

BRUNCH

BAGEL BOARDS

<i>Choice of Bagel, Cream Cheese, Raspberry Preserve, Red Onion, Tomato, Capers, Egg</i>	
Smoked Salmon*	18
Chicken Salad*	14
Lobster Salad*	25

RAW BAR

½ Dozen East & West Coast Oyster Selections <i>Classic Mignonette, Horseradish, Lemon Wedges</i>	17
½ Dozen Cherry Stone Clams <i>Cocktail Sauce, Lemon Wedges</i>	11
Chilled Shrimp Cocktail <i>Cocktail Sauce, Lemon Wedges</i>	18
Colossal Crab Cocktail <i>Chilled Cucumber Tomato Salad, Citrus Aioli, Cocktail Sauce</i>	19
Snow Crab Claws <i>Cocktail Sauce, Lemon Wedge</i>	22
Shrimp Ceviche	16
Seafood Tower <i>6 East & 6 West Oysters, 3 Cherry Stone Clams, 4 Shrimp Cocktail, 6 Snow Crab Claws, Shrimp Ceviche</i>	90

SHARE

BBI Homemade Beignets	8
Warm Banana Bread Loaf	8
Pastry Basket	8
Acai Breakfast Bowl ^{GF}	11

SIDES

Applewood Smoked Bacon ^{GF}	5
Sage Sausage Links ^{GF}	5
Add Two Eggs Any Style	3
Bagel or English Muffin	2
Breakfast Potatoes ^{GF}	5
Seasonal Fruit ^{GF}	8

BBI STYLE

*Never-Ending Beverage Selections
(Or At Least Until 4:00...)*

MIMOSAS

House Selection of Fresh Juices
24

BLOODY MARYS

*Kiki Vodka, Bacon Rimmed Glass,
Celery, Olive, Blue Crab Claw*
24

BRUNCH SANDWICHES

Short Rib Sandwich <i>3 Cheese Sauce, Fried Onions, Over Easy Egg, Potato Bun, Breakfast Potatoes</i>	16	Classic Eggs Benedict* <i>Canadian Bacon, Poached Eggs, Hollandaise, Breakfast Potatoes</i>	14
“Ultimate” Burger* <i>Blue Cheese, Onion Marmalade, Bacon Aioli, French Fries</i>	17	Lobster Roll* <i>Citrus Aioli, Split Top Bun, Fries</i> <i>Due to the price increase of lobster, this item will remain market price until further notice.</i>	MP

ENTREES

Buttermilk Pancakes <i>Seasonal Compote, Maple Syrup</i>	12
Brownie Pancakes <i>Cream Cheese Glaze, Maple Syrup</i>	13
Classic French Toast <i>Thick Sliced Challah Bread, Vanilla, Cinnamon, Powdered Sugar, Maple Syrup</i>	12
French Toast Bake <i>French Toast Meets Bread Pudding! Blueberries, Cream Cheese, Maple Syrup</i>	14
BBI Blintzes <i>Ricotta Stuffed Crepes, Cherry Sauce, Almonds, Sour Cream</i>	12
Smoked Salmon & Potato Latkes* <i>Sour Cream, Red Onion, Capers</i>	19
Italian Baked Eggs* <i>Marinara, Sharp Provolone & Parmesan, Fresh Basil; Served with Breakfast Potatoes, Italian Sausage, & Focaccia Bread</i>	15
Omelette Du Jour* <i>Chefs Daily Creation.</i>	15
Avocado Toast <i>Avocado, Baby Arugula, Pecorino Romano, Poached Eggs, Multigrain Toast</i>	12
BBI Classic Breakfast* <i>Two Eggs Any Style, Potatoes, English Muffin, Choice of Bacon or Sausage</i> <i>Substitute a 3 oz Filet (+\$6)</i>	14
Chicken & Biscuits <i>Homemade Biscuit, Sausage Gravy, Buttermilk Fried Chicken, Breakfast Potatoes</i>	15
Garden Breakfast Skillet* <i>Caramelized Onion, Roasted Tomato, Broccoli, Avocado, Potatoes, Cheddar Cheese, Topped with 2 Over Easy Eggs</i>	14
Lobster & Eggs* <i>Soft Scrambled Eggs, Chives, Puff Pastry, Maine Lobster Sauce, Caviar, Breakfast Potatoes</i>	25
Filet Mignon Duo* <i>Two 3oz Filets, One Topped with Crab Meat & Bearnaise, One Topped with Blue Cheese & Bacon, Matchstick Potatoes</i>	25
Quinoa Bowl ^{GF} <i>Roasted Salmon Or Seared Tuna, Avocado, Pico de Gallo, Roasted Corn, Arugula, Hard Boiled Egg, Cilantro Lime Vinaigrette</i>	17
Chicken Caesar Salad* <i>Multigrain Croutons, Parmesan Cheese</i>	15
Seafood Wedge ^{GF} <i>Crab, Shrimp, Onions, Cucumbers, Tomatoes, Russian Dressing</i>	18
Steak Salad* <i>Spinach, Onion, Blue Cheese Crumbles, Tomato, Bacon, Red Wine Vinaigrette, Matchstick Potatoes</i>	19

(*This Menu Item can be prepared Gluten Free - (GF) This item is Gluten Free | Parties of 8 people or more will be charged a 20% Gratuity
Eating raw or undercooked fish, shellfish, eggs or meat may increase the risk of food borne illness

