

## BENEDICTS

### NASHVILLE HOT CHICKEN BENEDICT\*

Two extra-large poached eggs, toasted English muffin, crispy hot chicken, cayenne citrus hollandaise, pickled onions, chives, paprika, pure maple syrup, choice of stone-ground yellow grits or house potatoes { 15.50 }

### AVOCADO BACON BENEDICT\*

Two extra-large poached eggs, avocado, applewood smoked bacon, smoked cheddar, toasted English muffin, cayenne citrus hollandaise, scallions, paprika, choice of stone-ground yellow grits or house potatoes { 15 }

### BACON JAM CHEESEBURGER BENEDICT\*

Two extra-large poached eggs, beef patty, toasted English muffin, American cheese, bacon jam, cayenne citrus hollandaise, pickled onions, chives, paprika, choice of stone-ground yellow grits or house potatoes { 16 }

## OMELETS

Omelets served with fire-roasted salsa.  
Substitute egg whites { 2 }

### HAM & CHEESE OMELET\*

Ham, smoked cheddar, American cheese, roasted peppers and onions, scallions, house potatoes, wheat toast { 14 }

### HEALTHIER THAN THE REST OMELET

Egg whites, spinach, mushrooms, goat cheese, red onions, tomatoes, scallions, fruit { 13 }

### CREOLE SHRIMP OMELET\*

Blackened shrimp, roasted peppers and onions, pimento cheese, chives, wheat toast { 15 }

BUILD YOUR OWN OMELETS AVAILABLE,  
PLEASE ASK CASHIER

## BREAKFAST PLATES

### CHEF'S BREAKFAST\*

Three gluten-friendly pancakes, powdered sugar, scrambled egg whites, pure maple syrup, fruit, choice of breakfast sausage or applewood smoked bacon { 15 }

### BIRRIA BREAKFAST "ENCHILADAS"\*

Slow-cooked chuck tender, two eggs over easy, mozzarella, tomatillo salsa verde, scallions, corn tortillas, house potatoes { 13 }

### TEXAS BREAKFAST\*

Two eggs your way, choice of potatoes or grits; breakfast sausage, or applewood smoked bacon; served with choice of bread { 14.50 }

### AVOCADO & EGG TOAST\*

Two eggs over easy, avocado mash, lemon pepper, tomatoes, wheat toast { 13 }

### BIG PLATE 2.0\*

Three mini buttermilk pancakes, two eggs your way, breakfast sausage, applewood smoked bacon choice of potatoes or grits { 16 }

**CHEF'S WAY** sub French toast { 1 }

### STEAK & EGGS\*

Center-cut sirloin, two extra-large eggs, house potatoes, lemon pepper avocado, flour tortillas, fire-roasted salsa { 18 }

### CHORIZO TACO PLATE\*

Chorizo, eggs, pico de gallo, cheddar, fire-roasted salsa, cilantro, flour tortillas, house potatoes { 12 }

### CHORIZO MIGAS\*

Four extra-large eggs, chorizo, avocado, fried tortilla chips, fire-roasted salsa, feta, cilantro { 13 }

### YOGURT & FRUIT BOWL

Raisin granola, honey whipped Greek yogurt, mango, blueberries, strawberries, pure maple syrup { 11 }

### BREAKFAST CROISSANT SANDWICH\*

Toasted handcrafted croissant, scrambled eggs, American cheese, choice of applewood smoked bacon, ham or breakfast sausage, fruit { 13 }

## GRIDDLE

### CINNAMON ROLL FRENCH TOAST

Texas-cut challah French toast, cream cheese icing, powdered sugar, pure maple syrup { 14 }

### OATMEAL GRIDDLE CAKES

Blueberry preserves, whipped cream, powdered sugar, pure maple syrup { 10 }

### CHICKEN & WAFFLES\*

Belgian waffle, two eggs over easy, crispy chicken tenders, scallions, powdered sugar, pure maple syrup { 16 }

### PANCAKE STACK

Two house-made buttermilk pancakes, honey whipped butter, powdered sugar, pure maple syrup { 10 }  
add chocolate chips with whipped cream { 2 }  
sub gluten-friendly pancakes { 2 }

### LEMON BLUEBERRY PANCAKE STACK

Three house-made buttermilk pancakes, lemon cream cheese icing, blueberry preserves, blueberries, lemon zest, powdered sugar, pure maple syrup { 14 }  
sub gluten-friendly pancakes { 2 }

## WEEKEND FLIGHT

17 per flight

### MIMOSA

Available until 4 p.m. Saturday and Sunday

Original, Grapefruit Pomegranate, Strawberry, Tropical; made with Wycliff champagne

