

1501 WEST MAIN STREET
RICHMOND, VA

BEAUVINE

BURGER CONCEPT

BEAUVINEBURGER.COM
804.592.5592



Welcome to Beauvine Burger Concept! Not your average burger joint, our food and menu is inspired by the flavors of Virginia, California, and France, repurposed with a Richmond point of view. Our home is the Historic Fan District of Richmond, Virginia, at an address that is the former home of such classic Richmond restaurants as The Dixie Inn, The Texas Wisconsin Border and Bellytimber Tavern.

We pride ourselves on locally sourcing our products. This includes our Flour Garden brioche buns, our Virginia craft beers, and our handmade Homestead Creamery milkshakes. We also source our beef from a co-op of 200 small farmers in Maine, our cheese is from Wisconsin, Vermont and France, and our handmade sodas are agave sweetened.

Beauvine is proud to provide our guests looking to enjoy a classic or try something new. We're glad you're here.



SNACKS

- SEASONAL PICKLED VEGETABLE JAR Pickled Garlic, Rosemary, Champagne Vinegar 6 GF V
CHICKEN WINGS Salt Brined, Fried in Duck Fat, Texas Pete, Chive Bleu Cheese 12 GF
SMOKED GOUDA MAC & CHEESE ARANCINI 8 V
SEASONAL ROASTED VEGETABLES Herbed Goat Cheese, Parsley, Chives, Chervil 8 GF V
CENITZ BAKED BRIE Toasted Brioche, Tomato Jam 12 GFO V

SALADS

ADD A BURGER PATTY FOR 4.00

- SIMPLE GREEN Baby Lettuces, Parmesan, Brioche Croutons, Champagne Vinaigrette 7 GFO V
WEDGE Pickled Red Onions, Tomato, Fresh Herbs, Chive Bleu Cheese 8 GF V
COBB Baby Lettuces, Runny Egg*, Nueske's Bacon, Avocado, Bleu Cheese Crumbles 12 GFO VO
Pickled Onion, Tomato, Brioche Croutons, Green Goddess Ranch

HANDCRAFTED SODAS 4

AGAVE SWEETENED GF V

- MEYER LEMON
- GINGER LIME
- RASPBERRY
- STRAWBERRY
- APRICOT

SHAKES 8

HOMESTEAD CREAMERY ICE CREAM,
WHIPPED CREAM, GAUFRETTE COOKIE GFO

- GUAYAQUIL 64% DARK CHOCOLATE
- TAHITIAN VANILLA BEAN
- STRAWBERRIES & CREAM
- ROSTOV'S FRENCH ROAST COFFEE
- SALTED MAPLE CARAMEL
- FRUITY PEBBLE

ASK ABOUT OUR SEASONAL SHAKES

*WE'RE HAPPY TO SPLIT YOUR SHAKE FOR \$1

ICE CREAM SAMMIES 5

HOMESTEAD CREAMERY ICE CREAM BETWEEN TWO COOKIES MADE BY RIVER CITY CHOCOLATES
FRUITY PEBBLES or CLASSIC CHOCOLATE CHIP

OTHER BEVERAGES

- BOYLAN'S SODA 3
Cola, Diet Cola, Root Beer,
Lemon Lime, Ginger Ale
- ROSTOV'S COFFEE 3
- ICED TEA 3
- HOT TEA 3
- REDBULL 5

* May Contain Raw or Undercooked Items

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Consult with your server about food allergies. Split checks are not available for parties of 6 or more and may include a 20% gratuity.

GF = Gluten Free GFO = Gluten Free Option V = Vegetarian VO = Vegetarian Option



ARTISAN BURGERS

CHOOSE FROM PINELAND FARMS SMALL BATCH BEEF,
HORMONE & ANTIBIOTIC-FREE TURKEY, OR VEGAN VEGGIE BURGER,
ON TOASTED FLOUR GARDEN BRIOCHE BUN, GLUTEN FREE BUN (+50¢), OR LETTUCE WRAP.

ADD AN ADDITIONAL PATTY FOR 4.00

ALL BEEF BURGERS SERVED WITH SOME PINK IN THE CENTER*

UNLESS "NO PINK" IS REQUESTED

BEAUVINE	9	JOE BEEF	12
American Cheese, House Pickles, Sliced Red Onions, Tomato, Bibb Lettuce, Beau Sauce		Swiss Cheese, Truffled Enoki Mushrooms, Baby Arugula, Sliced Red Onion, Tomato, Gentleman's Steak Sauce, Herbed Aioli	
BELLYTIMBER	10	LE BENNY	11
Smoked Cheddar, Beer Battered Onion Ring, Buttermilk Slaw, Housemade Pickles, Tomato, Rostov's French Roast BBQ Sauce, Duke's Mayo		Runny Egg*, Canadian Bacon, Baby Arugula, Sliced Tomato, Béarnaise*	
STEAK FRITES	11	BELLE RINGER	11
Truffle Fries, Cabernet Onions, Spring Greens, Gentlemen's Steak Sauce, Béarnaise*		Herbed Goat Cheese, Pickled Red Onions, Spring Greens, Tomato Jam, Herb Aioli	
DE LEON	10	LAFAYETTE	10
Pepper Jack Cheese, Avocado, Pickled Jalapeños, Sliced Red Onion, Tomato, Arbol Salsa, Duke's Mayo		Brie Cheese, Cabernet Onions, Baby Arugula, Tomato, Apricot Mustard	



BUILD YOUR OWN 9

CHOOSE YOUR BUN, CHOOSE YOUR PATTY, CHOOSE YOUR TOPPINGS

SAUCES FREE (ON SIDE +\$1)	Beau Sauce Duke's Mayo Béarnaise* Gentlemen's Steak Sauce Tomato Jam Apricot Mustard Herb Aioli Rostov's French Roast BBQ Arbol Salsa Chive Bleu Cheese Green Goddess Ranch
CHEESE \$1 EACH	American Smoked Cheddar Pepper Jack Smoked Gouda Swiss Brie Herbed Goat Cheese
TOPPINGS FREE	House Pickles Pickled Red Onions Pickled Jalapeños Sliced Red Onion Tomato Bibb Lettuce Spring Greens Baby Arugula Cabernet Onions Buttermilk Slaw
LIL' EXTRA \$2 EACH	Avocado Nueske's Bacon Canadian Bacon Runny Egg* Truffled Enoki Mushrooms Beer Battered Onion

ACCOMPLICES

SEASONED WITH MALDON SEA SALT

DUCK FAT FRIES GF	4	ADDITIONAL SEASONINGS GF V	1
Available Vegetarian		Maple Chile or Truffle Parmesan & Herbs	
SWEET POTATO WAFFLE FRIES GFO V	4	ADDITIONAL SAUCES	1
BEER BATTERED ONION RINGS V	5	Green Goddess Ranch, Gentlemen's Steak Sauce, Beau Sauce	

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