



200 WEST 3RD STREET
 DAVENPORT, IA 52801
 (563) 323-1195

kitchen hours: 11am – 10pm

HOST YOUR NEXT EVENT IN OUR
PARTY ROOM

contact: fran@meandbilly.com



me & billy



meandbilly



@me_and_billy

To Share

Comfort Nachos 13
 Chef Inspired Nachos
Ask your Server for Details

Duck Wings *gf* 13
 Coriander Rub
 Orange Thai Sauce
 Cilantro
 Charred Green Onion Ranch

Tuna Tartare 12
 Sushi Grade Tuna
 Mango Salsa
 Bulgogi Sauce
 Wonton Chips

Pommes Frites 11
 Parmesan-Tossed Fries
 Marinated Sirloin Steak
 Steak Sauce
 House Garlic Aioli

New Fashioned Curds *v* 9
 Whiskey-Brined White Cheddar
 House Tempura Batter
 Charred Green Onion Ranch

Soup *add grilled bread* 1

Chicken and Dumpling 5
 Oven-Roasted Chicken*
 House Dumplings
 Onion, Celery, Carrot, Corn

Daily Crafted Soup 5
Ask your Server for Details

Soup and Salad Combo
 Choice of Soup with Spinach Salad 11
 Choice of Soup with Caesar Salad 9
 Choice of Soup with Simple Salad 9

Greens

Watermelon Salad *v* 10
 Cubed Watermelon, Mandarin Oranges
 Arugula, Granola, Black Sesame Seeds
 Feta Cheese
 Fig-Pomegranate Vinaigrette

Summer Veggie Salad *v* 8
 Asparagus, Onion, Red Peppers
 Corn, Tomato, Spiced Garbanzo Beans
 Bleu Cheese Crumbles
 Cucumber-Avocado Vinaigrette

Beatnik Spinach Salad *gf / v* 8
 Baby Spinach, Yellow Beets, Raspberries
 Candied Walnuts
 Aged Goat Cheese
 Honey-White Balsamic Vinaigrette

Caesar Salad 8
 Romaine Lettuce
 Parmesan Cheese, House Croutons
 Classic House Caesar Dressing

Simple Salad *v* 6
 Romaine Lettuce
 Grape Tomatoes, Cucumber, Red Onion
 Parmesan Cheese, House Croutons
Choice of Dressing

Additions
 Fresh Seared Salmon* *gf* 8.50
 Shaved Sirloin Steak* *gf* 9
 Chicken* *grilled (gf) or breaded* 3

Dressing Options
 Beer Bleu Cheese, Buttermilk Ranch,
 Charred Green Onion Ranch, Caesar,
 Cucumber-Avocado Vinaigrette,
 Fig-Pomegranate Vinaigrette,
 Honey-White Balsamic Vinaigrette,
 Vinegar & Oil, Honey Mustard

Handhelds *side of house fries*

Salmon Sammie 14
 Fresh Seared Salmon*
 Boursin Cheese, Butter Lettuce
 Honey Mustard Onions, Mushrooms
 Telera Bread

Steak Sandwich 13
 Shaved Sirloin Steak*
 Pepper Jack Cheese
 Cilantro, Tomato, Red Onion
 Black Bean Avocado Mousse, Sriracha Mayo
 Telera Bread

Deluxe Darn Big Grilled Cheese 12
 White Cheddar and Provolone Cheeses
 Spinach, Tomato, Whiskey-Glazed Onion
 Bacon Marmalade
 Sourdough Bread

Confused Turkey 12
 Roasted Turkey*
 Provolone Cheese, Arugula
 Grilled Peaches, Pickled Red Peppers
 Boursin Cheese Spread
 Telera Bread

Spicy Chicken 12
 Orange Thai Grilled Chicken*
 Pepper Jack Cheese, Cilantro
 Pickled Cucumber, Daikon Radish, Carrots
 Sriracha Mayo
 Telera Bread

Pork Tenderloin 10
 Pork Loin* *grilled or breaded*
 Red Onion, Pickles
 Pretzel Bun

Darn Big Grilled Cheese *v* 10
 American and Cheddar Cheeses
 Parmesan-Crusted Sourdough Bread
 Tomato-Basil Sauce
Add Bacon 2

