



FOLLOW ALONG!
@BChixBCow

Grass fed and pasture raised burgers from BRASSTOWN BEEF

FOR THE TABLE

WINGS

smoked & fried, then tossed with house dry rub, Buffalo lemon-pepper rub, Buffalo, mild, sweet heat, sriracha ranch, or plain 18

FRIED GREEN TOMATOES

goat cheese, bourbon bacon pimento cheese, micro greens 15

HOT PRETZELS

with beer cheese & Creole Mustard 11

LOADED FRIES

waffle fries or steak fries loaded with beer cheese & bacon 12

CHICKEN TENDERS

over 3/4 LB of pickle brined buttermilk tenders served with your choice of two Dippers 15

PULLED PORK DIP

rich & cheesy... pulled pork, beer cheese, cheddar, roasted red peppers; served with toasted bread bites 11

PICKLE CHIPS

fried dill pickles, Boursin aioli, ranch, or sriracha ranch 12

GRASS FED BURGERS

Our burgers are cooked RED*, PINK*, or NO PINK

With your choice of SIDE
or make it a SIDE SALAD or CUP OF SOUP for \$3
Add a fried egg* for \$1.5 or bacon for \$2

Substitute any burger with a
SMOKED CHICKEN CAKE (grilled or fried) or FALAFEL
Skip the bun and wrap it in lettuce
Get a gluten free bun for \$3

MOUTH OF THE SOUTH

house made pimento cheese, bacon, pickles, Boursin aioli 17

BROTHERS GRIMM

beer cheese, crispy onion hay 15.5

THE ARISTOCRATS

sautéed onions, goat cheese, cabernet-blueberry reduction, mixed greens 16.5

LOCAL YOKEL

nothing fancy here... mustard, ketchup, Bibb lettuce, tomato, red onion, pickle, American cheese 15.5

HANGRY MAN

our burger patty topped with brisket, sautéed onions and green peppers, beer cheese, crispy onion hay 19.5

CALIFORNIA DREAMIN'

fried egg*, bacon, avocado, white cheddar, Bibb lettuce, tomato 18

WILD WHISKY TRIP

bourbon-bacon jam, sautéed mushrooms, sautéed onions, Gorgonzola 16.5

TOO SPICY

fried jalapenos, pepper jack, chipotle BBQ sauce, bacon, crispy onion hay 17

E-I-E-I-O

our burger patty topped with a crispy pickle brined buttermilk chicken tender, bacon, sriracha ranch, sweet heat sauce 17

B.Y.O.B.

BUILD YOUR OWN BURGER 14.5

FREEBIES: mustard, mayo, ketchup, lettuce, tomato, pickle, red onion

\$0.35: Creole mustard, any Dipper

\$0.50: spinach, pickled red onion, sautéed onions, mixed greens, cabernet-blueberry reduction

\$1.50: American, white cheddar, pepper jack, Gorgonzola, beer cheese, pimento cheese, crispy onion hay, fried jalapenos, slaw, fried egg*, roasted red peppers, sautéed green peppers, sautéed mushrooms, bourbon bacon jam, micro greens

\$2.00: bacon, avocado, goat cheese, Gruyere

SIDES \$4

Waffle Fries	Mac & Beer Cheese
Steak Fries	Collards
Onion Rings	Slaw
Rolls & Honey Butter	
Red Skin Mashers & Gravy	
BBQ White Beans w/Brisket	
Country Style Green Beans	
Brown Sugar Butternut & Brussels	
Waffle Battered Sweet Potato Fries	

DIPPERS 50¢ 3 for \$1.25

House BBQ	Sriracha Ranch
Chipotle BBQ	Honey Mustard
Carolina BBQ	Horsey Sauce
Sweet Heat	Awesome Sauce
Blue Cheese	Boursin Aioli
Tzatziki	Honey It's Cinnful
Ranch	

LOAD YOUR FRIES WITH BEER CHEESE & BACON FOR \$4!



THE HAPPIEST HOUR

Mon thru Thurs 5-6pm:

\$5 All Drafts
\$3 Bud Light Draft
\$3 Our Premium Well Drinks
\$3 House Wine

TEQUILA & TACO TUESDAY

\$12 Taco Platters

Half Off ALL Tequila

5-9pm - Limit 3 Drinks. Dine in Only.