## BREAKFAST SIPS

### BW BLOODY MARY

House-made Bloody Mary mix, vodka, celery, olives { 7 }

### BW GRAND MIMOSA

Grand Marnier, Wycliff champagne, fresh-squeezed orange juice glass { 7 } | carafe { 26 }

## EASY TO DRINK

### PINEAPPLE CHILI RANCH WATER

Espolón® Blanco Tequila, Ancho Reyes® Verde, pineapple, agave, lime, sparkling water { 11 }

### PRICKLY PEAR RANCH WATER

Espolón® Blanco Tequila, desert pear, lime, sparkling water { 11 }

### HIBISCUS SPRITZ

Wycliff® champagne, St. Germain®, hibiscus, lemon, lime { 12 }

### STONE FRUIT SANGRIA

House red wine, stone fruit, orange and cranberry juice, lime { 12 }

### SWEET & SASSY STRAWBERRY MARGARITA

Espolón® Blanco Tequila, Ancho Reyes® Verde, strawberry purée, lime { 13 }

### SPICY MANGO MARGARITA

Espolón® Blanco Tequila, mango purée, agave, jalapeño, lime { 13 }

### BW TOP SHELF MARGARITA

Espolón® Blanco Tequila, Grand Marnier®, agave, lime { 13 }

## STARTERS

### PIMENTO CHEESE & CRACKERS

Roasted red bell peppers, pickled jalapeños, chives, saltine crackers { 10 }

### VINDALOO WINGS

Jumbo chicken wings, Vindaloo sauce, Vindaloo seasoning, crispy garlic, scallions { 12 }

### CHICKEN LETTUCE WRAPS

Thai peanut chicken, honey, bell peppers, pickled onions, peanuts, mint, crispy garlic, lime, cilantro, sesame seeds { 10 }

### BACON JAM DEVILED EGGS

Deviled eggs, bacon jam, pickled onions { 10 }

### ASIAN GREEN BEANS

Crispy green beans, golden barbecue sauce, crispy garlic, fresh lime, sesame seed, sunflower seeds { 8 }

### BWC QUESO

House-made queso, roasted peppers and onions, tomatoes, spicy sausage, jalapeños, cilantro, corn tortilla chips { 10 }

### THAI PEANUT BRUSSELS SPROUTS

*Chef's favorite.* Crispy Brussels sprouts, peanut vinaigrette, peanuts, honey { 8 }

## SOUPS & SALADS

CREAMY TOMATO BASIL SOUP { 4.50 | 7 }

CHICKEN TORTILLA SOUP { 5 | 8.50 }

### BLACKENED SALMON BLUEBERRY SPINACH SALAD\*

Blackened Atlantic salmon, spinach, blueberries, heart of palm, goat cheese, candied walnuts, sun-dried tomatoes, house-made blueberry dressing, garlic bread { 19 }

### BWC CHICKEN COBB

Grilled chicken breast, applewood smoked bacon, hard-boiled eggs, Marie cheese, avocado, cherry tomatoes, pickled onions, sunflower seeds, crispy garlic, mixed greens, house-made creamy red wine vinaigrette { 16 }

### SHRIMP CAESAR SALAD

Crispy shrimp, romaine hearts, herbed croutons, Marie cheese, crispy garlic, house-made Caesar dressing, garlic bread { 16 }

### SANTA FE SALAD

Chilled thinly-sliced chicken breast, roasted corn, black beans, mango, cheddar, tortilla strips, pico de gallo, sweet bell peppers, mixed greens, spicy mango cilantro dressing, garlic bread { 15 }

### BLACK WALNUT SALAD

Grilled chicken breast, walnuts, Gorgonzola cheese, julienned green apples, mixed greens, tomato savory dressing, garlic bread { 15.50 }

## TACOS

### NEW LOBSTER TACOS

Seasoned lobster, lettuce, pickled onions, hollandaise, corn tortillas, fresh lime, Caesar salad { 20 }

### COCONUT SHRIMP TACOS

Crispy coconut shrimp, honey slaw, chipotle aioli, pickled onions, flour tortillas, house salad { 16 }

### BIRRIA TACOS

Slow-cooked chuck tender, mozzarella, tomatillo salsa verde, chili au jus, corn tortillas, cilantro, fresh lime, served with street corn { 16 }

### PULLED PORK CARNITAS TACOS

House-braised pork, feta, shredded lettuce, pico de gallo, yellow onions, avocado, spicy mustard mayo, fresh lime, corn tortillas, served with street corn { 14 }

### BLACK WALNUT FISH TACOS\*

Grilled Mahi Mahi, shredded lettuce, pico de gallo, cilantro, cayenne ranch, fresh lime, corn tortillas, house salad { 14 }

### BEYOND TACOS

Seasoned Beyond Meat®, Tzatziki sauce, fresh dill, toasted almonds, shredded lettuce, flour tortillas, balsamic vinaigrette house salad { 16 }

