

BSDC RAW BAR

- TRADITIONAL SHRIMP COCKTAIL** HORSERADISH, COCKTAIL SAUCE 26
- CHILLED MAINE LOBSTER COCKTAIL** COCKTAIL SAUCE, YUZU AÏOLI 42
-  **AHI TUNA TARTARE** ANCHO CHILE, ASIAN PEAR, MINT, TOASTED SESAME OIL, PINE NUTS 25
- RAW OYSTERS BY THE HALF DOZEN** NORTH & MID-ATLANTIC OYSTERS 22
- HAND-CUT STEAK TARTARE** TRADITIONAL GARNISHES, GRILLED NAAN 22

SALADS

- BIBB LETTUCE SALAD** WHITE ASPARAGUS, CUCUMBER, SHERRY VINAIGRETTE 17
- CAESAR SALAD** BABY GEM LETTUCE, WHITE ANCHOVY, GARLIC STRUESEL 18
- GRAIN SALAD** POACHED EGG, ANSON MILLS FARRO, SWEET POTATO VINAIGRETTE 24
- STEAKHOUSE COBB** HANGER STEAK, CHERRY TOMATO, AVOCADO, BACON, EGG, BLUE CHEESE 35
- PAINTED HILLS STEAK SALAD** RIB EYE, CHARRED BRUSSELS SPROUTS, WATERCRESS, GARLIC AÏOLI 40

SALAD ADDITIONS | CHICKEN 12 ARCTIC CHAR 15 STEAK 16 CHILLED SHRIMP 16 LOBSTER 42

LUNCH ENTREES

- WAGYU STEAK FRITES** FLAT IRON, RED PEPPER ROMESCO, ARGENTINIAN CHIMICHURRI, HERB FRIES 55
- MARYLAND CRAB CAKE** PINK PEPPERCORN TARTAR SAUCE, SOFT GREENS 45
- CROQUE MADAME** EDWARDS HAM, SOTTOCENERE TRUFFLE CHEESE, MORNAY, MIXED GREENS 27
- NORTH ATLANTIC TUNA STEAK** ARGENTINIAN CHIMICHURRI, SOFT GREENS 48
- SPRING TARTINE** HOUSE-MADE RICOTTA, EDWARDS HAM, LOCAL CRUDITÉS 24

BOURBON BURGERS

- ALL-AMERICAN WAGYU BURGER** AMERICAN CHEESE, PICKLES - *NOW DOUBLE STACKED!* 26
- PRIME STEAK BURGER** CLOTHBOUND CHEDDAR, SECRET SAUCE, PICKLE 21
- HERITAGE TURKEY BURGER** GUACAMOLE, PEPPER JACK CHEESE, HARISSA AÏOLI 19
- TOASTED QUINOA BURGER** ARUGULA PESTO, FENNEL SALAD 20

BURGER OF THE MONTH

- PERUVIAN BURGER** AJI AMARILLO, OLIVE AÏOLI 22

SIDE DISHES | DUCK FAT FRIES 10 MIXED GREENS 8 MUSHROOMS 8 MAC & CHEESE 9 SPINACH 8

FROM THE WOOD-BURNING GRILL

AS KAGOSHIMA WAGYU

- | | | |
|-----------------------|--------------|---|
| RIB CAP | 40 PER OUNCE | MINIMUM OF 3 OUNCES PER ORDER
SERVED WITH A TRIO OF STEAK SAUCES |
| RIB EYE | 42 PER OUNCE | |
| NEW YORK STRIP | 44 PER OUNCE | |

CHEF'S SELECTION OF WAGYU

- 10 OZ **NEW YORK PAVÉ** 7X CATTLE COMPANY, CO 97
- 14 OZ **RIB EYE** 7X CATTLE COMPANY, CO 94
- 10 OZ **FLAT IRON**, DARLING DOWNS, AUS 52
- 16 OZ **NEW YORK STRIP**, DARLING DOWNS, AUS 91

AMERICAN BEEF & SEAFOOD

- 8 OZ **FILET MIGNON**, CEDAR RIVER FARMS, CO 57
- 12 OZ **NEW YORK STRIP**, PAINTED HILLS NATURAL, OR 67
- 16 OZ **BONELESS RIB EYE**, PAINTED HILLS NATURAL, OR 81
- 6 OZ **WILD ARCTIC CHAR** 36

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

LIBATIONS

- SOFT COCKTAILS**
- WEST INDIAN LIMEADE** 9
LIME, GINGER, BITTERS, SODA
 - BABY BLOSSOM** 9
CHERRY BLOSSOM SHRUB, YUZU, RAW HONEY
 - SANGGOL PUNCH** 9
COCONUT, PINEAPPLE, LEMON, BITTERS, SODA
- BEER**
- AMSTEL LIGHT** 8
 - STELLA ARTOIS** 8
 - TROEGS IPA** 9
 - OPTIMAL WIT** 9
 - DOMINION STOUT** 10

- HAVE A GLASS**
- CONCA D'ORO, PROSECCO** 16
TREVISO, VENETO, ITALY 2017
 - LOUIS ROEDERER, BRUT PREMIER** 26
CHAMPAGNE, FRANCE, NV
 - THE VINEYARDS AT DODON, SAUVIGNON BLANC** 14
ANNE ARUNDEL COUNTY, MARYLAND, 2017
 - HAHN, PINOT NOIR** 14
MONTEREY COUNTY, 2017
 - ANGULO INNOCENTI, MALBEC** 15
MENDOZA, ARGENTINA 2016
 - STONESTREET, CABERNET SAUVIGNON** 23
ALEXANDER VALLEY, SONOMA COUNTY 2015



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

MONDAY - FRIDAY 11:30AM - 2:30PM
CLOSED FOR LUNCH ON WEEKENDS AND HOLIDAYS