JOIN US FOR
SUNDAY BRUNCH
10AM-3PM

Gratuity of 20% may be added to tables of six or more.

**The above starred items may be served undercooked. Consuming undercooked meat or eggs may increase your risk of foodborne illness.*

PH: 757-788-7500

BChixBCow.com

13 E Queens Way, Downtown Hampton VA 23669

SANDWICHES

With your choice of SIDE
or make it a SIDE SALAD or CUP OF SOUP for \$3

MOTHER CLUCKER
smoked chicken cake
(grilled or fried), bacon,
white cheddar, Boursin aioli,
spinach 15.5

FRENCH DIP
pulled brisket,
sautéed onions, Gruyere,
horsey sauce, au jus 19.5

CLUCK YEAH
smoked chicken cake
(fried or grilled),
Gorgonzola, sweet heat sauce,
slaw, pickles 15

CHICK-A-PEA
falafel, tzatziki,
spinach, tomato 14

SLAMMIN' SALMON
smoked salmon cake
(grilled or fried), tzatziki,
goat cheese, pickled red onion,
micro greens 18

PHILLY MAC & CHEESE
pulled brisket,
mac & beer cheese,
roasted red peppers, mushrooms,
crispy onion hay 19.5

CURLY BILL
pulled pork or pulled chicken,
pepper jack, slaw,
pickles, house BBQ,
crispy onion hay 15.5



FOLLOW ALONG
@BChixBCow

GREENS

CAESAR
chopped romaine tossed with
pumpnickel and white bread
croutons, grated Parmesan,
Caesar dressing 14

BLUEBERRY & AVOCADO
spinach, blueberries,
avocado, goat cheese,
candied pecans, pickled red
onion, blueberry
vinaigrette 15

SMOKIN' COBB
your choice of pulled
chicken or pulled pork,
romaine, corn, bacon,
hard boiled egg, shredded
cheddar, tomato, avocado,
your choice of dressing 19

HOUSE
mixed greens, tomato,
cucumber, pickled red onion,
your choice of dressing 9

DRESSINGS

- Italian
- Ranch
- Blue Cheese
- Honey Mustard
- Blueberry Vinaigrette
- Caesar

UPGRADE YOUR SALAD

- Grass Fed Burger* 5
- Smoked Chicken Cake 5
(Grilled or Fried)
- Smoked Salmon Cake 9
(Grilled or Fried)
- Falafel 4
- Brisket 9
- Pulled Pork or Chicken 6

SOUPS

BROCCOLI & CHEDDAR
with crackers 6/9

ROTATING SOUPS
Please ask

Save room for our DESSERTS,
FLOATS, and BOOZY FLOATS!

PLATTERS

HOUSE BBQ
served with pickles,
pickled red onion,
and your choice of Side
and Dipper

Pulled Pork 15
Pulled Chicken 15
Brisket 18

CHICKEN & WAFFLES
pickle brined buttermilk
chicken tenders, two Belgian
waffles, candied pecans,
chopped bacon, honey butter,
sriracha maple syrup 18

FRIED CHICKEN
a drumstick and a thigh of
our pickle brined buttermilk
fried chicken with a roll and
honey butter and your choice
of Side and Dipper 15

*HUMP DAY CLUCK IT!
FRIED CHICKEN WEDNESDAY
\$12 ALL DAY. Dine in only.*

ADD MORE MEAT!
Pulled Chicken or Pulled
Pork \$6, Brisket \$9

MEATLOAF

made with our grass fed beef and
served with your choice of Side 16

*MEATLOAF & MASHERS MONDAY: Get meatloaf with our
red skin mashers & gravy for just \$13 every Monday. Dine in only.
AND get all Virginia drafts for just \$5 AND \$1 off all wines!*

SIDES \$4

Waffle Fries Mac & Beer Cheese
Steak Fries Collards
Onion Rings Slaw
Rolls & Honey Butter
Red Skin Mashers & Gravy
BBQ White Beans w/Brisket
Country Style Green Beans
Brown Sugar Butternut & Brussels
Waffle Battered Sweet Potato Fries

DIPPERS 50¢ 3 for \$1.25

House BBQ Sriracha Ranch
Chipotle BBQ Honey Mustard
Carolina BBQ Horsey Sauce
Sweet Heat Awesome Sauce
Blue Cheese Boursin Aioli
Tzatziki Honey It's Cinnful
Ranch

LOAD YOUR FRIES WITH BEER CHEESE & BACON FOR \$4!

