

Happy Hour Everyday
Mon-Thu 5-6pm
Fri-Sun 3-6pm

BRUNCH

A BAH ORIGINAL

Weekend Brunch
Saturday & Sunday
10:30am - 2pm

JUICE

ORANGE or GRAPEFRUIT 3
freshly squeezed behind the bar

**SHAKEN
CRANBERRY-LEMONADE** 3
housemade cranberry,
freshly squeezed lemon

COFFEE & TEA

**BIG SHOULDERS
COLUMBIA SUPREMO** 3

MITY LEAF TEA 3
earl grey, marrakesh mint,
chamomile citrus, green jasmine

EARLY START HAPPY HOUR

BAD SEED MICHELADA 4
housemade hot sauce, lime, pilsner, chili salt

COASTAL MIMOSA 8
vodka, amara, pineapple, blood orange, cava

SHE SELLS SEA SHELLS 8
gin, apricot, chartreuse, lemon, rosé

EAST COAST PREP 8
tequila, mezcal, st. germaine, grapefruit, lime

BAH'S FAMOUS BLOODY MARY 8
served with a miller high life pony beer back
& jumbo shrimp cocktail

FOUNDERS ALL DAY IPA 3.50

BABICH SAUVIGNON BLANC 6

SNACKS

SWEET CORN & JALAPENO HUSH PUPPIES 8.95
jalapeno crema

• **CRISPY NUESKE APPLEWOOD SMOKED BACON** (4pc) 4.95

CHEF DONNY'S BREAKFAST POTATOES old bay mayonnaise 4.95

BRUNCH SPECIALTIES

SIMPLE BREAKFAST 9.95
3 farm eggs any way, breakfast sausage, brioche toast

BAH'S FAMOUS FRENCH TOAST 11.95
cereal crust, blueberry maple syrup, orange custard

• **SMOKED TROUT FRITTATA** 10.95
ducktrap smoked trout, housemade creme fraiche, pickled mustard seeds

• **BAH SUPER FOOD OMELETTE** 11.95
whipped egg whites, shaved cauliflower, shaved broccoli, avocado, puffed quinoa, baby kale & feta salad

SEASIDE'S CHICKEN & WAFFLES 13.95
belgian waffle, four letter hot sauce syrup, arugula salad

FRIED OYSTER BENEDICT 13.95
fried oysters, arugula, poached farm egg, tabasco butter

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
for more information, please ask your server or a manager.*

• gluten free