

SEASONAL SOUPS

French Onion, American Gruyere 10
Puree of Market Greens (V) 7
Maine Lobster Bisque 10

Wild Mushroom, port wine, thyme 9
Chilled Gazpacho (V) 10

SALADS

The Bob Burns Caesar 11
Little Bedford House Salad, 10
Lisa's Shrimp Louie, 32
Classic Cobb, 24
Rhonda's Farmers Market Chopped Salad, seasonal vegetables 22
Chopped Kale, pistachios, farro, cranberries, ricotta salata, meyer lemon dressing, 20
Chinese Chicken, 23
Iceberg Wedge, summer tomatoes, Point Reyes blue, bacon, 19 add shrimp, 25
Roasted Heirloom Beets, gioia burrata, cress 20
Seared Yellow Fin Tuna Nicoise, sherry vinaigrette 29
Chopped Italian, arugula, tomato, roasted bell peppers, grilled zucchini, garbanzo beans, salami, mortadella, mozzarella cheese, prosciutto, lemon vinaigrette 28
Grilled Calamari Salad, fennel, onions, tomato, lemon vinaigrette 28
BBQ Chicken Salad, 26

PIZZA

Margherita 19, add prosciutto 24
Wild Mushroom, white truffle oil, gruyere, crème fraiche 21
Crispy Chicken, Chipotle bbq, mozzarella, red onions, cilantro, 21
Broccolini-Zucchini, caramelized onions, goat cheese, burrata, 21
Wild Mazatlan Shrimp, pesto, asparagus, smoked bacon, mozzarella, 25
Heirloom Tomato, gruyere, mozzarella, goat, 21
Medley of Tomatoes & Burrata, with arugula, 21
Dr. Vinson's Chicken Meatball, marinara sauce, mozzarella, reggiano, basil, 22

EAT. SHARE.

OYSTERS Fanny Bay Half Dozen 18
Grafton Cheddar Cheese Biscuits, thyme & Strauss butter 5
Rosemary Flat Bread, olive oil 5
Wild Mazatlán Shrimp Cocktail, cocktail sauce 19
Grilled California Artichoke, lemon aioli, chipotle aioli 15
Tapia Farms Summer Tomatoes & Burrata, pesto 16
Crostini Burrata, Prosciutto sage, extra virgin olive oil, 19
Spicy Yellowfin Tuna Tartare, seaweed, crispy wontons 18
Roasted Butternut Squash Burrata, basil, pistachio, evo, 20
Morro Bay Crispy Calamari, cocktail sauce, chipotle aioli 19
Artisan Cheese and American Charcuterie Selection,
Purple haze goat, Pt. Reyes blue, reggiano, sorpressata, prosciutto, calabrese 24

ENTREES

New Zealand Glacier Water Salmon, sautéed spinach, mustard sauce 29
Pan Roasted Ruby Red Sierra Trout, maple carrots, flame raisins, almonds 28
Channel Island Sea Bass, puttanesca sauce, broccolini, 29
Bobby's Bouillabaisse, (Market price)
Chicken Milanese, salsa rosa, arugula, reggiano, 25
Prime NY Strip, carrots & broccolini, mashed potatoes, three peppercorn sauce 48
Wood Roasted Jidori Chicken, pan jus, sweet potato puree, roasted tomatoes 28
Bistro Steak Frites, 36
Parpadelle Bolognese 28
Maine Lobster Ravioli, Cognac sauce, 30
Chicken Meatballs, Spaghetti, marinara 26
Penne Primavera, Rhonda's vegetables, pistachio pesto sauce, 24
Chicken Ravioli, ala vodka, sweet summer peas 25
B & B Cheeseburger, beef or chicken 22 lamb 24

GARDEN each 8

Grilled Asparagus • Maple Baby Carrots • Broccolini • Mashed Potatoes Roasted Brussels
Sprouts with Bacon • Braised Kale • Sautéed Spinach • Haricot Vert