# BUSHEL AND A PECK
KITCHEN & BAR

## APPETIZERS

**PAN SEARED SEA SCALLOPS**
*Applewood Smoked Bacon, Chive Butter* **21 GF**

**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**

**CRISPY CALAMARI**
*Lemon Garlic Aioli* **16**

**BP CRAB DIP**
*Brioche Baguette* **16 *GF***
Add Extra Baguette 3

**BEEF SHORT RIB POUTINE**
*Hand Cut Fries, Pulled Beef Short Rib, Caramelized Onions, Gruyere and Fontina Cheeses, Sage Gravy* **15 GF**

**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**

**CRISPY CHICKEN WINGS**
*Choice of Plain, Buffalo, Old Bay or Honey Old Bay* **17**
Buttermilk Blue Cheese Dip

## SOUP

**MADEIRA FRENCH ONION SOUP**
*Vidalia Onion, Gruyere and Fontina Cheeses, Parmesan Croutons* **12 *GF***

**CREAM OF CRAB SOUP**
*Jumbo Lump Crab* **14**

## SALADS

**STEAK SALAD**
*Petite Filet Mignon, Applewood Smoked Bacon, Baby Spinach, Red Onion, Cucumbers, Cherry Tomatoes, Honey Balsamic Vinaigrette, Buttermilk Blue Cheese* **28 GF**

**GRILLED FAROE ISLAND SALMON SALAD**
*Baby Spinach, Roasted Beets, Goat Cheese, Radish, Cucumber, Candied Pecans, Dill Vinaigrette* **25 *GF***
Sub Seasonal Fish for no extra Charge

**COBB SALAD**
*Grilled Chicken Breast, Romaine, Hard Boiled Egg, Bacon, Cherry Tomatoes, Cheddar Cheese, Honey Balsamic Vinaigrette, Parmesan Croutons* **22 *GF***

**HARVEST VEGETABLE BOWL**
*Mixed Greens, Quinoa, Roasted Beets, Cauliflower & Butternut Squash, Dried Cranberries, Toasted Pistachios, Goat Cheese, Honey Crisp Apples, Maple Balsamic Vinaigrette* **19 GF V *Vegan***

**CAESAR SALAD**
*Romaine Lettuce, Caesar Dressing, Parmesan Croutons, Parmesan Reggiano Cheese* **13 *GF***

**ROASTED BEET AND BABY SPINACH SALAD**
*Baby Spinach, Roasted Beets, Candied Pecans, Radish, Dill Vinaigrette, Cucumber, Goat Cheese* **13 GF**

Add to any salad or meal:
Grilled Chicken 9, (2) Petite Filets 15, 7oz Grilled Faroe Island Salmon 16, Shrimp Salad 15, 4oz Crab Cake 18, 4 Sea Scallops 16

## ENTREES

**JUMBO LUMP 8OZ CRAB CAKE**
*Corn and Vegetable Succotash, Beurre Blanc* **38**

**BRAISED BEEF SHORT RIB**
*Horseradish Crust, Bourbon Mustard Glace, Yukon Gold Mashed Potatoes, Sautéed Baby Spinach* **36 *GF***

**BP "SPAGHETTI AND MEATBALLS"**
*House Made Shrimp and Jumbo Lump Crab Meatballs, Linguini, Old Bay Alfredo, Herb Garlic Bread* **34**

**GRILLED FAROE ISLAND SALMON**
*Basil Aioli, Yukon Gold Mashed Potatoes, Broccolini, Beurre Blanc* **29 *GF***

**ICELANDIC COD FISH & CHIPS**
*Beer Battered Cod, Hand Cut Fries, Housemade Tartar Sauce, Dill & Chive Peas* **26**

**CHICKEN & WAFFLES**
*Buttermilk Fried Springer Mountain Farm 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* **24**

**STEAK FRITES**
*Grilled 12oz Ribeye Steak, Hand Cut Fries, Broccolini, Bearnaise Butter* **32**

**ROASTED SQUASH RISOTTO**
*Arborio Rice, Butternut & Yellow Squash, Zucchini, Parmesan*
**24 V *Vegan* GF**

## HANDHELDS

Served with Hand-Cut Fries

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

**BP BURGER**
*JW Treuth & Sons Beef, Bacon, Aged Cheddar, BP Sauce, Lettuce, Tomato, D.C. Dills Sweet Horseradish Dill Pickles, Sesame Seed Bun* **19**

