



STARTERS

Tuna Crudo
Avocado, Mango, Cilantro
Vinaigrette - 17

Meatballs
Spicy Tomato Sauce, Burrata, Basil - 13

Avocado Toast
Harissa, Goat Cheese, Cilantro - 11
add Egg - 2

PCT
Serrano Ham, Burrata - 11

Sweet & Spicy Eggplant
Almonds, Sesame, Pita - 9

Lamb Hashwi
Hummus, Pine Nuts, Warm Pita - 14

Falafel Crispies
Dill Yogurt, House Pickles - 9

Lentil Soup
Sofrito, Dill Yogurt - 8

Deviled Eggs
Pickle Relish, Bacon - 8

SALADS & SANDWICHES

Greens & Grains- Quinoa, Kale, Pickled Onions, Falafel Croutons - 13

Greek Chicken Salad - Red Oak Lettuce, Radishes, Cucumbers - 15

Broccoli Salad - Manchego Cheese, Serrano Ham Vinaigrette - 13

Pork Carnitas "Gyro" - Harissa, Cucumber Yogurt, Warm Pita - 14

Bernie's BLT - Slab Bacon, Red Oak Lettuce, Avocado, Marinated Tomato - 14

HOUSE GROUND BURGERS

Bernie's - American, dill pickles, aioli, onion - 15

Avocado - Cheddar, Avocado, Fried Egg - 16

Brasserie - Gruyere, Bacon, Caramelized Onion - 17

Turkey - Warm Pita, Parsley-Sumac Salad, Sriracha - 15

LARGE PLATES

Wood Roasted Sea Bass - Fennel, Capers, Lemon - 36

Roasted Chicken - Patatas Bravas, Parsley - 26

14oz Niman Ranch NY Strip - Handcut Fries, Salsa Verde - 36

Scottish Salmon - Green Lentils, Piquillo Pepper, Preserved Lemon - 26

Bar Harbor Mussels - Green Curry Broth, Shittake Mushrooms - 18
Toasted Ciabatta

Market Paella - Chorizo, Saffron Rice - 28

BEST OF BERNIE'S - A Selection of Chef's Favorites - 40 per person

SIDES

Handcut Fries
Sea Salt, Parsley - 5/9

Bravas Potatoes
Garlic Aioli, Bravas Sauce - 9

Charred Green Beans
Spicy Cashew, Pickled
Ginger, Mint - 9

DESSERTS

\$9

Banana Split Sundae
Malted Banana Gelato
Strawberry Jam, Peanut Brittle

Cookies & Gelato
Wood Fired Cookies
Sweet Cream Gelato

S'mores
Butterscoth Puddin, Chocolate Ganache
Toasted Shmallows, Graham Crumble

