



Dinner

STARTERS

Baby Cake Sliders	three for \$12, two for \$9
sautéed crab & shrimp cakes with Asian slaw on brioche buns	
Deviled Eggs with Spiced Pecans & Sugar Cured Bacon	9
Tex Mex Eggrolls	10
smoked chicken, corn & black beans wrapped in a cheddar tortilla served with avocado dipping sauce	
Hot Spinach & Artichoke Dip	12
with Reggiano parmesan, jack cheese & warm corn tortilla chips	
Blue Crab & Shrimp Fritters	11
grilled corn salsa & lobster ginger sauce	
Crispy Point Judith Calamari	13
roast tomato & garlic butter sauces	
Lobster Bisque	7
Crab & Corn Chowder	7

SMALL SALADS

Field Greens	7
red grape tomatoes, sun dried cranberries, dates, pine nuts, garlic croutons, champagne vinaigrette & spiced pecans...blue or Laura Chenel goat cheese, add \$1	
Caesar Salad	8
hearts of romaine, baby greens & Reggiano parmesan	
Chopped Salad	8
mixed greens, fresh corn off the cob, tomato, scallions, Cabot aged white cheddar, garlic croutons & buttermilk herb dressing	
Warm Goat Cheese & Spiced Pecans	9
field greens, sun dried cranberries, dates, pine nuts, garlic croutons, tomatoes & champagne vinaigrette	

LARGE SALADS

Antibiotic - free, local chicken

Mango Chicken & Spiced Pecans	16
mixed greens, grapes, mint, toasted almonds & dried cranberries with ginger vinaigrette	
Roast Chicken Salad	16
field greens, fresh corn, grape tomatoes, sun dried cranberries, dates, pine nuts, Laura Chenel goat cheese & champagne vinaigrette	
Crispy Two Noodle Shrimp Salad	17
salt & pepper fried shrimp with mixed greens, toasted almonds, fresh mango, ginger vinaigrette & spicy peanut sauce	
Short Smoked Grilled Salmon Salad*	20
arugula, baby greens, thin green beans, black olives, egg, tomatoes & sherry dijon vinaigrette... Laura Chenel goat cheese, add \$1	
Sesame Crusted Tuna Salad *	20
field greens, red grape tomatoes, sticky rice, sesame flatbread & soy lime vinaigrette	
Lobster Club Salad	Market
Lobster salad from a fresh Maine lobster with mixed field greens, red grape tomatoes, avocado, smoked bacon, fresh corn off the cob, a deviled egg & champagne vinaigrette	

SANDWICHES

Grilled Cheese & Bacon	13
Tillamook cheddar, smoked gouda, havarti, applewood smoked bacon & caramelized onions on rustic Italian bread with fries	
Chicken Grill	14
havarti, sun dried tomatoes & lemon basil mayo on grilled ice box bread with fries	
Cheddar Cheeseburger*	13
Certified Angus Beef®, Tillamook, ketchup, pickles, Dijon mayo & fries	
Bacon Cheeseburger*	15
Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fries	
Slow Roasted French Dip	21
thinly sliced prime rib on a Best Buns butter roll with mayo, fires & au jus	
Coastal Lobster Roll	Market
lobster salad from a fresh Maine lobster on a grilled roll with fries & corn on the cob...while it lasts	
Hickory BBQ Burger*	14
CAB®, Tillamook cheddar, Havarti, hickory BBQ sauce & fries	

FROM THE PAN

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* May contain raw or under cooked ingredients. Written information is available upon request regarding these items.

Sauteed Jumbo Lump Crab Cakes	Market
with remoulade sauce, fries & traditional cole slaw	
Penne Primavera	16
broccolini, mushrooms, asparagus, tomatoes, baby greens, basil, garlic, olive oil and Reggiano parmesan...add chicken \$3, add shrimp \$4, add both \$6	
Crispy Fish Tacos	16
habanero slaw & corn tortillas with sweet potato fries	
New Orleans Shrimp & Creamy Grit Cakes	19
sauteed shrimp with Smithfield ham, roasted corn, asparagus, peppers, sweet onion & cajun cream	
Pecan Crusted Trout	21
with the original chardonnay citrus sauce & grilled broccolini	
Jambalaya	22
sauteed gulf shrimp & chicken with crispy andouille sausage and penne pasta in a spicy Creole sauce	
Slow Roasted Beef Short Rib	24
red wine reduction, asparagus, mashed potatoes & crispy fried onions	

FROM THE GRILL

Fresh Grilled Fish	Market
the best available, hand cut daily	
Grilled Chicken	17
with thin green beans, roasted mushrooms & brown butter on angel hair	
Short Smoked Salmon Filet*	23
creamy mashed cauliflower, asparagus & Pommery mustard sauce	
Hanger Steak*	24
Certified Angus Beef®, mashed potatoes & crispy Brussels sprouts with bacon & spiced pecans	
Simply Grilled Filet Mignon*	8 oz...29, 6 oz ... 25
roast mushrooms & mashed potatoes	
Black Angus Rib Eye Steak*	29
5 Star® Reserve...rubbed in sea salt, extra virgin olive oil & fresh herbs...roast mushrooms & mashed potatoes	
Crab Cake & Filet Mignon*	8 oz...35, 5 oz...28
with mashed potatoes & cremini mushrooms	
Ozzie's Brick Chicken	19
Bell & Evans boneless half chicken with lemon rosemary sauce, mashed potatoes & grilled broccolini	

KIDS UNDER 12

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Penne Pasta with red sauce	5
Cheeseburger choice of fries, unsweetened applesauce or carrots	6
Chicken Fingers choice of fries, unsweetened applesauce or carrots	6
Grilled Short Smoked Salmon choice of fries, unsweetened applesauce or carrots	8
Tenderloin Steak roast mushrooms and choice of fries, unsweetened applesauce or carrots... while it lasts	11

SIDES

Grilled Broccolini	4
Sweet Potato Fries	5
Mashed Potatoes	4
Creamy Mashed Cauliflower	4
Crispy Brussels Sprouts w. Bacon & Spiced Pecans	5

SWEETS

Key Lime Pie	8
Deep Dish Apple Pecan Pie with vanilla ice cream	8
Warm Flourless Chocolate Macadamia Nut Waffle vanilla ice cream	8
Warm White Chocolate Bread Pudding bourbon custard sauce, vanilla ice cream & caramel	8
Best Buns Dog Biscuit carry out only... to feed the faithful with fiber	1.25

Best Buns Bread Co., our bakery in Shirlington, bakes our bread fresh daily.
To reduce your wait in the restaurant, please phone ahead before you leave.
Our servers work as a team to guarantee the best service around.