**JUMBO LUMP 8OZ CRAB CAKE SANDWICH**
*Brioche Bun, Tartar Sauce, Bibb Lettuce, Tomato* **38**

**BEEF RIB EYE FRENCH DIP**
*16-hour roasted JW Treuth's Beef Ribeye, Fontina & Gruyere Cheese, Horseradish Aioli, Sesame Seed Bun* **24**

**SHRIMP SALAD SANDWICH**
*Brioche Roll, Bibb Lettuce, Tomato, D.C. Dills Sweet Cajun Pickles* **20**

**GRILLED CHICKEN BREAST SANDWICH**
*Basil Aioli, Applewood Bacon, Mozzarella, Spinach, Sesame Seed Bun* **19**

## SIDES

Hand Cut Fries/ Mashed Potatoes/ Broccolini/ Sauteed Spinach/Collard Greens/ Honey Crisp Apple Slaw 4

**SIDE SPINACH SALAD**
*Baby Spinach, Parmesan, Cucumbers, Cherry Tomatoes, Red Onion, Honey Balsamic Vinaigrette* **9 GF**

**SIDE CAESAR SALAD**
*Romaine Lettuce, Caesar Dressing, Parmesan Reggiano Cheese, Parmesan Crouton* **9 *GF***

**V= Vegetarian** ***Vegan* = Vegan with Modification**
**GF= Gluten Free** ***GF*= Gluten Free With Modification**

We fry in 100% Refined Peanut Oil

# COCKTAILS

**HOP ON POP**
*Our play on a Clover Club and an homage to Rob's favorite author. Hopped Bluecoat Gin, Raspberry Reduction, Egg White, Fresh Lemon, Poppy Seeds* 12

**BP COSMO**
*Tito's Vodka, Raspberry Puree, Lime Juice, Simple Syrup* 11

**FANNY PORTER**
*Margarita's Sultry Cousin. Banhez Mezcal, Cimarron Tequila, Old Forester Bourbon, Ancho Reyes Poblano Liqueur, Lime Juice, Maple & Agave Syrup* 13

**POMEGRANATE MARGARITA**
*Cimarron Tequila, Triple Sec, Housemade Pomegranate Grenadine, Lime Juice* 12

**ORANGE OR GRAPEFRUIT CRUSH**
*Old Line Case 1 Vodka, Orange or Grapefruit Juice, Triple Sec, Sprite* 11

**SERA LUCE VENETIAN SPRITZ**
*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.* 10

**DERBY DAY**
*Old Forester Bourbon, Wildflower Honey, Fresh Lemon, Fresh Grapefruit, Rosemary* 13

**CAMPFIRE OLD FASHIONED**
*Chicory Infused Old Forester Bourbon, Maple, Angostura Bitters, Butter Essence* 13

**RAY OF LIGHT - WHITE WINE SPRITZER**
*Organic Spanish White Wine, Elderflower Liqueur, Earl Grey Syrup, Lemon Bitters, Bubbles* 11

**SOUR CHERRY NEGRONI**
*Broker's London Dry Gin, Campari, Tempus Fugit Creme de Noyaux, Carpano Antica Sweet Vermouth, Sour Cherry Shrub* 12

**UNCLE JOCK PART II**
*Named for Rob's dads uncle who was a bootlegger during Prohibition and a bookie afterwards. Old Overholt Bottled in Bond Rye, Byrrh Grand Quinquina, Rhum J.M. Shrubb d'Orange Liqueur, Peychaud's Bitter, Cherry Bark Bitters* 13

# Buzz-Free Bevvies

**DON'T CALL ME SHIRLEY**
*Homemade Pomegranate Grenadine, Fresh Lemon & Lime Juice, Bubbles* 8

**BERRY LEVENSON**
*Muddled Strawberry & Mint, Hibiscus Tea, Seedlip Garden N/A Spirit, Seedlip Spice N/A Spirit, Lemon Juice, Splash of Ginger Beer* 9