## ENTRÉES & PASTAS

### FOUR CHEESE RAVIOLI

Truffle alfredo sauce, grilled chicken breast, Marie cheese, artichokes, bread crumbs, chives { 17.50 }

### MEDITERRANEAN CHICKEN

Grilled chicken breast, artichokes, Kalamata olives, lemon alfredo sauce, garlic mashed potatoes, capers, spinach, crispy garlic, sun-dried tomatoes, scallions { 15 }

### TEXAS-SIZED WAGYU CHICKEN FRIED STEAK

Snake River Farms cutlet, garlic mashed potatoes, scallions, house-made cream gravy { 18 }

### CHIPOTLE CHICKEN

Grilled chicken breast, chipotle BWC alfredo sauce, amber butter, pico de gallo, tortilla strips, linguine, garlic bread { 15 }

### BWC CHICKEN TENDERS

Crispy chicken tenders, fries, honey slaw, cayenne ranch and honey mustard dipping sauces { 15 }

### NEW CHEESY LOBSTER PASTA

Seasoned lobster, BWC alfredo sauce, amber butter, jalapeños, Marie cheese, chives, crouton breadcrumbs, penne { 23 }

### GRILLED SHRIMP ALFREDO\*

Blackened shrimp, red onion, garlic, tomatoes, scallions, lemon alfredo sauce, Marie cheese, linguine, garlic bread { 17 }

### ASIAN GLAZED ATLANTIC SALMON\*

Asian glazed Atlantic salmon filet, crispy garlic, broccolini, garlic mashed potatoes, sesame seeds, scallions, cilantro { 19 }

### CHICKEN & WAFFLES\*

Belgian waffle, two eggs over easy, crispy chicken tenders, scallions, powdered sugar, pure maple syrup { 16 }

## BURGERS

*Substitute gluten-free bread { 1.50 }*

### THE PIMENTO CHEESEBURGER\*

Beef patty, house-made pimento cheese, shredded lettuce, challah bun, house-made potato salad or fries { 16 }

### ULTIMATE BACON BURGER\*

Beef patty, applewood smoked bacon, truffle bacon jam mustard, American cheese, house-made pickles, tomatoes, shredded lettuce, brioche bun, fries { 17 }

### THE BEYOND BURGER

Beyond Meat®, white cheddar, pickled jalapeños, tomatoes, pickles, mixed greens, jalapeño aioli, wheat bun, sweet potato fries { 15 }

### DOC'S KRAZY TURKEY BURGER

Seasoned turkey patty, Swiss, tomatoes, sautéed mushrooms, avocado, spinach, pesto mayo, wheat bun, sweet potato fries { 15 }

### AMERICAN BURGER\*

Beef patty, American cheese, shredded lettuce, tomatoes, house-made pickles, spicy mustard mayo, brioche bun, choice of house-made potato salad or fries { 15 }

## LITTLE ACORNS KIDS' MENU

### 12 & UNDER PLEASE

*Includes a fountain drink*

CHEESY PENNE PASTA WITH GRILLED CHICKEN { 9 }

GRILLED CHEESE *served with fries* { 9 }

CHEESEBURGER *served with fries* { 9 }

CHICKEN TENDERS *served with fries* { 9 }

## SANDWICHES

*Substitute gluten-free bread { 1.50 }*

### CHICKEN CROISSANT CLUB

Sliced chicken, Swiss, applewood smoked bacon, lettuce, tomatoes, pesto mayo, handcrafted croissant, choice of house-made potato salad or fries { 14.50 }

### POT ROAST GRILLED CHEESE

Slow-cooked chuck tender, butter, challah bread, American cheese, house salad, cup of tomato basil soup { 14.50 }

### NASHVILLE HOT CHICKEN SANDWICH

Crispy hot chicken, house-made pickles, honey slaw, paprika, brioche bun, house-made potato salad or fries { 15 }

### AVOCADO & EGG TOAST\*

Two eggs over easy, avocado mash, lemon pepper, tomatoes, wheat toast { 13 }

## SIDES

GARLIC MASHED POTATOES { 3.50 }

HOUSE FRIES { 3.50 }

SWEET POTATO FRIES { 3.50 }

HOUSE-MADE POTATO SALAD { 3.50 }

CHEESY PENNE PASTA { 5.50 }

ASIAN GREEN BEANS { 3.50 }

PESTO SQUASH ZUCCHINI { 3.50 }

STREET CORN { 3.50 }

HONEY SLAW { 3.50 }

BROCCOLINI { 4.50 }



\*Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Some dishes may contain nuts, raw or undercooked ingredients. Please let us know of any food allergies. SUBSTITUTIONS MAY REQUIRE ADDITIONAL CHARGES | 5% PACKAGING FEE WILL BE APPLIED TO ALL TO-GO ORDERS.