

BSPÖKE

KITCHEN + MARKET

LocalLicious \$30

(For take out + delivery only)

Sept 19th - Oct 3rd

Appetizer

Spiced Pecan Salad

Field Greens, Sweet + Spicy Pecans, Goat Cheese, Red Onions, Blackberry Currants, Honey Apple Vinaigrette.

Queso + Tots

House-made Beer & Aged Cheddar Queso

Main

Deconstructed Dragon Roll Bowl

Tempura Shrimp, Cucumber, Spicy Mayo, Nori, Unagi Sauce, Sesame Seeds, Pickled Red Onions, Avocado, Sticky Rice

Fish Tako

2 Soft Takos on Flour Tortillas - Battered Cod, Mango Salsa (mango, jalapenos, red onion, red pepper, cilantro, apple cider vinegar), Yuzu Chili Aioli, Pea Shoots. Served with Chips and Queso.

Loaded Baked Potato Pirogi

8 Pieces of Potato + Cheddar Stuffed Pirogi Topped with Bacon, Shredded Cheese, Green Onion, Sour Cream.

Chicago Dog

Nathan's Famous All Beef Frank on a Brioche Bun with Dijon Mustard, Relish, Chopped Onions, Tomato Wedges, Spicy Peppers, Celery Salt, Pickle Spear.

Buddha Bowl

Brined Tofu, Field Greens, Corn Salsa, Avocado, Cucumber, Spiced Chickpeas, Romesco, Grilled Zucchini, Lime Wedge, Ancient Grains.

Dessert

Funnel Cake Fries

Funnel Cake Fries served with a Nutella Cream Dipping Sauce.

Pirogi+ Strudel

Blueberry Pirogi & Vanilla Glaze

Barriellicious
proudly presents

LocalLicious

BISPOKE

KITCHEN + MARKET

LocalLicious \$40

(For Dine-in only)

Sept 19th - Oct 3rd

Appetizer

Cauliflower Fritters

Sweet Chili Sauce, Creamy dill, chives, Black Sesame Seeds.

Whipped Feta

Butternut Squash, Whipped Feta, Honey, Chili Oil, Fried Sage, Pomegranate, Sourdough.

Halloumi Sticks

Panko crust, watermelon radish, Romesco.

Spiced Pecan Salad

Field Greens, Sweet + Spicy Pecans, Goat Cheese, Red Onions, Blackberry Currants, Honey Apple Vinaigrette.

Main

Lobster Rolls

Lobster, garlic butter, chipotle mango house hot sauce, chives, mango salsa, pickled habanero peppers, brioche buns, served with kettle chips.

Deconstructed Dragon Roll Bowl

Tempura Shrimp, Cucumber, Spicy Mayo, Nori, Unagi Sauce, Sesame Seeds, Pickled Red Onions, Avocado, Sticky Rice.

Thai Curry

Roasted Chicken, Coconut Curry, Peppers, Onion, Bamboo Shoots, Cilantro, Lime, Sticky Rice.

Espresso + Ancho Flat Iron (+\$8)

Espresso and ancho chili crust, chimichurri, arugula salad, toasted pine nuts - (cooked to medium rare) served with frites de provence.

Warm Panzanella Salad

Falafel or Tofu, Balsamic Brussel Sprouts, Roasted Butternut Squash, Walnut, Feta, Cherry Tomato, Arugula, Crouton, Parmesan, Honey Balsamic Dijon. (change to garlic butter shrimp or chicken +\$3)

Dessert

Chocolate Torte

Gluten free torte, whipped cream, nutella cream, toasted almonds

Sticky Toffee Pudding

Butterscotch Caramel, Vanilla Bean Ice Cream

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Fall Cocktail Features

- Aper-Fall Spritz** 2oz 12
Aperol, Sparkling wine, apple cider, fresh apples and thyme, cinnamon, soda.
- Pumpkin Cream Cold Brew** 2.5oz 13
Kavi Reserve Coffee Blended Whisky, Licor 43, pumpkin spiced cold foam, cold brewed coffee.
- Figgy Smalls** 2.5oz 13
Rapid Infused Fig Calvados, Pierre Ferrand Dry Curacao, fresh lemon juice, sage simple syrup, apple cider, cardamom bitters.
- Banana Bread Old Fashioned** 2.5oz 14
Crown Royal Chocolate Rye Whiskey, house made spiced banana liqueur, demerara syrup, chocolate bitters.

ESPRESSO

MARTINI

MONDAY

\$10 Salted Caramel
Espresso Martini

TEQUILA

TUESDAY

\$10 Margaritas

DAILY SPECIALS

WINEDOWN

WEDNESDAY

1/2 price Wine Bottles

SANGRIA

THURSDAY

\$10 Sangria

CAESAR +

MIMOSA

SUNDAY

\$8 Caesars 1.5oz
\$6 Mimosas 5oz

PIROGI⁺

BOWLS

Bangers

TAKO

BISPOKE

KITCHEN + MARKET