

CUSTOM BURGER

BUN

Brioche Bun
Sesame Bun
Gluten-Free Bun
Iceberg Lettuce

PATTY

BH Signature Grind Beef
Regular \$15 Small \$12
Jackman Florida Wagyu Beef
Regular \$18 Small \$14
Vegan Patty
Regular \$15 Small \$12

CHEESE

\$3
Gouda
Baby Swiss
Cabrales Blue
White Cheddar
Fioretta Burrata

All burgers are served with a Signature Sauce and Raw Bermuda Onions, Organic Butter Lettuce and Florida Heirloom Tomatoes.

TOPPINGS

GRILL \$2

Pineapple, Shishito Peppers, Grilled Vidalia Onions

FARM \$3

Avocado, Gouda Cheese Sauce, Portobello Mushrooms,
Turkey Bacon, House Bourbon Bacon, Organic Free Range Egg

PURE INDULGENCE

Black Truffle \$15 | Grilled Foie Gras \$17

SIGNATURE SAUCE

Secret Aioli
Truffle Aioli
Spicy Brown Mustard
House Smoked Ketchup

SIGNATURE BURGERS

FOIE GRAS BURGER \$39

BH Signature Grind Beef, Gouda, Gold Leaf Foie Gras,
Tomato Jam, Black Truffle, Secret Aioli, Organic Butter Lettuce

ARTISANAL CRAFTED BURGER \$24

Daily Special

SLIDERS SAMPLER \$17

Single Grind, Wagyu, Vegan, Lettuce, Tomato, Secret Aioli

HOT DOGS

Wagyu Beef Dog \$13
Kosher Beef Dog \$14
Chicken Bratwurst \$12

TOPPINGS

Diced Onions | Grilled Vidalia Onions
Spicy Brown Mustard | House Smoked Ketchup
Hatch Chiles | Pickle Relish | Kosher Dill Pickles

GREENS

THE WEDGE \$16

Iceberg, Heirloom Tomatoes,
House Bourbon Bacon, Blue Cheese

CHOPPED SALAD \$15

Grilled Romaine, Olives, Feta, Tomatoes,
Cucumbers, Sweet Peppers, Red Onions, Lemon, Oregano

CORONA FARMS KALE CAESAR \$16

Parmesan, Crouton, Truffle

WINGS

HALF DOZEN \$10 DOZEN \$17

Spicy BBQ
Korean BBQ
House Dry Rub
Buffalo Hot Sauce
Cholula Hot Sauce
Spicy Honey Mustard

SIGNATURE SIDES

Hand Cut Duck Fat Fries \$8
Vidalia Onion Rings \$8
Zucchini Fries \$8
Truffle Parmesan
Tater Tots \$11

SHAKES & FLOATS \$9

Classic Vanilla | Vanilla Bean Ice Cream | Add Rum \$3 or Bourbon \$3
Floridian | Mango, Coconut Milk, Lime Sorbet, Vanilla Ice Cream | Add Rum \$3
Salted Caramel | Chocolate Chips, Caramel Popcorn, Vanilla Ice Cream | Add Bourbon \$3
Root Beer Float | Boylan's Root Beer, Vanilla Ice Cream

DESSERTS \$9

House Donuts
Brownie Hot Fudge Sundae
Warm Chocolate Chip Cookies
& Chocolate Milk

FRENCH FRY TOPPINGS \$2

House Spice Rub
Parmesan Truffle Oil
Gouda Cheese Sauce
Pulled Pork Chili \$4



DRINKS



BEER

FLORIDA CRAFT BEER

Cigar City Florida Cracker White Ale, Tampa \$8
Due South Caramel Cream Ale, Boynton Beach \$8
Funky Buddha Floridian Hefeweizen, Miami \$8
Funky Buddha Hop Gun IPA, Miami \$8
Wynwood La Rubia Blond, Miami \$8
Wynwood Pops Porter, Miami \$8

IMPORTS

Corona, Mexico \$8
Chimay Blue, Belgium \$14
Heineken, Netherlands \$8
Red Stripe, Jamaica \$8
Sam Smith Nut Brown Ale, UK \$10
Stella Artois, Belgium \$8

WINE

BUBBLES & WHITE

Bianca Vigna Prosecco, Italy \$14 / \$50
Veuve Clicquot "Yellow Label", Reims, France \$26 / \$155
Patz and Hall Chardonnay, Sonoma Coast \$18 / \$72
Domaine Doudeau-Leger Sancerre, France \$15 / \$60
Domaine Triennes Rosé, France \$13 / \$54

RED

Roth Pinot Noir, Sonoma Coast \$16 / \$64
Justin Cabernet Sauvignon, Paso Robles \$17 / \$65
Neyers "Vista Luna" Zinfandel, Napa \$18 / \$72
Terrazas de los Andes Reserva Malbec,
Mendoza, Argentina \$15 / \$60

NON-ALCOHOLIC

Boylan Root Beer \$7 | Boylan Cream Soda \$7 | Boylan Black Cherry \$7
Coke \$6 | Diet Coke \$6 | Sprite \$6 | Iced Tea \$6 | Lemonade \$7
Arnold Palmer \$7 | Fever-Tree Ginger Ale \$6
Fiji \$6 / \$8 | San Pellegrino \$6 / \$8