**the bebop**

**music. pub. restaurant.**

**lunch**

**11am-5pm**

**appetizers**

**soup of the day *$7***

daily house-made soup, served with french bread

**arancini(v) *$9***

porcini risotto balls, with mozzarella, mascarpone, & truffle honey drizzle

**char-grilled octopus(gf) *$11***

sautéed mustard greens, portobello mushroom, & mixed potatoes in olive oil vinaigrette

**fried calamari *$11***

pepperoncini, cured lemon, & grilled lemon thyme aioli

**mediterranean snack plate(vg) *$10.50***

falafel, couscous, tabbouleh, carrots, & house-made hummus, served with house-made fried pita chips (no substitutions)

**the bebop slide(2)\* *$9***

 two 4oz beef burgers on brioche buns, with a side of jicama slaw

**spicy shredded chicken nachos(gf) *$11***

warm tortilla chips, piled high with mixed cheese, black beans, sour cream, guacamole & salsa

**fried carrozza(gf\*) *$9***

fried mozzarella, prosciutto, & ham, with raw tomato sauce

**oysters(gf\*)\* *$3/each, $14/6, $24/12***

fresh-shucked oysters served with horseradish, cocktail sauce, & fresh lemon

**salads**

***add chicken $4, shrimp $5, steak $6\****

**caesar salad(v) *$9***

romaine, croutons, & shaved parmesan, served with creamy caesar dressing

**caprese(v)(gf) *$10.50***

fresh baby spinach, buffalo mozzarella, & cherry tomatoes,

served with house-made sweet basil dressing

**steakhouse salad(gf)\* *$14***

grilled steak, mixed greens, tomatoes, savory crispy onions,

& bleu cheese crumbles, served with port wine dressing

**the greenhouse(vg)(gf) *$11***

arugula, baby kale, red onion, avocado, cherry tomato, mixed beans, almond, & cranberries, with your choice of house-made dressings

***add goat cheese $2***

***vinaigrettes: ginger, herb medley, balsamic, honey lime, & sweet basil***

***dressings: caesar, chipotle ranch, honey mustard, & port wine***

**sandwiches**

***served with hand-cut fries unless otherwise indicated***

**the bebop burger\* *$11***

sumptuous half-lb prime ground-beef burger cooked to your liking

***add cheese $1, mushroom $1, bacon $2, avocado $2***

**the cubano *$11***

flavorful marinated roast pork, smoked ham, swiss cheese, pickles,

& artisan mustard

**prosciutto & brie panini *$10.50***

on warm ciabatta with fig jam

**vegan burger(vg) *$10.50***

cooked mixed beans, oats & carrots, topped with a spicy mango salsa,

served with a small side salad

**grilled chicken pesto sandwich *$11***

marinated chicken breast, arugula, roasted red peppers,

& pistachio pesto on warm ciabatta

**falafel wrap(vg) *$10.50***

house-made falafel, hummus, lettuce, tomato, cucumber, & tahini sauce,

served with a small side salad

**entr****ées**

**guinness lamb stew *$14***

seared braised lamb, in a hearty guinness broth, served with french bread

**braised short ribs *$23***

slow cooked in red wine & vegetables, topped with rainbow carrots,

served with homemade potato gnocchi pasta

**roasted half-chicken *$15***

roasted chicken served with zucchini slaw & parsnip puree

**beer-battered fish & chips *$15***

fresh cod fillets seasoned & battered, deep fried, & served with seasoned hand-cut fries house-made tartar sauce, & coleslaw

**herb-roasted cod(gf)\* *$16***

roasted cod fillet with spaghetti squash zucchini, cherry tomatoes,

& chive pesto

**vegetarian shepherd’s pie(v)(gf) *$13***

a healthy take on an old classic - this flavorful dish of peas, carrots, lentils, & onions is topped with mashed potato and baked til golden brown

**sides**

**(gf)gluten-free (v)vegetarian (vg)vegan (gf\*) gluten-free option**

\*warning: these items are served raw, partially cooked, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

if you have any concerns regarding food allergies, please alert your server prior to ordering

* 20% gratuity is added to parties of 6 or more
* 1.5% environmental fee is added to all meals
* shellfish prices subject to change

**hand-cut fries *$6***

**sweet potato fries *$6***

**sautéed spinach(v)(gf) *$6***

with mascarpone

**brussel sprouts(v)(gf) *$5***

**roasted cauliflower(v)(gf) *$6***

**baked potato(v)(gf) *$6***

with butter and sour cream

**baked sweet potato *$6***