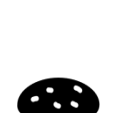


beacon bar & grill

SATURDAY BRUNCH

APPETIZERS



BBG Tomato Bisque 9

Served in a Bread Bowl

BBQ Wings 14

Ranch Dressing, Carrots, Celery

House Made Guacamole 14

Pico De Gallo, Picked Jalapeno, Corn Tortilla

Coffee Rub Pork Belly 11

Butternut Squash Kimchi, Drizzled with a Blueberry Reduction

Crispy Fried Brussels Sprouts 12

Cinnamon chipotle seasoned, dried apricots and cranberries, pecans, southwest ranch

Buffalo Shrimp 13

spicy blue cheese sauce

AVOCADO TOAST 11

Avocado mix, micro greens, Tuscan Bread

Smoked salmon - *add 4.00*

SIGNATURE BREAKFAST ENTREES

BBG Eggs Neptune Benedict 19

Crab Cakes, English Muffin, Breakfast Potatoes, hollandaise

Shrimp and Grits 18

Creamy Grits, Spinach, Red Onion, Tomatoes, Andouille Sausage, Red Onions

Hash and Eggs \$18

House Made Corned Beef, Eggs Over Easy, Potatoes, Onions, Bell Peppers, Béarnaise Sauce

Mama Mia \$17

Three Fluffy pancakes, eggs any style, choice of bacon or sausage

Steak & Eggs 20

8oz Grilled NY Steak, Eggs Any Style, Toast, Chimichurri

Garden Omelet 16

Egg Whites, Seasonal Vegetables, Swiss Cheese, Avocado, side of Cup of Fruit

BBG Famous Chicken & Waffles 18

traditional fried chicken

BBG Eggs Benedict 16

Pork Belly, English Muffin, Poached Eggs, hollandaise, Breakfast Potatoes

Shrimp Pasta 18

Tomatoes, capers, white wine butter sauce, Garlic bread

Chicken Alfredo Pasta 16

sun-dried tomatoes, Broccoli, Cremini Mushrooms, Garlic bread

BURGERS

All burgers are ½ pound Angus Beef Burger Patty served on an Brioche with choice of House Cut Fries or Mixed Green Salad

Breakfast Burger 17

½ Pound Angus Burger, Bacon, Fried Eggs, Cheddar Cheese, Thousand Island Dressing

Salmon Burger 17

Fresh Ground Salmon, Seaweed, Sriracha Aioli

ENTRÉE SALADS

Roasted Beet Salad with Salmon 17

Mixed Green, Seasonal Berries, Goat Cheese, Granny Smith Apples, Almonds, Pomegranate Vinaigrette

Caesar Salad with Blackened Chicken 15

Romaine Lettuce, Boiled Egg, Croutons, Romano Cheese

DRINKS

Coffee, Herbal Tea 4

Juice 5

Yuengling Draft 11/20

Bloody Mary 12/22

Mimosa & Bellini 12/22

Cappuccino, Espresso or Latte 6

Beacon Mojito 14/26

Margarita 13/25

Beacon Red Sangria 12/24

// all ingredients are locally sourced whenever possible

// consuming raw or undercooked items may increase your risk of foodborne illness

// a gratuity of 18% may be added to parties of 6 or more

Chef Edgar Melendez