



FEATURED DRINKS

Strawberry Basil Sangria

White wine, Triple Sec, vodka, freshly sliced strawberries, lime and orange, fresh basil, simple syrup and white cranberry juice. Topped with club soda.

11 glass/ 38 pitcher

Cucumber Agua Fresca

Ketel One Botanical Vodka Cucumber Mint, cucumber acqua fresca, simple syrup, club soda. Garnished with fresh cucumber and a mint sprig.

10

Beer Sampler

5 oz of each of the following: Stella Artois and local beers- Two Roads: Two Juicy IPA, Half Full: "Within Reach" Peach Wheat Ale and Stubborn Beauty: Nummy Nummy IPA.

13

APPETIZER

Seafood Risotto

Shrimp, scallops, clams, tomatoes and peas sautéed with creamy Arborio rice, finished with Romano cheese and butter.

16

LUNCH SPECIALS - \$7.25

Tuscan Salad

Our house garden salad topped with grilled chicken, sliced pear, bacon and Gorgonzola cheese. Served with your choice of dressing.

Fried Ravioli

Jumbo cheese filled ravioli, lightly breaded and golden fried, served with a tomato cream sauce and topped with fresh mozzarella cheese.

BCT Panini

Bacon, provolone cheese and sliced tomatoes served on a panini pressed ciabatta roll with a ranch mayo and a side of pasta salad.

Eggplant Rollatini

Breaded eggplant stuffed with spinach, peppers, sausage and mozzarella cheese, served over linguini and topped with marinara sauce and Romano cheese.

Chicken Pimento

Boneless chicken tenders sautéed with mushrooms and spinach in a roasted red pepper cream sauce, tossed with fettuccine.

Add a Garden Salad 2.00

Add a Caesar Salad 2.50

NO MODIFICATIONS AND NO SUBSTITUTIONS
Lunch specials are served Monday - Friday 11:00-3:00