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Order Online BChixBCow.com or on Facebook @BChixBCow

BITBURGER PREMIUM PILS . Germany . 5.5 // 16.5 the overall impression of this classic German pilsner is deep harmony, with the unmistakable bitterness of the hops balanced and contained by an agreeable, mellow sweetness in the body

BUD LIGHT LAGER . St Louis MO . 4.5 // 13.5 the world's favorite light beer

DEVIL'S BACKBONE VIENNA LAGER . **Roseland** . 6.5 // 19.5 not heavy or bitter with a malty finish

SLY CLYDE SUBMERSIVE HARD CIDER . **Hampton** . 7.5 // 22.5 Hampton's own cider! semi-sweet, brewed with Virginia apples

KONA BIG WAVE GOLDEN ALE . Kailua-Kona HI . 7 // 21 a lighter-bodied golden ale with a tropical hop aroma and flavor; smooth, easy drinking, and refreshing with a bright, quenching finish

GOLDEN ROAD MANGO CART MANGO WHEAT ALE . Los Angeles CA . 7 // 21 a light and bursting with lots of fresh mango flavor and aroma, finishes crisp and refreshing

SHOCK TOP BELGIAN WHITE BELGIAN-STYLE WHEAT ALE . St Louis MO . 5.5 // 16.5 unfiltered, spiced with coriander & orange, lemon, & lime peel

OLD BUST HEAD VIXEN IRISH STYLE RED ALE . **Vint Hill Farms** . 7 // 21 medium bodied, with a clean finish, hints of roasted malt through the taste, and a tea-like soft bitterness on the backend

FLYING DOG VICIOUS HOOK FRUIT PUNCH SOUR . Frederick MD . 7 // 21 a one-two combo of sweet and tart, big juicy tropical flavors pop making this an innovative sour that offers high pucker and low bitterness

LEGEND BROWN ALE . **Richmond** . 7 // 21 their most popular beer, a full-bodied version of a British brown ale, flavors of sweet caramel, toasted nuts, coffee & molasses, with fruity undertones from their house yeast strain

BLUE MOUNTAIN FULL NELSON PALE ALE . **Afton** . 7 // 21 their flagship beer; a balanced malt body followed by a burst of American hop flavor and aroma; citrusy, floral, and highly sessionable

HEAVY SEAS TROPICANNON CITRUS IPA . Halethorpe MD . 7 // 21 they've downplayed some piney-ness and amped up the citrus by swapping Centennial and Palisade hops for Amarillo and even more Simcoe; dried grapefruit, orange and lemon peel added in the brewing process and mango, blood orange and more grapefruit post-fermentation

4.8%

4.2%

5.2%
18

6.7%

4.4%
21

4.7%

5.2%
10

5.3%
23

5.3%

6%

5.9%
60

7.25%
45

NEW REALM HAZY LIKE A FOX HAZY IPA . **Virginia Beach** . 7 // 21 double dry hopping creates waves of pineapple and tangerine aromatics that complement soft, juicy orange and tangerine notes, a blend of pale malt, oats, wheat, flaked barley and milk sugar provide a pillowy soft mouthfeel

6.5%
45

ELYSIAN SPACE DUST IPA . Seattle WA . 7 // 21 balances bitterness with a sweetness of hop flavors; grapefruit, mango, and orange aromas, medium body, dry finish

8.2%
73

~ **ROTATING** ~



THE HAPPIEST HOUR

Mon-Thurs 5-6pm:

- \$5 All Drafts
- \$3 Bud Light Draft
- \$3 Well Drinks
- \$3 House Wine

DESSERTS • FLOATS

WINE • BOTTLES & CANS

WHITE WINE

Glass wines \$1 off Mondays 5-9pm

COASTAL RIDGE

CHARDONNAY California • 5

// 17 • rich and round, this wine has ample green apple and citrus fruit, coupled with a hint of vanilla spice

CAPOSALDO MOSCATO

Italy • 7 // 23.5 • an assertive bouquet with exotic fruit and spice aromas and a fresh, vivacious and highly polished palate