Burgers with Billy *side of house fries*

Burger of the Moment* 12
 Chef Inspired Burger
Ask your Server for Details

Bison Burger* 14
 White Cheddar Cheese
 Butter Lettuce
 Whiskey-Glazed Onion
 House Garlic Aioli
 Whole Grain Bun

Franny Burger* 12
 American Cheese
 New Fashioned Curds
 House Cheese Sauce
 Pretzel Bun

Billy Burger* 11
 American Cheese
 Over-Easy Egg*
 Red Onion
 House Garlic Aioli
 Brioche Bun

Trademarks *served after 4PM*

Ribeye Bordelaise 28
 Espresso-Rubbed Ribeye*
 Sautéed Mushrooms, Onion
 Bordelaise Sauce
 Brined Kennebec Potato Wedges
 Parmesan Asparagus

Whiskey-Peach Pork Chop 23
 Tomahawk Duroc Pork Chop*
 Parsnip Purée
 Whiskey-Peach Sauce
 Succotash, Kale

Skinny Salmon 18
 Skin-on Seared Salmon*
 Clam Stock Couscous
 Roasted Asparagus, Red Pepper, Red Onion
 Red Wine-Marinated Tomato
 Cucumber, Radish
 Arugula Micro Salad, Fried Basil

Shrimp 'n Grits *gf* 18
 Sautéed Shrimp*
 Brown Maple Butter, Crisp Pancetta
 Sweet Corn, Red Onion, Swiss Chard
 Boursin Cheese Grits

Chicken Pot-less Pie 17
 Pie Crust-Wrapped Chicken Breast*
 Onion, Parsnip, Carrots, Celery, Peas, Corn
 Gravy Filling
 Sweet Baby Carrots
 Smashed Red Potatoes

Saucy Chicken 17
 Seared Airliner Chicken Breast*
 Sun-Dried Tomato and Kale Butter Scampi
 Sweet Baby Carrots
 Smashed Red Potatoes

On the Side

Classic Mac and Cheese *v* 4
 Smashed Red Potatoes *gf* / *v* 4
 Boursin Cheese Grits *gf* 4
 Vegetable Couscous 4
 Sweet Baby Carrots *gf* / *v* 4
 Parmesan Asparagus *v* 4
 Brined Kennebec Potato Wedges 4
 House Fries *v* 2

Sweet Tooth

S'mores Cake 8
 Chocolate Cake, Graham Cracker Crust
 Marshmallow Crème, Mint
 Espresso Chocolate Sauce
 Shaved Chocolate

Cashew Tart 7
 Toasted Cashew Filling
 Traditional Pie Crust
 Fresh Vanilla Bean Whipped Cream
 Salted Caramel

Offspring *side of house fries
 for children under age 10*

Chicken Strips* 6
 Classic Mac and Cheese *v* 6

Drinks

Coke, Diet Coke, Sprite, Lemonade, 2
 Mellow Yellow, Iced Tea *or see our*

COCKTAIL MENU

**CHECK OUT OUR
 Daily Specials**

HOUSE RULES

1. FEEL FREE TO TALK TO STRANGERS.
2. CELEBRATE ALL YOU WANT, BUT WE'RE NOT SINGING.
3. BE NICE, LIFE IS TOO SHORT TO BE A JERK.
4. 18% GRATUITY ADDED TO GROUPS OF SIX OR MORE.
5. ALWAYS HAVE A BALL!

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Alert your server if you have any special dietary restrictions or allergies.
 gf = gluten-free | v = vegetarian

BUILD YOUR BURGER

*Served on a Brioche Bun with
 Lettuce, Tomato, Red Onion, and Pickles*

Bison* 12.50
Hamburger* 9
Chicken* *grilled or breaded* 9
House Veggie Burger *v* 8

Topping Options *.60 each*
 American Cheese Whole Grain Bun
 Bleu Cheese Crumbles Pretzel Bun
 Boursin Cheese Avocado
 Chihuahua Cheese Over-Easy Egg*
 Provolone Cheese Whiskey-Glazed Onion
 White Cheddar Cheese Bacon Marmalade
 Pepper Jack Cheese House Garlic Aioli

Deluxe Topping Options *.90 each*
 House Cheese Sauce Mashed Potatoes
 Mac and Cheese
 Bacon 1.50