

Small plates

Upstairs Wings(8) \$12

Spicy barbeque, celery, carrot, ranch

Pigeon Peas Hummus \$8

Pigeon peas, tahini, pita

Yucca Croquettes \$8

Yucca, gouda, aioli

Caribe Cupcake \$9

eggplant, sweet plantain, provolone, tomato-chipotle sauce

Crawfish Mac n' Cheese \$14

Crawfish, gouda, cheddar

Sandwiches

Ben's Burger \$14

8oz burger, bacon, fried egg, spicy ketchup, lettuce. Tomato, Tater tots

Breakfast Burrito \$13

2 egg lightly scramble, sauté pepper and onion, black bean, Ben's famous half smoked, Flour tortilla, side tater tots

Salads

House Salad \$8

Romaine lettuce, tomato, cucumber, cheddar, peach vinaigrette

Zam Salad \$11

Kale, spinach, Brussel sprout cranberries, parmesan, toasted almond

****Add \$7 fried chicken / \$8 Salmon****

B E N ' S
UPSTAIRS
RESTAURANT • BAR • ROOFTOP

Brunch Entrées

Chicken & Waffle \$16

10z boneless fried chicken, Belgian waffle

Shrimp & Grits \$14

Sautéed shrimp topped with roasted tomato, and chef's aromatic herb

Spinach Omelet \$12

Spinach, tomato, Cheddar cheese and Tater tots

Crispy Fish Tacos \$11

chipotle cream

Smoked Salmon Benedict \$13

Two poached egg, smoked salmon, hollandaise sauce

French toast \$13

Choice of bacon or turkey sausage, fruit bowl

Upstairs Breakfast \$11

Two eggs, bacon, Tater tots, Texas toast

Steak & Egg \$23

10oz Steak, herb butter, two eggs, Tater tots

Brunch Drinks

Mimosa by the Glass-\$5

Mimosa Half Carafe - \$16

Sparkling Cava Special -\$19

Bloody Mary - \$10

Orange Crush - \$10

Grapefruit Crush - \$10

****All day Brunch on Sunday****

Sides

Grits \$6 Tater Tots \$4

Fruit bowl \$6 Bacon \$5

Half smoked \$7

Turkey Sausage \$5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Signature Cocktails

Mojito Mio Don Q Cristal, Mint, Fresh Lime - **\$11**

Carl's Old Fashioned Ron Zacapa Solera 23, Turbinado Sugar, Angostura Bitters - **\$13**

Cuban Cigar Don Julio Reposado, JW Black, Smoked Tea Syrup, Honey, Fresh Lemon - **\$13**

The Sloe Stroll Plymouth Gin, Sloe Gin, Aperol, Orange Bitters - **\$13**

Mist Over H St. Jameson, Irish Mist, Benedictine, Honey Syrup - **\$13**

Ben's Buck Chacho Aguardiente, Fresh Lime, Ginger Liqueur, Ginger Beer - **\$12**

The BW Bulliet, Fresh Lemon, Simple Syrup topped with Red Wine - **\$12**

Kayla's Lemonade Nolet, Elderflower Liqueur, Fresh Berries, Fresh Lemon, Simple Syrup **\$12**

Draft Beer

Stella - Pilsner - **\$7**

Ornery Light of Cologne - Kolsch Style - **\$8**

Allagash White - Belgium Wit - **\$8**

Right Proper Raised by Wolves - Pale Ale - **\$8**

Right Proper Haxan - Porter - **\$9**

Flying Dog Bloodline - Blood Orange IPA - **\$8**

Jack Cider - Cider - **\$8**

Can Beer

PBR 16oz - American Lager - **\$6**

Yuengling 16oz - Amber Lager - **\$6**

Heineken - Pale Lager - **\$8**

Tecate -Pale Lager - **\$7**

Lost Rhino Dawn Patrol - Session IPA - **\$7**

DC Brau The Public - Pale Ale - **\$7**

DC Brau Pen Quarter Porter - Porter - **\$7**

DC Brau OTWOA - Imperial IPA - **\$10**

Sly Fox Helles Golden Lager - Munich Helles Lager Style - **\$7**

New Belgium Fat Tire - American Amber - **\$7**

Red Wine

Pinot Noir – Eola Hills, OR - **\$11/\$45**

Cabernet Sauvignon – Hyatt, WA - **\$10/\$40**

Malbec – Dos Minas, ARG - **\$10/\$40**

White Wine and Rose Wine

Albariño – Viña Cartín, ESP - **\$10/\$40**

Sauvignon Blanc – La Galope, FRA - **\$9/\$38**

Chardonnay – L Miquel, FRA - **\$9/\$38**

Riesling – Saarstein, DE - **\$9/\$38**

Rose – Genio Español, ESP - **\$9/\$38**

Sparkling

Cava – CanXa, ESP - **\$10/\$45**

Rose – Lucien Albrecht, FRA - **\$11/\$50**