



DINNER

5PM-11PM

Salads

add to any salad

chicken 5 *salmon 6 steak 7 shrimp 8 tuna salad 5 tofu 5

CLASSIC CAESAR SALAD 11

romaine hearts | herb croutons | white anchovy | reggiano cheese

TUSCAN KALE SALAD 12

apples | shaved fennel | dried cranberries | toasted almonds
white balsamic-sesame vinaigrette

B LINE SIGNATURE CHOPPED SALAD 13

romaine | iceberg | chickpeas | cucumbers | blue cheese | tomatoes
kalamata olives | bacon | red onions | sweet dijon vinaigrette

STUFFED AVOCADO 13

mixed greens | quinoa | sweet peppers | black beans | corn
roasted squash | cilantro | lime vinaigrette

SPINACH SALAD 12

baby spinach | cucumber | baby tomato | cipollini onion
crispy farro | feta | greek vinaigrette

Sandwiches

with pickle and your choice of side:
fries | chips | seasonal fruit | house salad

ROAST BEEF SANDWICH 15

cheddar | pickled red onion | arugula
creamy horseradish | sourdough bread

ROASTED TURKEY SANDWICH 14

dill havarti | cranberry aioli | mixed greens
cranberry wheat bread

CORNED BEEF REUBEN 15

Swiss cheese | sauerkraut | thousand island | marble rye

OPEN FACED VEGGIE BURGER 12

avocado relish | provolone | lettuce | tomato | onion focaccia

GRILLED CHEESE DELUXE 11

american | cheddar | provolone
cranberry-ginger sauce | sourdough bread

B LINE BURGER 16

*6 oz grass fed beef | lettuce | tomato | brioche bun
your choice of cheese:
american | cheddar | provolone | swiss | blue
add caramelized onions or sautéed mushrooms

CHICKEN SANDWICH 15

char-crusted chicken breast | monterey jack | bacon
white bbq | lettuce | tomato | brioche bun

Starters

CHICKEN NOODLE SOUP CUP 4 BOWL 6

roasted chicken | onions | carrots | celery

SOUP OF THE DAY CUP 4 BOWL 6

B-LINE CHIPS 7

rosemary | blue cheese dipping sauce

HUMMUS TRIO 12

garlic hummus | black bean hummus | roasted vegetable hummus
kalamata olive tapenade | olive oil | herbs | grilled pita

LETTUCE SHRIMP TACOS 12

chilled poached rock shrimp | lime vinaigrette | cabbage slaw
mango-papaya salsa

STREET TACOS 9

braised chicken | flour tortillas | queso fresco
cabbage | pickled red onion | cilantro | fire-roasted salsa

Entrées

GLAZED SALMON 25

seared loch duart salmon | quinoa | bok choy
edamame | honey-soy glaze

SOUTHERN FRIED CHICKEN THIGHS 21

buttermilk marinated | braised swiss chard | warm potato salad

SHORT RIBS 25

creamy polenta | cipollini onions | baby carrots | au jus glaze

CATCH OF THE DAY 18

orzo pasta | squash | carrots | roasted red pepper
fried kale | lemon-chervil drizzle

PORTOBELLO QUESADILLA 13

roasted red peppers | sun-dried tomato pesto | zucchini | squash
monterey jack | smoked crema | whole wheat tortilla

SHRIMP STUFFED SWEET POTATO 20

rock shrimp | baby kale | spiced scampi sauce
tomatoes | haricots vert | almonds

CHEESE RAVIOLI 14

zucchini | spinach | squash | tomato
creamy tomato pesto | parmesan
*add: chicken 5 *salmon 6 shrimp 8*

MAC & CHEESE 13

gemelli pasta | four-cheese sauce | breadcrumbs | herbs
add: chicken 5 shrimp 8

GARDEN STACK 15

quinoa | cashew butter | spinach | onion | garlic | eggplant
portobello mushrooms | braised kale | corn relish
creole tomato sauce

THOUGHTFULLY SOURCED | CAREFULLY SERVED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.
A charge of \$2 will be added for split plates. An 18% service charge will be added to all parties of 6 or more.

vegetarian  gluten free 

Please notify your server if you have any food allergies or require any special food preparation and we'll be happy to accommodate your needs.