



bacon, bourbon & beer

Bacon Flight

Slab Bacon, two of each flavor 15

Cajun & Bleu
Candied Jalapeno & Cheddar
Bourbon & Brown Sugar
Sarris Chocolate Drizzle

Shareables

Bacon Jam
Goat Cheese- Balsamic Onions
Toasted Crostini- Bacon Jam
Roasted Red Peppers
10.5

Fried Pickles
Beer Battered Pickles-
Sun Dried Tomato Aioli
10.5

When Pigs Fly
Deep Fried Tender Pork-
Choice of Sauce
BBQ- Honey Sriracha- Buffalo
10.5

Stuffed Jalapenos
Halved Peppers- Bacon Jam
Goat Cheese
10.5

Pork Belly
House Rub- Smoked
Maple Bourbon Glaze
10.5

Bacon Wrapped Cheese
Bacon Wrapped Mozzarella-
Orange BBQ
10.5

Onion Rings

Jalapeno Ketchup
10.5

Brussels Sprouts with Bacon & Lemon Juice

B3 Mac & Cheese with Bacon

7
Fries

5
Loaded 7

Sides

Jalapeno Cornbread with Bacon Butter

7
Loaded Baked Potato

Side House Salad 7

Salads

Chicken or Steak*

Mixed Greens- Tomatoes- English Cucumbers- Bourbon Soaked
Bacon- Cheddar Cheese- House Cut Fries- Onion Rings
Chicken 14 *Steak 17

Norwegian Salmon Salad*

Mixed Greens- Tomatoes- Candied Walnuts- Pickled Pears- Goat
Cheese- Maple Bourbon Glazed Salmon
17
Our Salmon is prepared to medium temp unless otherwise requested

House Salad

Feta Cheese- Candied Walnuts- Tomatoes- Pickled Red Onions-
Bourbon Soaked Bacon
10

Strawberry Fields Salad

Mixed Greens- Strawberries- Bourbon Soaked Bacon- Candied
Walnuts- Red Onions- Crumbled Bleu Cheese- Pairs best with our
House Strawberry Vinaigrette
13

Add Steak* 7- Add Chicken 5- Add Salmon* 7

Housemade Dressings

Ranch- Bleu Cheese- Dark Balsamic- Strawberry Vinaigrette- Bacon
Vinaigrette- House Italian
Extra Dressing .75

* All burgers are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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Handhelds

Served with a pickle and fries

The House BLT

Candied Applewood Bacon- Arugula-
Tomatoes- Garlic Aioli

13

Add Salmon* 7

Turkey Club

Smoked Turkey- Arugula- Tomatoes-
Havarti- Peppered Bacon- Garlic Aioli

14

Meatloaf Sandwich

Meatloaf- House cut Bacon- Balsamic
Onions- Fried Egg- Chef's Hot or BBQ

15

BBQ Sandwich

Pulled Pork- KimChi- Housecut
Bacon- Onion Rings

15

The B3 Chicken Sandwich

Blackened Chicken- Balsamic Onions-
Red Peppers- BBQ & Buffalo Sauce

13

The Brisket

House Smoked Brisket- Balsamic Onions-
Swiss Cheese- Horsey Sauce

15

Bacon Jam Grilled Cheese

Balsamic Onions- Red Peppers-
Goat Cheese- Bacon Jam

12

The Bacon

Applewood Bacon- American Cheese

11

Soups

B3 Chili

Cheddar- Pickled Red Onions- Bacon Crumbles

5

White Cheddar Soup

Crostini- Bacon

5

Burgers

All burgers consists of a proprietary blend, served with fries and a
pickle. Our burgers are cooked to order, please allow extra time for a
no pink burger.

The B3*

Pulled Bacon- Applewood Smoked Bacon- Bacon
Jam- Arugula- Tomato- Red Onion- White
Cheddar- BBQ- Fried Pickle

15

The Mushroom*

Wild Mushrooms- Balsamic Onions- Arugula-
Swiss- Candied Bacon

13

The Farmhouse*

Cajun Bacon- Shaved Brisket- Smoked Poblano-
Sunny side up Egg- White Cheddar- Sriracha Aioli

14

The W.C.B.*

White Cheddar- Bacon- Arugula- Tomato- Red
Onion

12

The Blazin'Cajun*

Cajun Bacon- House made Kimchi- Pickled Red
Onion- Candied Jalapenos- Ghost Pepper Cheese-
Sriracha Aioli

14



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+Handhelds

All burgers consists of a proprietary blend. All burgers and handhelds served with a pickle and house cut fries. Our burgers are cooked to order, please allow extra time for a no pink burger.

The Smoked Turkey Club

Smoked Turkey-Havarti Cheese-
Peppered Bacon- Arugula- Tomatoes
Garlic Aioli
14

The Mushroom Burger*

Wild Mushrooms- Balsamic Onions-
Candied Bacon- Arugula- Swiss
14

The Farmhouse Burger*

Cajun Bacon- Shaved Brisket- Smoked Poblano
Sunny side up Egg- White Cheddar- Sriracha Aioli
14

The Blazin' Cajun Burger*

Cajun Bacon- House made kimchi- Pickled Red Onion-
Candied Jalapenos- Sriracha Aioli- Ghost Pepper Cheese
14

The B3 Burger*

Pulled Bacon- Applewood Bacon- Bacon
Jam- Arugula- Tomato- Red Onion-
White Cheddar- BBQ-
Fried Pickle
15

The Brisket

House Smoked Brisket- Balsamic Onions-
Swiss Cheese- Horsey Sauce
15

The W.C.B Burger*

White Cheddar- Bacon- Arugula
Tomato- Red Onion
13

BBQ Sandwich

Pulled Pork- KimChi-
Housecut Bacon- Onion Rings
15

Soups

B3 Chili

Cheddar- Pickled Red Onions
5
White Cheddar Soup
Crostini- Bourbon Soaked Bacon

+Entrees

Meatloaf

Chorizo Brisket Blend- Baked Potato-Asparagus-
Chef's Hot or BBQ
19

Two Bone Chop*

Double Bone Chop- Baked Potato- Asparagus
24
*Make it a B3 pork chop by blackening and adding balsamic
onions and roasted red peppers 3
Our chops are cooked to medium temperature unless otherwise
requested*

Bacon Wrapped Stuffed Chicken

Cornbread Stuffing- Chorizo- Sweet Peppers-
Onions- Wrapped with House Cut Bacon and
served with cajun cream sauce- Baked Potato-
Asparagus
20

Pulled Pork Platter

Pulled Pork- Kimchi- Cornbread- Fries
20

+Seafood & Pasta

Brisket Mac & Cheese

Slow Smoked Brisket- Housemade Mac Sauce- Cavatappi- Salad
16
Sub lobster 3

Shrimp Diablo

Shrimp- Pepper Blend Sauce- Linguine- Salad- Garlic Crostinis
18

B3 Carbonara

Pork Belly- Parmesan- Basil- Linguine-Salad- Garlic Crostinis
16

Blackened Chicken Alfredo

Blackened Chicken-Parmesan Cream- Linguine- Salad- Garlic Crostinis
17

Salmon*

Seared Salmon- Baked Potato- Fresh Asparagus
23

Our salmon is prepared to a medium temperature unless otherwise requested

Crab Cakes

Blue Crab Cakes- Asparagus- Kimchi- Wild Rice- Roasted Red Pepper & Bacon Couli
18

+Entrees, Seafood & Pasta, and Handhelds are subject to a split plate charge of \$2 if two or more guests share an item.