

BITES/SIDES

Oysters 2.50.

Crispy fried oysters 9.
Green chile buttermilk dressing

Laughing Bird shrimp 12.
Baked with garlic

Lobster taco 9.
Tomatillo & avocado salsa

Marinated Cypress Grove goat cheese 9.

Drunken bean dip 8. Add chorizo 2.
Cypress Grove goat cheese, marinated tomatoes

Caramelized Brussels sprouts 6.
Smoked bacon

Warm pretzels 5.
Milk Stout mustard

Roasted eggplant puree 6.
Grilled flatbread

Organic fries 5.

Buttermilk onion rings 6.

Charcuterie platter

6. each / 3 for 15.

Surryano Ham

La Quercia Prosciutto

Finochiona

Local Cheese platter

3 for 15. / 5 for 22.

Kunik—Goat, NY

Pipe Dreams Buche—Goat, PA

Hooligan—Cow, NY

Cabot Cheddar—Cow, VT

Shaker Blue—Sheep, NY

Monday-Fried Chicken

Tuesday-Cioppino

Wednesday-Meat Loaf

Thursday-Suckling Pig

Friday-Fish & Chips

Saturday-Surf & Turf

Sunday-Prime Rib



LIVING LEAF SALADS

Pear salad 9.
Pecans, Point Reyes blue, currants, mixed leaves

Roasted beets & Efren's house-made Burrata 12.
Mint & pistachio pesto

Frisee & fennel salad 10.
Warm pork belly, New York apple

Rooftop mixed greens 6.
Old-school Thousand Island

SOUPS

Irish American onion soup 8.
Knockanore Irish Cheddar

Roasted heirloom pumpkin soup 8.
Crumbled walnuts, sage oil

Venison & black bean chili 8.
Sour cream, vintage cheddar

At BBC, we are dedicated to responsible procurement.
We believe in sustainability and do our best to bring
only the finest product from as close to home as possible.

APPETIZERS

Grilled sausage of the day 9.
Milk Stout mustard, pickles, flatbread

Maryland jumbo lump crab cake 16.
Old Bay creole mustard sauce

Grilled lamb chops 18.
Lemon, oregano, olive oil

Ceviche mixto 15.

Grass-fed steak tartare 15.
Heirloom potato crisps

Grilled sardines 12.
Rosemary, preserved lemon, fennel

MAINS

Grilled & roasted seasonal vegetables 17.
Romesco sauce

Amish roasted half chicken 23.
Yukon mashed potatoes, heirloom beans, wild mushrooms, pan gravy

Braised beef short ribs 26.
Yukon mashed potatoes, caramelized Brussels sprouts

Roasted pheasant 27.
Fresh pappardelle, herb, truffle essence

Roasted monkfish 26.
Oyster & chorizo corn bread stuffing

Grilled hanger steak 22.
Blue cheese, onion marmalade, steak sauce, organic fries

BBC burger 12.
"Patty melt," grilled onions, vintage Cheddar, rooftop pickle

"Gin & Tonic" wild salmon 28.
Caramelized cauliflower, lime emulsion

CURRENT ITEMS HARVESTED FROM OUR ROOFTOP FARM.

Sage, Chive, Chervil, Cilantro, Dill, Genovese Basil, Opal Basil, Italian and Flat Leaf Parsley, Spearmint, Rosemary, 4 varieties of Nasturtium, Cheddar Cauliflower, Purple Tomatillo, Tomatillo, Japanese and Kermit Eggplant, 2 varieties of Arugula, 4 varieties of Cherry Tomato, Great White Tomato, Bibb Lettuce, Red Oak Leaf, Red Romaine, Green Romaine, Lola Rosa, Frisee, Green Crisp, Poblano Pepper, Fennel