barbera d'Asti . . . . .	\$12
Apolloni Pinot Noir . . . . .	\$14
Lucas & Lewellen Cabernet . . . . .	\$13
Charles & Charles Blend . . . . .	\$13

### White Bottle

Jordan Chardonnay . . . . .	\$85
Domaine Delaporte Sancerre . . . . .	\$56
Pazo de Galegos Albariño . . . . .	\$45
Amici Sauvignon Blanc . . . . .	\$56
Bassermann-Jordan Riesling . . . . .	\$54
The Palm Rosé* . . . . .	\$46
Whispering Angel Rosé* . . . . .	\$52

### Red Bottle

Saldo from The Prisoner Zinfandel . . . . .	\$58
Tolaini Valdisanti Cabernet-Sangiovese . . . . .	\$56
Jean - Luc Colombo Cotes Du Rhône . . . . .	\$46
Decoy Pinot Noir . . . . .	\$66
Groth Cabernet Sauvignon Oakville . . . . .	\$104

### Sparkling

François Montand Brut Rosé* . . . . .	\$64
Ruinart Blanc de Blancs . . . . .	\$120
Veuve Clicquot . . . . .	\$72
Moët & Chandon, "Dom Perignon" Brut . . . . .	\$305

### Cocktails

B.B. Bloody Mary, Vodka, House-Made Mix, Spicy Green Beans	\$10
Michelada, Dos Equis, House-Made Mix . . . . .	\$8
Blushing Italian, Vodka, Aperol, Cipriani Peach, Orange Syrup	\$11
Cole's Survival, Gin, House-Made Bloody Mary Mix, Spicy Green Beans	\$10
Mimosa, Orange, Blood Orange, Grapefruit . . . . .	\$6
Mimosa Carafe, Choice of All 3 Juices . . . . .	\$24
Belle of the Ball, Gin, Lemon, Lavender, Bubbles . . . . .	\$12
Uptown Kiss, Vodka, Lemon, Mint Orgeat, Topo . . . . .	\$12
B.B. Lemon Mule, Vodka, Lime, Basil, Ginger Beer . . . . .	\$11
B.B. Bellini, Peach Vodka, Cipriani Peach, Bubbles . . . . .	\$14
The Palm Frosé . . . . .	\$9

### Beer

Bud Light . . . \$6	Rotating IPA . . . . . Mkt
Miller Light \$6	Seasonal Cider . . . . . Mkt
Heineken . . . \$6	Montucky Cold Snacks . . \$5
Dos Equis . . . \$6	Seasonal . . . . . Mkt
Shiner Bock . \$6	Bucket of Beer . . . . . \$30
White Claw . . \$7	Bucket of White Claw . . \$30

### Beverages & Nightcaps

B.B. Lemonade . . . . . \$5	Spanish Inquisition \$12
Arnold Palmer . . . \$3.50	Ben's Brew . . . . . \$11
Sodas & Topo Chico \$3	Mocha Seduction . \$12
Iced Tea . . . . . \$2.75	Call It a Night . \$12
Coffee & Hot Tea . \$3.50	



### \*\*Rosé Staycation Special\*\*

Join us every Tuesday & Wednesday  
from 11am-9pm for 1/2 off  
bottles of rosé.