

Howard County Summer Restaurant Weeks

Choice of Starter or Salad, Entrée, & Dessert

for \$37, \$43, \$49, or \$54

Appetizers, Soups & Salads

AHI TUNA NACHOS

Wonton Chips, Sweet Chili Glaze, Soy Ginger Sauce, Seaweed Salad, Avocado, Shredded Cabbage, Scallion 18

FILET MIGNON SLIDERS (2)

JW Treuth Filet Mignon, BP Sauce, DC Dills Horseradish Pickles, Crispy Onions 18

BP CRAB DIP

celery, brioche baguette 17 *GF*

Add extra baguette 3

CRISPY CALAMARI

Lemon Garlic Aioli 16

CRISPY CHICKEN WINGS

Choice of Plain, Buffalo, Old Bay or Honey Old Bay 17

Buttermilk Blue Cheese Dip

BEEF SHORT RIB POUTINE

hand cut fries, pulled beef short rib, caramelized onions, gruyere & fontina cheese, sage gravy 16

CORNMEAL FRIED CHICKEN SLIDERS (3)

Brioche Rolls, Honey Crisp Apple Slaw, Sriracha and Maple Aioli 15

OLD BAY CRABBY FLATBREAD PIZZA

Housemade Pizza Dough, BP Crab Dip, Old Bay, Cheddar Cheese 15

MUSHROOM TRUFFLE FLATBREAD PIZZA

Cremini Mushroom Duxelle, Gruyere Cheese, Sauteed Shiitake Mushrooms, White Truffle Oil 15

BLACKENED SHRIMP TACOS (2)

Pineapple Salsa, Cilantro Slaw, Chipotle Crema, Flour Tortillas 12

HOUSEMADE SOFT PRETZEL

Bacon Cheddar Dip, Honey Mustard 9

ROASTED BEET & BABY SPINACH SALAD

baby spinach, roasted beets, toasted walnuts, radish, dill vinaigrette, cucumber, goat cheese 14 *GF*

GENERAL TSO'S CRISPY BRUSSELS

General Tso's Sauce, Topped with Black & White Sesame Seeds 15

CAESAR SALAD

romaine lettuce, caesar dressing, parmesan croutons, parmesan reggiano cheese 14 *GF*

BP FRENCH ONION SOUP

gruyere fontina, croutons 13

CREAM OF CRAB SOUP

Jumbo Lump Crab 14

3 Courses for \$37

HARVEST VEGETABLE BOWL

mixed greens, quinoa, roasted beets, cauliflower & sweet potato, dried cherries, pistachios, goat cheese, honey crisp apples, maple balsamic vinaigrette 22 GF V

SHRIMP SALAD SANDWICH

brioche roll, bibb lettuce, tomato, dill pickles 20 *GF*

BP BURGER

JW Treuth & Sons Beef, bourbon and applewood smoked bacon jam, aged cheddar, bp sauce, lettuce, tomato 19

THE BP MAC

Two All Beef JW Truths Patties, BP Sauce, Lettuce, American Cheese, DC Dills Pickles, Onions on a Sesame Seed Bun with Hand Cut Fries 19

GRILLED CHICKEN BREAST SANDWICH

Basil Aioli, Applewood Bacon, Mozzarella, Spinach, Ciabatta 19



3 Courses for \$43

ICELANDIC COD FISH & CHIPS

Beer Battered Cod, Hand Cut Fries, Housemade Tartar Sauce, Dill & Chive Peas 26

CHICKEN & WAFFLES

Crispy Fried Buttermilk Brined Chicken Breast and Thigh, Collard Greens, Belgian Pearl Sugar Waffle, Sriracha Honey, Maple Aioli 25

CRISPY PORK SCHNITZEL

Crispy Pork Loin, Broccolini, Yukon Gold Mashed Potatoes, Mustard Cream Sauce 26

LEMON & SUMMER SQUASH RISOTTO

Arborio Rice, Locally Sourced Squash, Fresh Lemon, Parmesan 26 V *Vegan* GF

COBB SALAD

Bell and Evan's chicken, romaine lettuce, hard boiled egg, bacon, tomato, avocado, cheddar cheese, honey balsamic vinaigrette, parmesan croutons 24 *GF*

BEEF RIB EYE FRENCH DIP

16-hour roasted JW Treuth's Beef Ribeye, Fontina & Gruyere Cheese, Onions, Horseradish Aioli, Ciabatta 24