SEAGLASS PINOT GRIGIO

California • 7 // 23.5 • aromas of lemongrass, grapefruit and honeysuckle lead to lush flavors of ripe pear, apple and hints of tangerine; clean and crisp with a light, tart finish

NOBILO SAUVIGNON BLANC

New Zealand • 7 // 23.5 • described to me as Kim Crawford's little sister... fresh, crisp, and clean with zesty flavors of ripe tropical fruits, especially passionfruit and pineapple with subtle hints of green herbs, intensely flavored with balanced acidity and a generous finish

RED WINE

Glass wines \$1 off Mondays 5-9pm

AVA GRACE CABERNET

SAUVIGNON California • 5 // 17 • a bold, savory wine with flavors of blackberry and ripe cherry creating a juicy mouthfeel balanced by soft notes of spice

THE SEEKER RED BLEND

Argentina • 7 // 23.5 • aromas of ripe plum and blackberry with spicy notes and a touch of vanilla and chocolate; round and generous with velvety tannins

TRIVENTO MALBEC

RESERVE Mendoza, Argentina • 7 // 23.5 • deep red and violet in color, powerful aromas of ripe red fruits, cherries, strawberries, with hints of coffee and chocolate from the oak; good body, long, lingering finish

Save 20% on wine...

Buy the whole bottle!

BEER BOTTLES & CANS

See our **ROTATING** section on the other side for limited runs!

STELLA ARTOIS LAGER 5

YUENGLING LAGER 16oz can 4.5

GUINNESS DRAUGHT CAN 5.5

PBR 16oz can 4.5

BUDWEISER ZERO N.A. alcohol-free, only 50 calories 5

THE BASICS Bud, Bud Light, Miller Lite, Coors Light 4; Mich Ultra 4.5; Corona 5

SELTZERS, ETC.

BOLD ROCK HARD APPLE CIDER 4.7% ABV • 5.5

DEVILS BACKBONE COCKTAIL *Orange Smash or Grapefruit Smash* 7.5% ABV • made with vodka, fresh juices, and natural flavors • 7

NUTRL VODKA SELTZER *Pineapple, Watermelon, Raspberry, Mango* 4.5% ABV • 100 calories, 2.3g carbs, made with vodka, fresh juices, and natural flavors • 6

WHITE CLAW HARD SELTZER *Black Cherry, Mango, Watermelon* 5.0% ABV • 100 calories, 2g carbs • 5.5

MEATLOAF & MASHERS MONDAY

Meatloaf & Mashers Platter \$13
Dine in only

ALL VA Drafts \$5
ALL Glass Wines \$1 Off

TEQUILA & TACO TUESDAY

\$12 Taco Platters
Half Off ALL Tequila
5-9pm. Limit 3 drinks.
Dine in only.

ICE CREAM!

Our Desserts and Floats feature **Homestead Creamery Ice Cream** in Chocolate and Vanilla... made in Virginia from premium ingredients.

DESSERTS

BROWNIE SUNDAE
dark chocolate brownie, cheesecake topping, Vanilla, whipped cream, chocolate and caramel drizzle 8

ROTATING DESSERTS
please ask

WHOLESOME FLOATS

YOUR CHOICE
Your choice of Chocolate or Vanilla and any soda with whipped cream 7

BROWNIE COW
brownie bites, Chocolate, milk, hazlenut & chocolate syrups, whipped cream 9

PINK COW
Chocolate, strawberry milk, whipped cream, cherry 8

BOOZY FLOATS

CINNAMON TOAST
Vanilla, Crown Vanilla, RumChata, whipped cream, Cinnamon Toast Crunch 12

PEANUT BUTTER CUP
Chocolate, Skrewball Peanut Butter Whiskey, whipped cream, chopped peanuts 12

HARD ROOT BEER
Vanilla, Stoli Vanil, root beer 9

MUDSLIDE
Chocolate, coffee & Irish cream liqueurs, whipped cream 10

CREAMSICLE
Vanilla, orange liqueur, Licor 43, orange soda, whipped cream 10

Gratuity of 20% may be added to tables of six or more.

