

\$55

| per person |

3-course menu includes appetizer, main & dessert



appetizers

| choice of |

house-cured "beet pastrami"

horseradish, potato chips, tangy slaw,
noble pumpernickel

local organic summer vegetable salad

"from the farmers market", honey champagne
vinaigrette

heirloom tomato gazpacho

watermelon cucumber relish, basil oil

desserts

| choice of |

carrot cake

cream cheese frosting, candied pecans

stone fruit tart

ginger snap crumb, lemon honey cream

mains

| choice of |

beef bourguignon "shepherds pie"

parsnip, carrot, tomato and creamy mashed

house-made fresh pasta

smoked pork, braised greens, charred tomato broth,
crème fraîche, garlic brioche

summer veggie ratatouille "shepherds pie"

tomato, eggplant, carrot, parsnip, basil

Grilled shrimp scampi

charred lemon rice, roasted yellow bell butter sauce,
green bean, heirloom tomatoes

substitute short ribs for an
additional \$12

BT signature short rib

smashed potato, sautéed veggies, red onion demi
glaze

Beckett's Table
come together

sharable additions

BT signature grilled cheese

\$20

roasted red pepper and tomato soup

bacon cheddar biscuits

\$15

apple butter

deviled eggs

\$9

chef's special flavors

upcoming events...

summer dinner series

8/14

3-course, family style dinner

Sparkling week

8/26- 8/31

glass, flights, bottle specials

fall restaurant week

9/19 -9/28th

3-course menu in addition to our seasonal menu

menu subject to change due to availability of seasonal products

*Items may be raw or cooked to order. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness *** No separate checks please *** Parties of (8) eight or more we encourage a service charge of 20%, thank you