



LUNCH

from 11am to 4pm,

Tuesday through Saturday



Fall Menu 2011

We understand you may only have an hour for lunch, so the items on our lunch menu are designed to be made to order for you in a quick and tasty fashion using delicious local ingredients. But if you have more time please take your time and consider enjoying a leisurely lunch on one of our patios.

Salads

Bin 33 Caesar

romaine hearts tossed with Zuccis' Caesar Dressing,
gorgonzola cheese and toasted walnuts 8 add chicken 4 shrimp 6

House Salad

shredded iceberg, salami, cucumbers, artichoke hearts,
red onion, parmesan and house vinaigrette 7

Georgio's Greek Salad

crisp greens, cucumbers, red onion, tomatoes, pepperoncini, cured
olives, mint, oregano, and feta cheese tossed with lemon extra
virgin olive oil dressing 8 add chicken 4 shrimp 6

Rare Tuna

pan-seared yellow fin tuna over warm spinach salad
with fennel, red onion and bacon 13

Arugula Salad

rare beef over arugula with tomatoes, blue cheese, red onion with
creamy blue cheese peppercorn dressing on the side 10

Calamari Salad

grilled calamari with mushrooms, bamboo shoots
and asian vegetables 11

Build Your Own Salad Plate

choice of three items: chicken salad, egg salad, green salad,
pasta salad, hummus or fruit 10

Sandwiches and Wraps

(includes choice of side: potato salad, fries,
pasta salad, green salad, sautéed spinach or fruit)

ReuBin33

corned beef, sauerkraut, swiss cheese, tangy dressing,
and dijon mustard on rye bread 9

BLTA

Nueske's bacon, arugula, local tomatoes and avocado on
focaccia served with Bin 33 fries 9

Egg Salad Wrap

egg salad, lettuce, and bacon on a whole wheat wrap 7

Tuna Wrap

grilled tuna steak, smoked tomato spread,
arugula, and roasted onion on a whole wheat wrap 10

Roasted Veggie and Hummus Wrap

squash, zucchini, onions, cucumbers, hummus and arugula
on a whole wheat wrap 8

Pork Loin Sandwich

grilled pork loin, apples, caramelized onion,
whole grain mustard on an onion roll 9

Ham N Red Dragon

hot ham and red dragon cheese with lettuce,
tomato and onion on wheat berry bread 8

Oyster Po Boy

corn meal fried oysters with cilantro aioli
on toasted hoagie roll 10

Steak Sandwich

with roasted garlic and horseradish aioli,
lettuce, tomato and onion on foccacia bread 10

Chicken Salad Sandwich

house made chicken salad with apple, sage and walnuts
with lettuce on wheat berry bread 7

Smoked Salmon Sandwich

smoked salmon, red onion, herbed cream cheese, capers,
and arugula on a bialy 10

a 20% gratuity will be added on parties of 6 or more
no separate checks for parties more than 10
2 dollar split plate fee

Burgers

(includes choice of side: potato salad, fries,
pasta salad, green salad, sautéed spinach or fruit)

Caprese Burger

buffalo mozzarella, arugula, tomato, onion, and basil aioli 9

Balsamic Bacon Burger

bacon, blue cheese, grilled balsamic onions,
lettuce, tomatoes and onion 9

Teriyaki Burger

marinated portabella mushroom, gingered coleslaw 9

Shrimp Burger

rock shrimp fried with shredded lettuce and spicy cocktail sauce 9

Black Bean Burger

made with french green lentils with lettuce, tomato,
onion and avocado on a Kaiser roll 8

Entrees

Chicken Pasta

penne served with white meat chicken, lemon, mushrooms,
fresh herbs, light cream and asiago cheese 12

Half Rack of Ribs

sweet chili pork ribs served with our hand cut fries 12

Pasta of the Day

market price

Flatbread Pizza of the Day

market price

a 20% gratuity will be added on parties of 6 or more
no separate checks for parties more than 10
2 dollar split plate fee



DINNER

from 4pm to 10pm, Tuesday through Thursday

4pm to 11pm, Friday and Saturday

4pm to 9pm, Sunday



Fall Menu 2011

The influences on our menu and food preparation come from many different regions and cultures and traditions but the sources for our ingredients are as local as possible. We are passionate about providing good food in an unpretentious setting. Please check with us about our daily specials that use locally-sourced seafood and the freshest ingredients from the areas gardens and farms.

