



CUISINE MENU

MORNING BLUES & BITES

(Served all day)

“BULL CITY” BEIGNETS VT 4

two of our signature beignets topped with powdered sugar and chocolate drizzle over raspberry puree

CHUCK BERRY PARFAIT VT 6.5

vanilla greek yogurt served with mixed berries and granola

BEYU JAZZ BREAKFAST* 9

two eggs; choice of pork bacon, turkey bacon, or italian sausage; polenta grits or homefries; and your choice of a biscuit, toast or wheat english muffin

FRENCH QUARTER TOAST* 7

four hearty challah slices, topped with fresh berries and powdered sugar, drizzled with our signature whiskey crème sauce

Add eggs and homefries for 2.5

BEBOP BREAKFAST BURRITO VT 5.5

herbed tortilla wrapped around farm-fresh eggs, cheddar cheese, seasoned black beans, and pico de gallo.

Add homefries for 0.50

YARDBIRD PROTEIN SANDWICH* 6.5

toasted english muffin with fried chicken, egg whites, tomatoes, avocado spread, and a zesty pesto sauce

Add homefries for 0.50

SOUTHERN BISCUIT SANDWICH* 4

homemade biscuit served with local farm-fresh eggs

Add homefries for 0.50

JUST BE YOU SIDES:

TOAST 1.8

ENGLISH MUFFIN 1.8

BISCUIT 1.75

HOMEFRIES 2.25

EGGS (2)* 2.25

POLENTA GRITS 2.25

BACON OR TURKEY BACON* 2.5

ITALIAN SAUSAGE* 2.5

VEGAN ITALIAN SAUSAGE 3

GRILLED CHICKEN* 4

GRILLED SHRIMP* 5.5

SPINACH 3

SIDE HOUSE OR CAESAR SALAD 3

THE SOUP & SALADS BAND

SOUP DU JOUR 6

SWINGIN' SOUTHWESTERN SALAD 11

mixed greens tossed with chipotle ranch dressing, topped with spicy roasted chicken, black beans, tomatoes, red onions, cheddar cheese, and served with tortilla chips

HERBIE HOUSE SALAD VG GF 9

mixed greens tossed with fresh herbs and our homemade red wine vinaigrette dressing, topped with cherry tomatoes, red onions, cucumbers, and parmesan shavings

CAESAR SALAD REMIX 9

romaine lettuce tossed in our signature caesar dressing, served with egg and anchovy, crouton cracker, and parmesan crisp

VEGETABLE MEDLEY VT GF 8

a combined serving of sautéed zucchini, yellow squash, carrots, red peppers, asparagus, and wilted spinach

INTROS, SANDWICHES, AND HEADLINERS

Sandwiches include a side of fries or a side salad; substitute sweet potato fries (0.50), side herbie house or caesar salad (1.00), or a cup of soup (1.00)

BEYU BUFFALO WINGS

wings “our way” served in our signature Grand Marnier BBQ sauce, buffalo sauce, or naked

6 wings 8.5

12 wings 16.25

FRENCH FRIES GF 4.25

natural cut fries tossed with cajun seasoning

Substitute Sweet Potato Fries 1.50

VEGAN HOUND DAWG VG 8

italian seasoned apple and sage vegan dog topped with roasted jalapenos, sautéed onions, and spicy dijon mustard, served on a potato bun.

CAROLINA PULL UN-PORKED SANDWICH VG 9.5

our twist on Carolina bbq with slow cooked jackfruit with homemade red & white slaw served on a vegan bun

SPICY TURKEY PANINI SLIDERS 9

roasted turkey breast, homemade spicy cranberry mustard, and Swiss cheese topped with mixed greens on ciabatta rolls

SATCHMO PO' BOY SLIDERS 11.75

fried catfish with sautéed onions and peppers with melted mozzarella cheese, cheddar cheese crisp, and homemade cajun sauce on ciabatta rolls

FUNKIN CHICKEN MCLOVIN SLIDERS 11

grilled chicken breast topped with bacon, lettuce, tomato, avocado spread, mozzarella cheese, and herbed mayo on ciabatta rolls

ELLA'S CLASSIC SLIDERS* 10.5

100% angus beef patties with lettuce, tomato, and homemade cajun sauce, all on a mini brioche buns

BIG BAND BACON CHEESEBURGER SLIDERS* 13

100% angus beef patties with melted mozzarella cheese, cheddar cheese crisp, smoked bacon, lettuce, tomato, and homemade cajun sauce, all on mini brioche buns

JAZZY SHRIMP N' GRITS 15

Beyu's twist on a southern delicacy - grilled jumbo shrimp, italian sausage, over polenta grits with a lobster cream sauce, topped with parmesan shavings

DESSERTS

BREAD PUDDING VT 6.5

classic New Orleans style, served with our signature whiskey crème sauce

VEGAN CHOCOLATE MOUSSE VG GF 7.5

voted best dessert in the Bull City vegan challenge: served with coconut whipped cream and raspberry sauce

"BULL CITY" BEIGNETS VT 4

two of our signature beignets topped with powdered sugar and chocolate drizzle over raspberry puree

VG VEGAN VT VEGETARIAN GF GLUTEN-FREE

***** *consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*