



BOUNTY

ESTD HUNTER 1994

FOOD • WINE • SPIRITS

WINE BAR SNACKS

OLIVES

a blend of olives, herbs, candied pecans & almonds.....\$7.95

SOUTHERN STYLE PIMENTO CHEESE DIP

classic Southern three cheese dip with roasted piquito peppers.....\$12.95

HOUSE SMOKED SALMON

house-smoked Atlantic salmon served with brioche toast & remoulade.....\$14.95

SMOKED WINGS

served with roasted garlic buffalo sauce & bleu cheese sauce.....\$15.95

CHEESE & CHARCUTERIE

a selection of three cheeses & two cured meats. served with classic garnish.....\$23.95

BLEU CHEESE CHIPS

kettle chips smothered in a BH Bleu Cheese Sauce.....\$13.00

SOUP & SALAD

SOUP OF THE DAY

chef's daily creation using fresh seasonal ingredients.....AQ

MARKET SALAD

mixed greens, medjool dates, shaved fennel, candied pecans, goat cheese & honey mustard dressing.....\$12.95

CAESAR SALAD

crisp romaine, shaved parmigiano-reggiano & sourdough crisps served with rich & creamy house-made caesar dressing.....\$12.95

SPINACH SALAD

baby spinach, green cabbage & cucumber tossed in a poppy seed dressing topped with goat feta, smoked almonds & tart dried cherries.....\$14.95

GRILLED SHRIMP

LOUIE SALAD

cajun grilled shrimp on iceberg lettuce, egg, pickled baby carrots, jicama & served with thousand island dressing.....\$18.95

SALAD ADDITIONS

shredded beer can chicken...\$7 | grilled cajun shrimp...\$9 | house-smoked salmon...\$8

SIDES

KETTLE CHIPS.....\$4.95

HALF SOUR PICKLES.....\$4.95

SMALL MARKET SALAD.....\$6.95

B&B PICKLES.....\$4.95

BH CORNBREAD...\$4.95

SMALL CAESAR SALAD.....\$6.95

POTATO SALAD.....\$5.95

COLE SLAW.....\$5.95

BAKED MAC & CHEESE.....\$7.95

RANCHO GORDO BAKED BEANS.....\$6.95

vegetarian options available, please inquire



BOUNTY

ESTD HUNTER 1994

FOOD • WINE • SPIRITS

SANDWICHES

all sandwiches are served with one choice of side. baked mac & cheese +\$2 | baked beans +\$1

PULLED PORK

a house favorite! house-rub-seasoned & southern-pride-smoked.....\$16.95

BEER CAN CHICKEN STACKER

pulled chicken tossed in white Alabama sauce, coleslaw, B&B pickles & red onions.....\$16.95

THE REUBENESQUE

open-faced pastrami sandwich on marble rye, with sauerkraut, gruyère cheese & thousand island dressing.....\$16.95

THE BOUNTY BURGER

a thick Snake River Farms patty, aged white cheddar, B&B pickles, sliced red onion & thousand island dressing.....\$19.95

*Beyond Burger Patty available upon request

SMOKED BEEF BRISKET

our oak-smoked, ten-hour brisket, thinly sliced on a bun.....\$17.95

SMOKED FRENCH DIP

thinly sliced house-smoked prime rib with gruyère cheese, caramelized onions, horseradish aioli & au jus.....\$21.95

SANDWICH ADDITIONS

jalapenos...\$2 | caramelized onions...\$2 | crispy onions...\$2 | pimento cheese...\$2 | bleu cheese...\$2
avocado...\$3 | house-smoked bacon...\$3

SIGNATURE ITEMS

BBQ BOWL (GF)

your choice of BBQ, served over a bed of coleslaw, onions & B&B pickles.....\$17.95

THE BEER CAN CHICKEN

our cajun-spiced whole free-range bird perched on a Tecate beer can, ready to carve.....\$34.95

SMOKIN' ST. LOUIS RIB PLATE

half rack of our oak-smoked ribs, served with coleslaw & kettle chips.....\$24.95

FULL RACK OF ST. LOUIS RIBS

our award-winning, wine country, "low & slow" ribs. served a la carte.....\$37.95

SMOKIN' BBQ PLATTER

a feast of pulled pork, smoked beef brisket & a half rack of St. Louis ribs, plus choice of cole slaw or kettle chips.....\$49.95

SMOKED PRIME RIB DINNER

FRIDAY NIGHTS ONLY

served with roasted garlic mashers, caesar salad, horseradish aioli & au jus.....\$39.95

DESSERTS

GIANT COOKIE

chocolate chip or ginger snap molasses.....\$3.50

CHOCOLATE POT DE CRÈME

\$7.95

SEASONAL FRUIT CRUMBLE

\$7.95

vegetarian options available, please inquire