BEVERAGES

COCKTAILS

CHERRY LEMONADE

House Infused Cherry Kiki
Vodka Fresh Lemonade
\$12

WHITE PEACH SANGRIA

Pinot Grigio, Peach Schnapps,
Triple Sec, Peaches, Fresh Fruit
\$12

GOLD RUSH

Makers Mark, Honey, Lemon
\$14

BARREL-AGED BOULEVARDIER

Knob Creek Rye, Sweet
Vermouth, Campari
\$14

SWEET HEAT MARGARITA

Hornitos Blanco Tequila, Ancho
Reyes Chili Liqueur, Triple Sec,
Fresh Sour Mix, Raspberries
\$14

THE SUBTLE HINT

Nonino Amaro, Sparkling
Wine, Lemon, Strawberry
\$14

SAGAMORE MANHATTAN

Sagamore Distillers
Select Manhattan Finish Rye
\$18

THE 1743

Ketel One, Grapefruit, St.
Germaine, Sparkling Wine
\$14

PIGEONTOWN

Roku Gin, Mint,
Cucumber, Lemon
\$14

BEER

DRAFT

Miller Lite
Allagash White
Stella Artois
Strongbow Original Dry Cider
Guinness
Yard Philly Pale Ale
Dogfish Head 60 min
Conshohocken Type A IPA
Victory Brotherly Love IPA
Sly Fox Haze IPA
Cape May Crushin' It
Vault Hops & Clouds
Great Lakes Edmond Fitzgerald Porter

BOTTLES

Lagunitas IPA
Stone Delicious IPA
Sierra Nevada Hazy Lil Thing
Cape May Rotating
Chimay Blue Grand Reserve
Downeast Cider Original
White Claw Variety

0% ABV DRINKS

BBI MINT LEMONADE	Fresh Mint, Orange, Lemonade, Sparkling Water	10
RASPBERRY BEES KNEES	Raspberries, Honey, Lemon, Sparkling Water	10
AQUA PANNA	Bottled Natural Spring Water	6
PELLEGRINO	Italian Sparkling Mineral Water	6

SPARKLING WINE

CHAMPAGNE/PROSECCO	Marquis De La Tour Sparkling · France	8/30
	La Marca Prosecco Split · Treviso, Italy	13
	Lamberti Prosecco · Veneto, Italy	39
	Veuve Clicquot "Yellow Label" · France	99

ROSE

ROSE	Cielo · Veneto, Italy	8/33
	Domaine Saint Mitre · France	14/49
	Flowers · Sonoma Coast, CA	17/59

WHITE WINE

SAUVIGNON BLANC	Domaine Jouclary · France	10/40
	Whitehaven · Marlborough, New Zealand	14/49
	Charles Krug · Napa Valley, CA 2019	48
	Cade · Napa Valley, CA 2019	68
PINOT GRIGIO	Cielo · Veneto, Italy	9/33
	Santa Margherita · Alto Adige, Italy	16/54
CHARDONNAY	Bogle Vineyards · CA	10/39
	Deux Roches Bourgogne "Tradition" · France	12/42
	Duckhorn Vineyards · Napa Valley, CA	15/55
	Sonoma Cutrer · Russian River, CA 2019	45
	Mer Soleil "Silver" Unoaked · Monterey County, CA	49
	Rombauer · Carneros, CA 2019	82
	Far Niente · Napa Valley, CA 2019	135
OTHER WHITES	St. Urbans-hof "Single Post" Reisling · Germany	9/33
	Terlaner Classico · Alto Adige, Italy 2017	49
	Jean Paul Balland Sancerre · Loire Valley, France 2017	55

RED WINE

PINOT NOIR	Montpellier · Central Coast, CA	9/32
	Duckhorn Migration · Russian River, CA	16/57
	Paul Hobbs Crossbarn · Sonoma Coast, CA 2016	63
	Flowers · Sonoma Coast, CA 2017	116
MERLOT	Cannonball · Sonoma County, CA	9/33
	Clos Pegase "Mitsuko's Vineyard" · Carneros/Napa	49
	Plumpjack · Napa Valley, CA 2016	129
	Jarvis · Napa Valley, CA 2014	210
CABERNET SAUVIGNON	Josh Cellars "Craftsman's Collection" · CA	9/33
	Browne Family "Heritage" · WA	14/45
	Joel Gott "No. 815" · CA	14/45
	J. Lohr "Hilltop" · Paso Robles, CA 2016	68
	Round Pond · Rutherford, Napa Valley, CA 2015	127
	Quilceda Creek · Napa Valley, CA 2015	270
MALBEC	Dona Paula "Los Cardos" · Argentina	9/33
	Sottano · Mendoza, Argentina 2016	48
	Bramare · Mendoza, Argentina 2015	88
OTHER REDS	Luca Bosio Barbera · Piedmont, Italy	12/42
	Joel Gott "Shatter" Grenache · Maury, France	13/48
	Seghesio "Angela's Table" Zinfandel · Sonoma, CA	14/45
	Replica Red "Pickpocket" Blend · CA	14/45
	Chateau Haut Plantey Declercq · Bordeaux, France	13/48
	Frank Family Zinfandel · Napa Valley, CA 2015	82
CRUVINET SELECTIONS	Flowers · Pinot Noir · CA	15/29/116
	Orin Swift "Papillon" · Napa Valley, CA	17/33/140
	Neal Family Cabernet · Napa Valley, CA	14/27/110
	Shafer TD9 Merlot Blend · Napa Valley, CA	17/33/140

(GF) This Menu Item can be prepared Gluten Free | Parties of 8 people or more will be charged a 20% Gratuity

*Eating raw or undercooked fish, shellfish, eggs or meat may increase the risk of food borne illness