



## LUNCH

# MENU

MONDAY - FRIDAY 11:00AM - 4:00PM

### SANDWICHES

**BB SIGNATURE TURKEY MELT ..... \$17.00**

Turkey, white cheddar, honey crisp apple, house-pickled red onion, dressed salad, honey dijon, brioche bun

**SMASH BURGER ..... \$15.00**

Double smashed patties or The Mushroom Angel Patty (V +\$3) , layered with smoked gouda, crisp lettuce, tomato, and herb aioli on a toasted brioche bun. Served with Chips  
*(CAN BE MADE V)*

**COLLARD MELT (VG) ..... \$14.00**

Slow cooked greens, sourdough, potlikker, cherry peppers, smoked gouda (vegan cheese upon request)

*(CAN BE MADE V)*

### SOUPS

**WHITE BEAN CHILI (VG)**

Hearty soup made with vegetable stock, cilantro, green chilies, corn, black beans, green pepper, red pepper, onion, heavy cream, sour cream, jalapeno, and garlic

CUP  
**\$8.00**

BOWL  
**\$10.00**

### SMALL BITES

**TRUFFLE FRIES (GF/VG) ..... \$7.00**

Served with herb aioli

**BANG BANG CAULIFLOWER (V) ..... \$9.00**

Fried Cauliflower, scallion, black sesame seeds

**FRIED PLANTAINS(GF/DF/V).....\$8.00**

Fried Plantain, scallion verde

**DOUBLE-FRIED WINGS (DF/GF) ..... \$10.00**

Brined and Fried twice, for a flavorful and crispy wing  
*(Choice: Dry Rub, Cajun Rub, Buffalo, BBQ)*

**SMOKED SALMON CRISPY RICE (GF/DF) \$12.00**

Golden Rice, Avocado, Smoked Salmon, Jalapeno, Black Sesame Seed

### BOWLS/BIG PLATES

**GRAIN BOWL (GF/DF)..... \$15.00**

Seasoned Rice, spinach, black beans+ corn, tomatoes, sweet potato, scallion verde, garlic labneh. choice of protein

**STEAK FRITES (GF/DF) ..... \$23.00**

6oz med-well steak, fries, charred scallion verde, dressed salad

### SALADS

**HARVEST KALE SALAD (VG, GF) .....\$14.00**

Massaged Kale, roasted sweet potato, apples, goat cheese, pickled raisins, candied pepitas, with Maple Tahini Dressing

**POWER COBB SALAD (GF, DF) ..... \$16.00**

Spring Mix, tomatoes, cucumber, corn, bacon, pickled onions, jammy egg, and avocado.

Served with your choice of dressing  
*( Caesar, Balsamic, Greek, Maple Tahini, Ranch)*

### CHARCUTERIE & CHEESE

**THE BASBLUE BOARD ..... \$18.00**

Salami, Prosciutto, Pepperoni, sharp cheddar, marinated feta, goat cheese, assorted fruits, olives, jam and crackers

**CHEESE BOARD ..... \$15.00**

Sharp cheddar, marinated feta, goat cheese, assorted veggies fruits, olives, jam and crackers

### ADD ONS

+ SMOKED SALMON ..... \$7.00

+ HALF AVOCADO ..... \$2.00

+ ONE EGG (FRIED OR SOFT) ..... \$1.50

+ BACON ..... \$4.00

+ GRILLED CHICKEN ..... \$7.00

+ GRILLED FLANK STEAK ..... \$12.00

**(V) VEGAN | (VG) VEGETERIAN | (GF) GLUTEN-FREE | (DF) DAIRY-FREE**

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW.  
CONSUMING RAW OR UNDERCOOKED, MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

\* AUTOMATIC 20% GRATUITY ADDED TO PARTIES OF SIX OR MORE AND TO ALL CONFERENCE ROOMS RESERVATIONS.