



SPECIALTIES 3

Banana Pancakes

\$14.00

homemade fluffy pancakes with a rum caramel banana sauce topped with sugared candied walnuts

Waffles

\$14.00

crispy waffles topped with a seasonal berry compote and lemon cream and maple syrup

Almond French Toast

\$14.00

Thick delicious crusty brioche almond toast, with a dollop of almond cream, berry compote, ricotta cheese, and maple syrup.

BREAKFAST 6

3 Egg Omelete

\$14.00

3 AA whipped egg omelete, filled with fresh cherry tomatoes, baby kale, and mushrooms; served with Bevy potatoes and side salad

Huevos Rancheros

\$15.00

The Ultimate Breakfast! Flour tortillas filled with scrambled eggs served over a bed of black beans, avocado, pico de gallo, topped with scallions, cholula sauce and cilantro.

Cuban Molletes

\$15.00

Ciabatta toast, layered with black forest ham, cheddar cheese and fried eggs topped with chorizo.

Avocado Toast

\$16.00

toasted ciabatta bread topped with smashed avocados and 2 AA poached eggs; served with Bevy potatoes

Steak & Eggs

\$18.00

2 AA eggs any way with marinated skirt steak; served with a tomato salad and french fries

Lobster Benedict

\$19.00

2 poached eggs, homemade Bevy hollandaise, fresh Lobster on toasted ciabatta bread; served with Bevy potatoes

SALADS 2

Fork & Knife Caesar Salad

\$13.00

Grilled baby romaine, tangy house Caesar dressing,grana padano served with roasted crostini

Caprese

\$14.00

Fresh mozzarella,baby heirloom tomatoes olive oil and balsamic glaze

APPETIZERS 2

Calamari Fritto	\$18.00
tender calamari rings and tentacles, lightly breaded zucchini, sprinkled with Calabrian chili and fried; served with marinara sauce and lemon	
Tuna Tartare	\$20.00
fresh Ahi tuna diced, mixed with avocado, crispy shallots and a soy ginger dressing	

CLASSICS 4

Bevy Burger	\$19.00
8 oz butcher block patty, topped with cheddar cheese, caramelized onions, pickled jalapeños, candied bacon and fried egg served with french fries	
Chicken Milanese	\$24.00
Breaded chicken breast, pounded topped with arugula tossed in vinaigrette.	
Black Garlic Skirt Steak	\$28.00
Marinated skirt steak with black beans soup and white rice	
Bevy Pizza	\$18.00
fresh mozzarella, our homemade pomodoro sauce and basil	

SIDES & DRINKS 15

Multi Grain Toast	\$4.00
White Toast	\$4.00
Home Roasted Potatoes	\$4.00
Bacon Strips (3)	\$4.00
Chicken Sausage Links	\$4.00
Fresh Fruit	\$5.00
Assorted Seasonal Fruit	
Juice	\$12.00
The Bevy, The Refresher and The Detox	
Canned Drink	\$4.00
Caffe	\$3.00
our traditional Italian blend	
Espresso	AVAILABLE OPTIONS \$4.00 Double: \$6.00
Cappuccino	\$5.00
Macchiato	\$4.00

Latte	\$5.00
Hot Tea	\$3.00
Cake Plating Fee	\$15.00

SPECIALTY DRINKS 5

Bevy Bloody Mary's	\$5.00
topped with signature garnishes	
Classic Mimosa	\$5.00
fresh squeezed orange juice with champagne	
The Bevy	\$12.00
Fresh squeezed juice, a combination of apples beets and carrots	
The Refresher	\$12.00
Freshly squeezed ginger, lemon, pineapple, cucumber, celery and carrots	
The Detox	\$12.00
Freshly squeezed lemon, pear, apples and pineapple	

COCKTAILS 9

Cedar Fire Old Fashion	\$18.00
Mitchers Bourbon, orange bitters, maples syrup, & candied bacon	
Sandstone Margarita	\$15.00
El Jimador tequila, blood orange puree fresh lime juice, agave splash lemonade, chili lime salt	
Prickly Pear Margarite	\$14.00
El Jimador tequila, Thatcher prickly pear liqueur, lemon, lime, orange, agave, salt and sugar rim	
Woodford Aged Manhattan	\$15.00
Woodford reserve, sweet vermouth, Angostura bitters, & cherry	
Italian 75	\$14.00
Eg Inspiration rosemary lavender Vodka, lemon juice, simple syrup, & prosecco	
The General Pepper	\$14.00
St.George green chili vodka, Thatchers prickly pear liqueur, lemon juice	
Swedish Paloma	\$14.00
Absolut grapefruit vodka, grapefruit juice, cranberry juice, & agave	
Bevy Punch	\$14.00
Malibu coconut, Malibu passion fruit, cranberry & pineapple juice	
Strawberry Lemondrop	\$14.00
Kettle One Citron vodka, strawberry puree, lemon juice, simple syrup, splash lemonade	

PASTA 5

Cacio e Pepe		AVAILABLE OPTIONS
fresh spaghetti pasta in pecorino cheese and black pepper		\$22.00
		Add Truffle: \$8.00
		Add Chicken: \$6.00
		Add Shrimp: \$8.00
		Add Salmon: \$10.00

Pipe Bolognese	\$24.00
Slow cooked ground beef, pork, veal and san marzano tomatoes with a wine reduction	

4 Cheese Ravioli	\$25.00
Pillow shaped pasta stuffed with ricotta, pecorino, romano, and caciocavallo cheese sautéed in a brown butter sauce with sage	

Linguini Vongole	\$28.00
Linguini pasta with fresh clams with a white wine sauce	

Lobster FRA DIAVOLA	\$36.00
Spaghetti pasta with fresh tomato sauce with tarragon, garlic and spicy chili flakes.	

FRESH SEAFOOD 2

Grilled Red Snapper	\$36.00
8 ounce grilled red snapped, served on a bed of green peas, smashed avocado, cilantro salad with a shiitake mushroom vinaigrette	

Blackened King Salmon	\$34.00
8 ounce blackened salmon, with a sesame seed, honey soy sauce reduction served with sticky rice.	

SIDES 5

Shishito Peppers in Soy Sauce	\$10.00
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Roasted Mashed Potatoes	\$10.00
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White Rice	\$10.00
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Asparagus	\$10.00
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Parmesan Truffle Fries	\$10.00
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DESSERTS 6

Milo Tres Leches	\$10.00
with Vanilla Ice Cream	

Dulce de Leche Flan	\$10.00
with mascarpone cheese	

Grand Marnier Chocolate Mousse Cake	\$12.00
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Mixed Berries with Sorbetto of the Day	\$10.00
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Tiramisu	\$10.00
Layered lady fingers soaked in espresso with mascarpone cream	
Cake Plating Fee	\$15.00