**ITALIAN SODAS**
*Pomegranate, Raspberry, Blueberry, & Strawberry* 3.50

**ATHLETIC BREWING N/A BEER**
*Upside Dawn Golden Ale & Run Wild IPA* 8

**FABELHALT ALCOHOL FREE RIESLING**
*Mosel, Germany* 15.50 / 75

**LEITZ "ZERO POINT FIVE" PINOT NOIR**
*Baden, Germany* 12.50 / 48

# WINES BY THE GLASS

## Sparkling Wine

*Avissi Prosecco Brut, NV, Veneto, Italy* 11 / 42

## White Wines

*Hillinger Pinot Gris, 2021, Burgenland, Austria* 11 / 42
*Kuranui Sauvignon Blanc, 2023, Marlborough, New Zealand* 10 / 40
*Comtesse Marion Chardonnay, 2023, Languedoc, France* 9 / 38
*Black Stallion Chardonnay, 2023, North Coast, California* 15 / 58
*Villiera' Jasmine Fragrant White, 2022, Stellenbosch, South Africa* 9 / 38
*Juniper Jones Ironstone Obsession Symphony, 2020, Sierra Foothills, California* 11/42

## 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, 2020, California* 10 / 40
*McPrice Myers "High on the Hog" Cabernet Blend, 2020, Paso Robles, California* 13 / 50

# WINES BY THE BOTTLE

## Let's Get Fizz-ical - Sparkling Wines

*Louis Dumont Brut, NV, Champagne, France* 80
*Jules Loren Cuvee Rose Brut, France* 42

## Light, Crisp, Fresh White Wines

*Tiefenbrunner Pinot Grigio, 2023, Fruili, Italy* 45
*Chateau Graville Lacoste Blanc, 2023, Bordeaux, France* 55
*Domaine Girault "Le Grand Moulin" Sancerre, 2023, Loire Valley, France* 74
*Dopff & Irion "Crustaces" White Blend, 2022, Alsace, France* 45

## 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 "La Collection" Pouilly-Fuisse, 2023, Burgundy, France* **74**
*Textbook Chardonnay, 2023, Sonoma County, California* **60**
*Argyle Chardonnay, 2022, Willamette Valley, Oregon* **58**

## Soft, Lush, Smooth Reds

*Bodegas Borsao "Tres Picos" Garnacha, 2021, Campo de Borja, Spain* 48
*Cloudline Pinot Noir, 2023, Willamette Valley, Oregon* 58
*Pike Road Pinot Noir, 2023, Willamette Valley, Oregon* 58
Organically farmed
*Elk Cove Pinot Noir, 2022, Willamette Valley, Oregon* 77
*Domaine de Cristia "Vieilles Vignes" Cotes du Rhone, 2022, Rhone Valley, France* 54
Grenache & Syrah - organically farmed

## Structured, Intense, Bold Reds

*Reserve de Diacres Chateauneuf-du-Pape, 2023, Rhone Valley, France* **80**
*Avignonesi Vino Nobile de Montepulciano, 2020, Tuscany, Italy* **40 - 1/2 bottle**
*Pedroncelli "Mother Clone" Zinfandel, 2021, Sonoma, California* **58**
*Catena Malbec, 2022, Mendoza, Argentina* **58**
*Muga "Anden de la Estacion" Crianza, 2021, 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 "Zuccardi Q", 2023 Mendoza, Argentina* **55**
Cabernet Sauvignon
*Babylonstoren "Babel", 2022, Western Cape, South Africa* **50**
Shiraz. Merlot. Cabernet Franc. Petit Verdot. Malbec. & Pinotage
*Ty Caton "Entycement", 2022, Sonoma, California* **50**
Zinfandel. Merlot & Syrah
*Chateau La Grange Clinet Rouge, 2021, Bordeaux, France* **50**
*Pablo Claro Cabernet Sauvignon & Graciano, 2021, La Mancha, Spain* **40**
Organically farmed
*A.A. Badenhorst "Secateurs" Red, 2023, Western Cape, South Africa* **40**
Cinsault. Shiraz. & Grenache