


## 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

- SPRING PEA SOUP** PARMESAN, EDWARDS HAM 16  
**CAESAR SALAD** BABY ROMAINE, GARLIC CROÛTONS, SHAVED PARMESAN 18  
**LOCAL GREENS SALAD** LE BOCAGE GREENS, SHERRY VINAIGRETTE 15  
**SPRING TARTINE** HOUSE-MADE RICOTTA, EDWARDS HAM, SPRING VEGETABLES 22  
**A3 WAGYU BEEF TARTARE** WILD RAMP SHOOTS, SMOKED TROUT CREMA, PICKLED ONIONS 29

**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** ANSON MILLS FARRO, SPRING VEGETABLES, SWEET POTATO VINAIGRETTE 22  
**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 & ONION CHUTNEY, TZATZIKI SAUCE, 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 74  
 10 OZ **FLAT IRON**, DARLING DOWNS, AUS 50  
 16 OZ **NEW YORK STRIP**, DARLING DOWNS, AUS 89

## AMERICAN BEEF & SEAFOOD

- 8 OZ **FILET MIGNON**, CERTIFIED ANGUS 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  
**A PERFECT MATCHA** 8  
 MATCHA, PENNYWORT, GINGER, LIME, SODA  
**THE GF** 8  
 GRAPEFRUIT, FENNEL, TONIC  
**BEER**  
**AMSTEL LIGHT** 8  
**PERONI** 8  
**STONE DELICIOUS IPA** 9  
**BLACK HOG GRANOLA BROWN ALE** 9

- HAVE A GLASS**  
**OMBRA, PROSECCO** 16  
 TREVISO, ITALY, NV  
**LOUIS ROEDERER, BRUT PREMIER** 24  
 CHAMPAGNE, FRANCE, NV  
**THE VINEYARDS AT DODON, SAUVIGNON BLANC** 14  
 ANNE ARUNDEL COUNTY, MARYLAND, 2016  
**REMHOOGTE, CHENIN BLANC** 13  
 STELLENBOSCH, SOUTH AFRICA, 2016  
**HAHN, PINOT NOIR** 14  
 MONTEREY COUNTY, 2016  
**DOMAINE CORNE LOUPE, GRENACHE** 11  
 COTES DU RHONE, FRANCE, 2015  
**ANGULO INNOCENTI, MALBEC** 15  
 MENDOZA, ARGENTINA, 2015  
**STONESTREET, CABERNET SAUVIGNON** 22  
 ALEXANDER VALLEY, CALIFORNIA, 2014



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

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