3 Courses for \$49

GRILLED FAROE ISLAND SALMON SALAD

Baby Spinach, Roasted Beets, Goat Cheese, Radish, Cucumber, Candied Pecans, Dill Vinaigrette 28 *GF*

Sub Seasonal Fish for no extra Charge

STEAK SALAD - GF

petite filet mignon, applewood smoked bacon, baby spinach, red onion, cucumbers, cherry tomatoes, honey balsamic vinaigrette, buttermilk blue cheese crumbles 28

GRILLED FAROE ISLAND SALMON

Basil Parmesan Crust, Yukon Gold Mashed Potatoes, Broccolini, Beurre Blanc 34 *GF*

STEAK FRITES

Grilled 12oz New York Strip Steak, hand cut fries, broccolini, bearnaise butter 34

3 Courses for \$54

BP SPAGHETTI & MEATBALLS

House Made Shrimp & Jumbo Lump Crab Meatballs, Linguini, Old Bay Alfredo Sauce, Herb Garlic Bread 34

BRAISED BEEF SHORT RIB

horseradish crust, bourbon mustard glaze, mashed potatoes, spinach 38

JUMBO LUMP CRAB CAKE

Corn and Vegetable Succotash, Beurre Blanc OR Sandwich with brioche bun, tartar sauce, bibb lettuce, tomato 38

Sides

Hand Cut Fries, Mashed Potatoes, Apple Slaw, Broccolini, Collard Greens - 4 each

Side Spinach Salad

Baby Spinach, Parmesan, Cucumbers, Cherry Tomatoes, Red Onion, Honey Balsamic Vinaigrette 6 GF

Caesar Salad

Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Garlic Herb Croutons 6

Signature Cocktails

- Clear Skies Ahead** 13
Old Forester Bourbon, Aperol, Caffo Amaro, Lemon (milk clarified)
- Charm City Manhattan** 15
Our local version of the Black Manhattan - Sagamore Rye, Caffo Antica Amaro, Carpano Antica Sweet Vermouth
- Uncle Jock Part II** 13
Named for Rob's dads uncle who was a bootlegger during Prohibition and a bookie afterwards. Old Overholt Bottled in Bond Bourbon, Byrrh Grand Quinquina, Rhum J.M. Shrubbs d'Orange Liqueur, Peychaud's Bitters, Cherry Bark Bitters
- Pomegranate Margarita** 12
Cimarron Tequila, Triple Sec, Housemade Pomegranate Grenadine, Lime
- Orange or Grapefruit Crush** 11
Old Line Spirits Vodka, Fresh Citrus Juice, Triple Sec, Soda
- Frozen Cosmo** 13
Old Line Spirits Vodka, Cranberry, Triple Sec, Lime

- Watermelon Cilantro Mojito** 12
House infused Watermelon Cilantro Rum, Lime Juice, Simple Syrup, Sparkling Water, Fresh Mint
- Bodegas Albero Organic Red Sangria** 10
Castilla La Mancha, Spain
- Derby Day** 13
Old Forester Bourbon, Wildflower Honey, Fresh Lemon, Fresh Grapefruit, Rosemary
- Campfire Old Fashioned** 13
Chicory Infused Old Forester Bourbon, Maple, Angostura Bitters, Butter Essence
- Ray of Light - White Wine Spritzer** 11
Organic Spanish White Wine, Elderflower Liqueur, Earl Grey Syrup, Lemon Bitters, Bubbles
- Sera Luce Venetian Spritz** 10
Inspired by the Italian classic Aperol Spritz, Sera Luce is a wine based bubbly cocktail infused with Valencia orange, a bouquet of bitter and savory herbs, and other traditional botanicals.

Spirit Free But Still Spirited

- Don't Call me Shirley** 8
Homemade Pomegranate Grenadine, Fresh Lemon & Lime Juice, Bubbles
- Berry Levenson** 9
Muddled Strawberry & Mint, Hibiscus Tea, Seedlip Garden N/A Spirit, Seedlip Spice N/A Spirit, Lemon Juice, Splash of Ginger Beer
- Italian Sodas** 3.50
Pomegranate, Rasperry, Blueberry, & Strawberry

- Athletic Brewing N/A Beer** 8
Upside Dawn Golden Ale & Run Wild IPA
- Leitz "Zero Point Five" Pinot Noir** 12.50 / 48
Baden, Germany
- Leitz "Eins zwei zero" Chardonnay** 12 / 48
Pfalz, Germany

