



BOUNTY

ESTD **HUNTER** 1994

FOOD • WINE • SPIRITS

STARTERS

OLIVES

house marinated olives.....\$8.45 **V.**

WOOD-FIRE GRILLED ARTICHOKES

served with house-made remoulade.....\$14.45 **V.**

PIMENTO CHEESE DIP

served with house-made tortilla chips.....\$13.45 **V.**

CHEESE & CHARCUTERIE

a selection of three cheeses & two cured meats.
served with classic garnish.....\$24.45

“PIG WINGS”

Chipotle-Honey glazed with
Pt. Reyes Bleu Cheese sauce.....\$19.45

HOUSE SMOKED SALMON

served with toasted crostini
and remoulade\$21.45

FRIED CALAMARI & PEPPERS

served with an orange-basil dipping sauce.....\$17.45

BUTTERMILK FRIED CHICKEN

served with spicy aioli.....\$15.45

SOUP & SALAD

SOUP OF THE DAY

chef's daily creation using fresh seasonal
ingredients.....cup or bowl A.Q.

CHOPPED SALAD

served with bacon, avocado, egg, pico de gallo,
radish, corn tortilla strips, cotija, & roasted
poblano vinaigrette.....\$17.45

BEET SALAD

roasted Full Belly Farms beets, Laura
Chenel chevre & watercress salad with aged
balsamic.....\$15.45 **V.**

MARKET GREENS SALAD

served with Scarborough Farms field greens,
Laura Chenel's chevre goat cheese, seasonal fruit,
candied pecans, & balsamic vinaigrette.....\$13.45 **V.**

CAESAR SALAD

served with shaved parmesan
& house-made garlic croutons.....\$13.45

SEARED AHI TUNA SALAD

served with jicama, cucumber, avocado, miso
dressing, & toasted sesame sauce.....\$21.45

add grilled, fried, or shredded chicken \$7.5 | grilled shrimp \$9.5 | salmon \$13.5 | Beyond meatless patty \$14.5

SIDES

COLE SLAW.....\$6.45

MARINATED MAITAKE MUSHROOMS.....\$7.45

SEASONAL VEGETABLES.....\$8.45

WHITE CHEDDAR MAC 'N' CHEESE.....\$8.45

TRIO OF ROASTED BEETS...\$6.45

CHILE CHEDDAR CORNBREAD...\$5.45

WHIPPED MASHED POTATOES.....\$7.45

FRENCH FRIES.....\$6.45

ADD TRUFFLE.....+\$3.45

vegetarian options indicated with "V."



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SANDWICHES

served with choice of french fries or cole slaw

FRIED CHICKEN

fontina cheese, tomato, fried shallots, pickles, lettuce, & chipotle bbq sauce.....\$19.45

GRILLED CHICKEN

chicken breast, butter lettuce, red onion, tomato, avocado, bacon, & remoulade.....\$18.45

REUBENESQUE

pastrami, sauerkraut, & gruyere cheese on rye bread with thousand island dressing.....\$19.45

FRENCH DIP

thinly shaved prime rib on a french roll, served with au jus & horseradish cream.....\$22.45

TRIO OF SLIDERS

pulled pork, brisket, and beer can chicken served with coleslaw, and pickle.....\$20.45

THE BOUNTY BURGER

Snake River Farms Wagyu beef burger with aged white cheddar, B&B pickles, & grilled red onion.....\$20.45
add bacon.....\$3.45
add avocado.....\$2.45

SOUTHWESTERN BEYOND BURGER

Beyond meatless patty with green chiles, avocado, lettuce, onion, and spicy aioli.....\$21.45 **V.**
add cheese.....\$2.45 **V.**

GRILLED PORTOBELLO MUSHROOM

marinated portobello, zucchini, red onion, roasted pepper, baby arugula and burrata with pesto.....\$22.45 **V.**

ENTRÉES

STEAK OF THE DAY

Chef's choice cut of steak with your choice of any two sides.....\$33.45

FISH OF THE DAY

Today's fresh catch with your choice of any two sides.....\$25.45

BOUNTY HUNTER'S FAMOUS BEER CAN CHICKEN

a whole chicken generously rubbed with house-made cajun spice blend.....\$35.45

SHRIMP AND CHEESY GRITS

Sauteed cajun shrimp, stone ground grits with a spicy cream sauce. Back by popular demand!.....\$24.45

SMOKIN' ST. LOUIS CUT RIBS

served with house-made coleslaw & french fries
half rack.....\$24.45
full rack.....\$38.45

BBQ COMBINATION PLATE

your choice of pulled pork, smoked beef brisket, St. Louis ribs, shredded beer can chicken, or fried chicken. served with coleslaw & BH cornbread
one meat.....\$20.45 three meats.....\$38.45
two meats.....\$29.45 add buns.....\$2.50 ea

vegetarian options indicated with "V."