BCBC BIG BRUNCH

Decadent and hearty to keep the weekend rolling
Served Sundays 10am until 3pm



FOR THE TABLE

CINNAMON ROLL BASKET

two cinnamon rolls with
icing on the side 6

CHICKEN TENDERS

over 3/4 LB of pickle brined
buttermilk tenders served with
your choice of two dippers 15

ENTREES

AVOCADO TOAST

two slices of sourdough toast topped
with smashed & seasoned avocado
and two eggs* (add chopped bacon
for \$2 extra) 14

COUNTRY FRIED STEAK

covered in brisket gravy, served
with biscuit and choice of side 16

SMOKED SALMON BENNY

buttermilk biscuit, grilled or
fried smoked salmon cake, spinach,
two poached eggs*, Hollandaise,
choice of side 18

BREAKFAST SANDWICH

bacon or sausage (or pulled chicken
or pulled pork for \$2 extra or
brisket for \$4 extra), fried egg*,
American or cheddar cheese on
buttermilk biscuit
with choice of side 12

HASH BROWN BOWL

scrambled eggs, beer cheese,
chopped bacon and sausage, baked
in a crispy hash brown bowl 15.5

CHICKEN & WAFFLES

pickle brined buttermilk
chicken tenders,
two Belgian waffles,
candied pecans, chopped bacon,
honey butter,
sriracha maple syrup 18

PULLED PORK BENNY

buttermilk biscuit, pulled pork,
two poached eggs*, BBQ Hollandaise,
choice of side 15

OVERSTUFFED OMELET

four eggs, spinach, onion,
green peppers, cheddar, stuffed with
pulled chicken or pulled pork (or
brisket for \$2 extra) 13

BISCUIT & GRAVY

buttermilk biscuit, brisket gravy,
bacon or sausage, two eggs* 15

CINNAMON ROLL FRENCH TOAST

cinnamon roll dipped in egg and
grilled, topped with maple syrup and
powdered sugar, served with two
eggs* and choice of side 12

GRASS FED BURGERS

Cooked RED*, PINK*, or NO PINK and served with your choice of side.
Substitute any burger with a GRILLED OR FRIED SMOKED CHICKEN CAKE or FALAFEL.
Get a gluten free bun for \$3. Add a fried egg* for \$1.5 or bacon for \$2.

LOCAL YOKEL

nothing fancy here... mustard,
ketchup, lettuce, tomato, pickle,
red onion, American cheese 16

CALIFORNIA DREAMIN'

the classic brunch burger...
fried egg*, bacon, white cheddar,
avocado, lettuce, tomato 18

FANCY BOOZE

Forget your bad decisions

- o **BCBC Re-Tox**
orange, pineapple,
and cranberry juices,
double vodka,
champagne, splash
grenadine; served in
a quart jar with two
straws 13
- o **BCBC Special
Coffee** because
weekend... coffee,
Irish cream liqueur,
hazelnut syrup,
whipped cream 6
- o **Breakfast Shot**
Jameson, Buttershots,
side of OJ + bacon 8
- o **Cinnamon Toast
Crunch Shooter**
Fireball, RumChata,
whipped cream 6.5

CHEAP BOOZE \$4

*For those who consider
brunch a socially
acceptable excuse for
day drinking... ALL TALL*

- o **Mimosa on Ice**
Make it a **Danmosa**...
add vodka & peach
schnapps for \$4 extra)
- o **Screwdriver**
- o **Bloody Mary**

PAY REFILLS juices,
whole milk, chocolate
or strawberry milk 3

FREE REFILLS Pepsi
products, iced tea, hot
coffee, or hot tea 3

SIDES \$4

2 Eggs*	Hash Browns
Bacon	Waffle Fries
Sausage	Steak Fries
Sliced Avocado	Cheese Grits
Belgian Waffle	Waffle Battered Sweet Potato Fries (Toast or Biscuit \$2.5)

DIPPERS 50¢ 3 for \$1.25

House BBQ	Sriracha Ranch
Chipotle BBQ	Honey Mustard
Carolina BBQ	Horsey Sauce
Sweet Heat	Awesome Sauce
Blue Cheese	Boursin Aioli
Tzatziki	Honey It's Cinnful Ranch

LOAD YOUR HASH BROWNS WITH BEER CHEESE & BACON FOR \$3.5!

Gratuity of 20% may be added to tables of six or more.