Wines By The Glass

Sparkling Wines

- Galerna Sparkling Brut Nature, Castilla La Mancha, Spain* 9 - Organic
- La Gioiosa Et Amorosa Prosecco Brut, Veneto, Italy* 11 / 42

White Wines

- Underwood Pinot Gris, 2024, Oregon, USA* 10 / 40
- Kuranui Sauvignon Blanc, 2025, Marlborough, New Zealand* 10 / 40
- Domaine Bernier Chardonnay, 2024, Loire Valley, France* 9 / 38
- Ironstone "Obsession" Symphony, 2020, Sierra Foothills, California* 11/42
- Truth Chardonnay, 2024, Alexander Valley, Sonoma, California* 14 / 54

Red Wines

- Markstone Pinot Noir, 2023, California* 9 / 38
- Promesses de France Cotes du Rhone, 2023, Rhone Valley, France* 9 / 38
- Los Haroldos Malbec Blend, 2022, Mendoza, Argentina* 10 / 40
- Twenty Acres Cabernet Sauvignon, 2022, California* 10 / 40
- McPrice Myers "High on the Hog" Cabernet Blend, 2023, Paso Robles, California* 13 / 50

Wines By The Bottle

Let's Get Fizz-ical - Sparkling Wines

- La Gioiosa Et Amorosa Prosecco Brut, NV, Veneto, Italy* 42
- Quinta da Raza Pet-Nat Rose', 2023, Minho, Portugal* 55
- Louis Dumont Brut, NV, Champagne, France* 80
- Trouillard Brut Extra Selection, Champagne, France* 90
- Limnad Sparkling Rose Pinot Noir, Finger Lakes, NY* 60

Light, Crisp, Fresh, White Wines

- Tiefenbrunner Pinot Grigio, 2023, Fruili, Italy* 45
- Chateau Graviille Lacoste Blanc, 2023, Bordeaux, France* 55
- Domaine Girault "Le Grand Moulin" Sancerre, 2024, Loire Valley, France* 74
- Rich, Luscious White Wines**
- Henri Perrusset Macon-Villages, 2022, Burgundy, France* 55
- Bollig-Lehnert "Trittenheimer Apotheke" Riesling Kabinett, 2020, Mosel, Germany* 47
- J.M. Aujoux "Collection" Pouilly-Fuisse, 2023, Burgundy, France* 74
- Textbook Chardonnay, 2023, Sonoma County, California* 60
- Argyle Chardonnay, 2023, Willamette Valley, Oregon* 58

Soft, Lush, Smooth, Reds

- Cloudline Pinot Noir, 2023, Willamette Valley, Oregon* 58
- Pike Road Pinot Noir, 2023, Willamette Valley, Oregon* 58
- Elk Cove Pinot Noir, 2024, Willamette Valley, Oregon* 77
- Domaine de Cristia "Vieilles Vignes" Cotes du Rhone, 2023, Rhone Valley, France* 54
- Grenache & Syrah - organically farmed

Structured, Intense, Bold Reds

- Reserve de Diacres Chateauneuf-du-Pape, 2023, Rhone Valley, Fr* 80
- Avignonesi Vino Nobile de Montepulciano, 2020, Tuscany, Italy* 40 - 1/2 bottle
- Pedroncelli "Mother Clone" Zinfandel, 2023, Sonoma, California* 58
- Catena Malbec, 2022, Mendoza, Argentina* 58
- Muga "Anden de la Estacion" Crianza, 2022, Rioja,. Spain* 58
- Domaine de Belleviste "Grande Reserve", 2018, Provence, France* 55
- Cabernet Sauvignon & Syrah
- Lapostolle "Apalta", 2022, Colchagua Valley, Chile* 55
- Cabernet Sauvignon, Carmenere, Syrah, Merlot
- Familia Zuccardi "Q" Cabernet Sauvignon, 2023 Mendoza, Argentina* 55
- Babylonstoren "Babel", 2023, Western Cape, South Africa* 50
- Shiraz, Merlot, Cab Franc, & Friends
- Ty Caton "Entycement", 2022, Sonoma, California* 50
- Zinfandel, Merlot & Syrah
- Chateau La Grange Clinet Rouge, 2021, Bordeaux, France* 50
- Pablo Claro Cabernet Sauvignon & Graciano, 2022, La Mancha, Spain* 40