


BSDC RAW BAR

- TRADITIONAL SHRIMP COCKTAIL** HORSERADISH, COCKTAIL SAUCE 25
CHILLED MAINE LOBSTER COCKTAIL COCKTAIL SAUCE, YUZU AÏOLI 40
 **AHI TUNA TARTARE** ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL, PINE NUTS 23
RAW OYSTERS BY THE HALF DOZEN NORTH & MID-ATLANTIC OYSTERS 22

SOUP & SALADS

- BEET SOUP** MUSTARD CRÈME FRAÎCHE, APPLE, PISTACHIO CRUMBLE 16
CAESAR SALAD BABY ROMAINE, GARLIC CROÛTONS, SHAVED PARMESAN 18
LOCAL GREENS SALAD LE BOCAGE GREENS, SHERRY VINAIGRETTE 15
FALL TARTINE HOUSE-MADE RICOTTA, EDWARDS HAM, LOCAL CRUDITÉS 22

SALAD ADDITIONS | CHICKEN 11 ARCTIC CHAR 14 STEAK 15 CHILLED SHRIMP 15 LOBSTER 41

LUNCH ENTREES

- WAGYU STEAK FRITES** FLAT IRON, RED PEPPER ROMESCO, ARGENTINIAN CHIMICHURRI, HERB FRIES 52
MARYLAND CRAB CAKE PINK PEPPERCORN TARTAR SAUCE, SOFT GREENS 44
CROQUE MADAME EDWARDS HAM, SOTTOCENERE TRUFFLE CHEESE, MORNAY, MIXED GREENS 26
STEAKHOUSE COBB HANGER STEAK, CHERRY TOMATO, AVOCADO, BACON, EGG, BLUE CHEESE 33
GRAIN SALAD POACHED EGG, ANSON MILLS FARRO, SWEET POTATO VINAIGRETTE 22
PAINTED HILLS STEAK SALAD RIB EYE, CHARRED BROCCOLINI, WATERCRESS, GARLIC AÏOLI 38
NORTH ATLANTIC TUNA STEAK ARGENTINIAN CHIMICHURRI, MIXED GREENS 46

BOURBON BURGERS

- ALL-AMERICAN WAGYU BURGER** LETTUCE, TOMATO, ONION, AMERICAN CHEESE 25
PRIME STEAK BURGER CLOTHBOUND CHEDDAR, SECRET SAUCE, PICKLE 20
BERBERE-SPICED LAMB BURGER TOMATO RELISH, ARUGULA, MINT, FETA 20
HERITAGE TURKEY BURGER GUACAMOLE, PEPPER JACK CHEESE, HARISSA AÏOLI 18
TOASTED QUINOA BURGER ARUGULA PESTO, FENNEL SALAD 14

SIDE DISHES | DUCK FAT FRIES 9 MIXED GREENS 7 MUSHROOMS 7 MAC & CHEESE 8 SPINACH 7

FROM THE WOOD-BURNING GRILL

AS KAGOSHIMA WAGYU

- ROSU CHUCK** 34 PER OUNCE
RIB CAP 38 PER OUNCE
NEW YORK STRIP 42 PER OUNCE

MINIMUM OF 3 OUNCES PER ORDER
 SERVED WITH A TRIO OF STEAK SAUCES

CHEF'S SELECTION OF WAGYU

- 8 OZ **FILET OF RIB** 7X CATTLE COMPANY, CO 76
 10 OZ **FLAT IRON**, DARLING DOWNS, AUS 50
 16 OZ **NEW YORK STRIP**, DARLING DOWNS, AUS 89

AMERICAN BEEF & SEAFOOD

- 8 OZ **FILET MIGNON**, CEDAR RIVER FARMS, CO 55
 12 OZ **NEW YORK STRIP**, PAINTED HILLS NATURAL, OR 66
 16 OZ **BONELESS RIB EYE**, PAINTED HILLS NATURAL, OR 79
 6 OZ **WILD ARCTIC CHAR** 30

SERVED WITH COMPLEMENTARY SIDE | MUSHROOMS, SAUTEÉD SPINACH OR TRUFFLE MAC & CHEESE

LIBATIONS

- SOFT COCKTAILS**
WEST INDIAN LIMEADE 8
 LIME, GINGER, BITTERS, SODA
CHAI CHAI SLIDE 8
 COCONUT, PINEAPPLE, LIME, CHAI
TIKI TIKI 8
 GRAPEFRUIT, CINNAMON, LEMON

- BEER**
AMSTEL LIGHT 8
PERONI 8
TROEGS IPA 9
UPLAND WHEAT 9
LEFT HAND NITRO STOUT 10

- HAVE A GLASS**
OMBRA, PROSECCO 16
 TREVISO, ITALY, NV
LOUIS ROEDERER, BRUT PREMIER 26
 CHAMPAGNE, FRANCE, NV
THE VINEYARDS AT DODON, SAUVIGNON BLANC 14
 ANNE ARUNDEL COUNTY, MARYLAND, 2016
REMHOOGTE, CHENIN BLANC 14
 STELLENBOSCH, SOUTH AFRICA, 2016
HAHN, PINOT NOIR 14
 MONTEREY COUNTY, 2016
ANGULO INNOCENTI, MALBEC 15
 MENDOZA, ARGENTINA, 2015
STONESTREET, CABERNET SAUVIGNON 23
 ALEXANDER VALLEY, CALIFORNIA, 2014



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

FOR YOUR CONVENIENCE, A SUGGESTED SERVICE CHARGE OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE.
 YOU ARE NOT REQUIRED TO PAY A SERVICE CHARGE & MAY MAKE ADJUSTMENTS TO THE SUGGESTED AMOUNT.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.