

\$55

| per person |

3-course menu includes appetizer, main & dessert



appetizers

| choice of |

chilled summer corn soup
mango pico de gallo & chili oil

lemongrass & garlic shrimp
coconut grit cake, smoked tomato salsa

watermelon & peach salad
charred shishito, whipped mascarpone, baby lettuce

desserts

| choice of |

pineapple & blackberry cobbler
gingersnap crumble, vanilla ice cream

tiramisu "in a jar"
ladyfingers, coffee, italian cream, chocolate

mains

| choice of |

pork milanese
potato salad, arugula heirloom tomato salad,
caper lemon brown butter beurre blanc

crawfish & house-made potato gnocchi
cioppino tomatoes, caramelized cauliflower,

BT veggie plate
Israeli cous cous, roasted veggies, baby greens, bell
pepper pesto, toasted seeds & dried fruit, puffed corn

argentinian beef tenderloin skewers
lemon roasted potatoes, roasted peppers & tomatoes,
chimichurri

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...

sparkling week 8/25- 8/30
glass, flights, bottle specials

fall restaurant week 9/18 -9/27
3-course menu in addition to our seasonal menu

menu is at discount cash-based pricing

*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

menu subject to change due to availability of seasonal products