**The above starred items may be served undercooked. Consuming undercooked meat or eggs may increase your risk of foodborne illness.*

KID'S MENU

Ages 12 and under

All but **Cereal** served with
your choice of Kid's Sized Side

Grilled Cheese Sandwich American cheese on
brioche bun 7

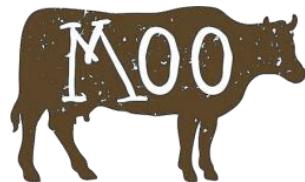
Cheeseburger half size burger patty, American
cheese; lettuce and tomato
upon request 8.5

Chicken Tenders pickle brined buttermilk tenders
with your choice of dipper 10.5

Cereal & Milk Cinnamon Toast Crunch with whole
milk 4.5

SIDES

Slaw
Collards
Onion Rings
Waffle Fries
Rolls & Honey Butter
BBQ White Beans w/Brisket
Mac & Beer Cheese
Country Style Green Beans
Red Skin Mashers & Gravy
Steak Fries
Waffle Battered
Sweet Potato Fries
Brown Sugar Butternut
& Brussels



DIPPERS

Ranch
Honey Mustard
House BBQ
Chipotle BBQ
Carolina BBQ
Sweet Heat
Blue Cheese
Tzatziki
Sriracha Ranch
Horsey Sauce
Awesome Sauce
Boursin Aioli
Honey It's Cinnful



WE LOVE A GOOD PARTY!

Let us help make your next get together a hit. Arrange to pick up your food fresh and hot, packaged and ready for a buffet line at your event.

Our chef is ready to collaborate if you'd like something you don't see here.

SIDES & SALADS

QT... 4-5 servings, Half Tray... 16-20 servings

Mac & Beer Cheese QT \$13, Half Tray \$49.

Collards QT \$13, Half Tray \$49.

Slaw QT \$13, Half Tray \$45.

Mixed Greens Salad comes with your choice of House Salad Dressings, Half Tray \$50 (10-15 servings).

SAUCES & DRESSINGS

House BBQ Sauces

House BBQ, Chipotle, Carolina, or Sweet Heat. Get extra sauce... Cup \$3, QT \$12.

House Salad Dressings

Ranch, Bleu Cheese, Honey Mustard, Blueberry Vinaigrette, Garlic & Herb Vinaigrette. *Want extra dressing?... Pint \$10, QT \$18.*

EXTRAS

Disposable Warming Kit

one warming pan, one wire rack, two Sternos (keeps one Full Tray or two Half trays warm for four hours) \$10.

Buns

Slider buns \$8/doz, Sandwich buns \$12/doz.

SMOKED BBQ

QT... 4-5 servings, Half Tray... 15-20 servings
Full Tray... 30-40 servings

Pulled Pork

bone in pork shoulder seasoned with our house rub, smoked low and slow then pulled; comes with your choice of our House BBQ Sauces. QT \$22, Half Tray \$65, Full Tray \$100.

Pulled Chicken

chicken breast meat seasoned with our house rub, smoked then pulled; comes with your choice of our House BBQ Sauces. QT \$22, Half Tray \$65, Full Tray \$100.

Beef Brisket

smoked brisket; comes with your choice of our House BBQ Sauces. QT \$32, Half Tray \$120, Full Tray \$210.

BONE-IN CHICKEN

Wings *Please allow 4 hours notice for orders above 50.* smoked then fried, served with Bleu Cheese or Ranch, choose dry rub, Buffalo, Sweet Heat, House BBQ, or plain (minimum of 25 per style). 25 \$35, 50 \$55, 100 \$95.

Fried Chicken

mixed drumsticks and thighs of our pickle brined buttermilk fried chicken. 12 \$30, 30 \$65, 60 \$110.

SLIDERS

Our pulled pork or chicken with your choice of our House BBQ Sauces. 25 \$75, 50 \$135.

CATERING MENU

CALL US!

Talk to Andrew or Krystal
to arrange your next event
(757) 788-7500

20% Down Payment Required
PLEASE ALLOW UP TO
24 HOURS FOR LARGER ORDERS

In the heart of Downtown Hampton near
the Air & Space Center and
the Hampton Public Piers.

13 E QUEENS WAY, HAMPTON VA 23669



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