



## 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

PAIRED WITH A GLASS OF LEMON DROP

**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)

PAIRED WITH A GLASS OF PINTO NIOR

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

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

### SOUPS

**WHITE BEAN CHILI (VG)**

PAIRED WITH ROCKY MOUNTAIN

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

PAIRED WITH ESPRESSO MARTINI

**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

PAIRED WITH STRAWBERRY LEMONADE SANGRIA

### 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

PAIRED WITH A GLASS OF MERLOT

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

PAIRED WITH FIG + HERB

**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

( *Cesar, 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.