Starters

House Dumplings (Market price)

Daily fritters (Market price)

Daily flatbread pizza (Market price)

Shrimp skewered with red onion, green bell pepper,
cremini mushroom, wrapped in bacon and grilled 12

House made hummus with pita and fresh vegetables 7

Roasted edamame with sea salt and Szechwan peppercorns 7

Rock shrimp fried and served with a spicy sweet chili glaze 10

Chef's selection of cheeses (Market price)

Pasta

Seafood pasta roulade with crab, shrimp, ricotta, asiago, lemon, spinach,
and herbs rolled in pasta and baked with an arugula pesto 16

Penne pasta with smoked tomato sauce and basil 14
(add chicken 4/add shrimp 6)

Fettuccini tossed with arugula pesto and diced tomato 16
(add chicken 4/add shrimp 6)

Entrees

Duck breast, brined, then cooked, with a ginger, peach, orange juice, mango and cointreau sauce and served with a sweet potato bread pudding and a smoked tomato, zucchini, corn, edamame, red onion succotash 25

Grilled "Petite Tender" with roasted shallot thyme butter, potato gratin and spiced spinach 18

Pork chop Adobado marinated in Extra Virgin Olive Oil, garlic, oregano, paprika, cumin, salt and pepper with a double corn polenta, and daily vegetable 23

Grilled chicken breast, airline cut, brined and served with a grape salsa with cous cous, a smoked tomato, zucchini, corn, edamame and red onion succotash 14

Grilled ribeye with a demi, black pepper, Worcestershire, red wine sauce served with potato gratin, and port roasted cremini mushrooms 32

Lamb Burger served with a fresh cucumber yogurt sauce, feta cheese served with our house cut French fries. 16

Panko and coconut crusted fried catfish served with an Asian slaw and house vegetables with green curry coconut milk sauce 17

Roasted quail stuffed with sausage and served with sweet potato bread pudding and port roasted cremini mushrooms and a wholegrain mustard sauce 27

Pork ribs with a mild chipotle sauce, served with our house cut French fries 14 half rack/25 full rack

Entrees con't

Udon Soba Noodle bowl with smoky tofu, vegetable broth, bamboo shoots, carrots, mushrooms, cilantro 16 (add chicken 4/add shrimp 6/add beef 6)

Bin 33 Burger with choice of Velveeta, emmentaler, red dragon, mozzarella or gorgonzola cheese served with our house cut French fries 13

Salads

House salad with mix greens, sunflower seeds, sliced red onion, cucumber and balsamic vinaigrette 6

Classic Caesar salad 8 (add chicken 4/add shrimp 6)

Seared yellow fin tuna (4 oz) served with warm spinach, red onion, fennel, bacon salad 19

Arugula salad served with rare beef, roasted tomatoes, blue cheese, red onions and a creamy blue cheese peppercorn dressing on the side 14

Fresh tomato salad with ricotta salata, olives, balsamic onions and citrus herb vinaigrette 12

Calamari salad with mushrooms, bamboo shoots and Asian vegetables 11

\$4 split plate fee

20% gratuity added to tables of 6 or more

No separate checks over 12 people



SUNDAY BRUNCH

from 11am to 4pm



Fall Menu 2011

The It's one of life's most enjoyable indulgences – sleeping late and then sitting down to a savory brunch. Please join us for a leisurely dining experience and let us take care of you.

Bin 33 Brand

Cava or Prosecco 3

Mimosa 4

Bloody Mary 5

Almond Crisp French Toast
with lacquered bacon 9

Steak and Eggs
with roasted potatoes 15

Smoked Salmon Sandwich
with cream cheese, red onions, and capers 12

Club Omelet
ham, turkey, bacon, tomato, bechamel and emmenthaler 9.5

Sausage Gravy Biscuit Benedict
with country ham and potatoes 10

Potato White Pizza
with rosemary and fried egg 9

Bin 33 Greek style yogurt
with fresh berries 6

Spinach and Prosciutto Frittata
(15 min prep time) 11

Bin's Famous Sticky Buns 6

Bin Favorites

Burger 33

grilled ground grass fed beef on a fresh bun served
with Bin 33 fries 11 add cheese 2-3

Brick Chicken

one half chicken grilled crispy with olive oil, roasted garlic, crushed red
pepper and herbs served with sautéed spinach 14

Lemon Garlic Chicken Penne

sautéed chicken breast with white wine, lemon, garlic, spinach and
capers tossed with penne and butter and parmesan cheese 15

Grilled Spring Vegetable Fettuccini

with roasted garlic, tomato, mint, basil, parsley, spinach and extra
virgin olive oil 11

Greens

Bin 33 Caesar

romaine hearts tossed with Zuccis' Caesar Dressing, gorgonzola cheese
and black walnuts 9 add chicken 4 shrimp 6

House Salad

shredded iceberg, salami, cucumbers, artichoke hearts, red onion,
parmesan and house vinaigrette 7

Georgio's Greek Salad

crisp greens, cucumbers, red onion, pepperoncini, cured olives, mint,
oregano, and house made feta cheese tossed with lemon extra virgin
olive oil dressing 8 add chicken 4 shrimp 6

Rare Tuna

pan-seared yellow fin tuna over warm spinach salad
with fennel, red onion and bacon 13

Arugula Salad

rare beef over arugula with roasted tomato, blue cheese, red onion
with creamy blue cheese peppercorn dressing 9

Calamari Salad

grilled calamari with mushrooms, bamboo shoots and asian veggies 11



WINE LIST

BEER LIST

DRINKLIST

See website for above lists.