



LUNCH

By Chef Edgar Melendez

STARTERS

New England Clam Chowder 9
Served with Oyster Crackers

Tomato Bisque 9
Served with Pesto Croutons

Classic Hummus 11
Wheat Pita Bread | Assorted Vegetable Olives

Lemony Brussels Sprouts 12
Bacon | Lemon Zest

Honey - Sriracha Wings 14
Served with Choice of Bleu Cheese or Ranch Dressing

SIGNATURE SALADS

Ahi Tuna Salad 17
Field Greens | Shitake Mushrooms | Bean Sprouts
Carrots | Grilled Asparagus | Peppers | Red Onions
Radishes | Snow Peas | Honey - Soy Vinaigrette

Caesar Salad 10
Hearts of Romaine | Croutons | Hard Boiled Egg
House Made Caser Dressing
Add Chicken | Steak | Salmon | Shrimp 6

JOIN US FOR HAPPY HOUR!
Monday—Friday
4pm-7pm

1/2 Price Apps & Flatbreads
Draft Beer 4
Draft Wine 5
Specialty Cocktails 8

BURGERS & SANDWICHES

With Choice of House Cut Fries | Salad | Sweet Potato Fries

BBG Half Pound Angus Beef Burger 16
Lettuce | Tomato | Onion | Brioche | Choice of Cheese
Add Bacon | Mushroom | Avocado 2

Vegetarian Alpine Burger 17
Sweet Onions | Mushroom | Sautéed Spinach,
Swiss Cheese | Chipotle Aioli

Free Range Chicken Chipotle Panini 14
Chipotle Aioli | Sweet Onions | Tomatoes
Wilted Spinach | Swiss Cheese

Salmon Club 15
Bacon | Avocado | Red Leaf Lettuce | Tomatoes
Onion | Mayo | Mustard | Multigrain Bread

Crab Cake 17
Lettuce | Tomato | Onion | Tartar Sauce | Brioche Bun

Traditional Grilled Cheese & Tomato 12
American & Cheddar Cheese | Multigrain Bread
Add Bacon | Mushroom | Avocado 2

HOUSE MADE THIN CRUST FLATBREADS

Margherita 14
Roasted Tomato Sauce | Basil
Buffalo Mozzarella

Diavola 15
Mozzarella | Crushed Tomatoes
Sopraseta | Chili Flakes

Mushroom 14
Truffle Oil | Diced Tomato | Basil
Mozzarella | Arugula

Di Mare 16
Spicy Garlic Pesto | Lobster | Shrimp
Spinach | Red Onions | Granna Pad

All ingredients are locally sourced when possible.
A gratuity of 18% may be added to parties of 6 or more.
Consuming raw or undercooked items may increase your risk of foodborne illness.

WINE | BEER | COCKTAILS



WHITE WINE

	GL	BT
Moscato d'Asti <i>Ruffino</i>	10	45
Sauvignon Blanc <i>Villa Maria Private Bin / New Zealand</i> Acidic with aromas of tropical fruit & lemongrass.	12	52
Sauvignon Blanc <i>The Hess Collection / California</i> Grassy tones on the nose, with plenty of citrus and tropical fruit flavors alongside a crisp, bright freshness.	10	40
Pinot Grigio <i>Bertani / Italy</i> Velvety with intense flavors of apple & figs.	10	42
Chardonnay <i>Chateau St Jean / California</i> Pleasing aromas of pear, mango, and clove along with a hint of vanilla mingle on the nose.	9	40
Riesling <i>A to Z Wineworks / Oregon</i> Clean with notes of tangerine & ginger.	10	42
Chardonnay <i>MERF / Washington</i> Aromas of apple with a smooth, rich oak finish.	12	56
Chardonnay <i>The Hess Collection: Napa / California</i> Crisp and clean, aromatic musqué, flavors of apple white pear and a slight touch of tropical fruits, aromas of honeysuckle.	12	56
Chardonnay <i>The Hess Collection: Panthera / California</i> Delicious flavors of peach, white pear, and grilled pineapple.	70	
Chardonnay <i>The Hess Collection: Mount Veeder / California</i> Aromas of white peach and lychee with floral notes of jasmine and honeysuckle.	90	

SPARKLING & ROSÉ

	GL	BT
Prosecco <i>Ruffino</i>	12	50
Cava Brut <i>Poema</i>	10	45
Rose <i>Segura Viudas</i>	9	40
Rose <i>Joel Gott</i>	12	48
Rose <i>A by Acacia</i>	9	40

BEER BOTTLE

Troegs "Perpetual" IPA <i>Harrisonburg, PA</i>	8
Kona "Longboard" Lager <i>Kailua Kona, HI</i>	8
B.M.B "Dark Hollow" Stout <i>Afton, VA</i>	9
Miller Light 16 oz. <i>Milwaukee, WI</i>	6
Bud Light 16 oz. <i>St. Louis, MO</i>	6
Budweiser 16 oz. <i>St. Louis, MO</i>	6
Amstel Light <i>Amsterdam</i>	7
Samuel Adams Boston Lager <i>Boston, MA</i>	6
Heineken <i>Amsterdam</i>	7
Corona Extra <i>Mexico</i>	7

RED WINES

	GL	BT
Cabernet Sauvignon <i>Tom Gore / California</i> Oak aged, fruit-forward with notes of currant.	10	45
Merlot <i>Charles & Charles / Washington</i> Oak aged, fruit-forward with notes of currant.	10	55
Pinot Noir <i>Z Alexander Brown / California</i> Aromas of black cherry, vanilla and toasty oak finish. Fresh and silky with notes of licorice and spice.	12	46
Sangiovesse <i>Cecchi / Italy</i> Crisp & Delicate Fruity Aromas.	12	50
Malbec <i>Ruta 22 / Argentina</i> Aromas of blackberry, licorice, and lots of dense spice.	9	40
Pinot Noir <i>Elysian Springs / Australia</i> Aromas of cranberry sorbet, eucalyptus, almond cookies, watermelon with a satiny, crisp, fruity medium body.	10	40
Merlot <i>Decoy / California</i> Aromas of plum, cedar, and notes of baking spice.	12	55
Cabernet Sauvignon <i>Hess Collection: Allomi California</i> Distinct notes of vanilla and oak spice with classic red fruit flavors set off by currant and blackberry.	18	70
Red Blend <i>The Hess Collection: Lion Tamer / California</i> A blend of 40% Malbec, 27% Zinfandel, 21% Petite Sirah, 8% Cabernet Sauvignon and smaller amounts of Mourvèdre, Petit Verdot and Merlot.	70	
Cabernet Sauvignon <i>Hess Collection Lion Tamer / California</i> Plush in texture with heady aromas of blackberries, black cherries, and notes of freshly ground coffee.	70	

SPECIALTY COCKTAILS

12

Beacon Bourbon Blueberry Mojito
Makers Mark | Mint Leaves | Lime Juice
Blueberry Syrup | Ginger Beer

Pomegranate Ginger Martini
Ketel One | Pomegranate Liqueur | Elderflower
Lemon Juice | White Cranberry Juice

Pink Lavender
Campari | Sake Wine | Lavender Bitters
Lemon Juice | Sparkling Wine

Ruby Red Peach Fizz
Bacardi Black | Grand Marnier | Peach Syrup
Ruby Red Grapefruit Juice

Lemon Raspberry Tequila
Don Julio | Contreau | Chambord | Lemon Juice