

THE BEDFORD

APPETIZERS

Hama Hama Oysters, WA
traditional accoutrements
2.50

Cream of Red & Green Tomato Soup
melted cheddar on toast
8

Red Dandelion & Black Kale Salad
ricotta salata, sunflower seeds, warm anchovy vinaigrette &
seasoned breadcrumbs
9

Fried Rhode Island Squid
kalmata olive paste, lemon & parsley
10

Newtons Farm Mixed Greens
red onions, Banyuls vinaigrette, & Westfield goat cheese
11

Charred Lamb Ribs
North Carolina vinegar sauce
12

Steamed Littleneck Clams
garlic confit, spanish sausage & shishito peppers
13

SIDES 6

sauteed broccoli rabe with chili & garlic
blistered shishito peppers & ricotta salata
fries with paprika aoli
grilled red okra

ENTREES

Pasture Raised Burger
gorgonzola cheese, applewood smoked bacon & grilled onion
15

North Carolina Wreckfish
braised escarole hearts, fingerling potatoes & mushroom broth
22

Crispy Free Range 1/2 Chicken
potato puree, spinach, & red pepper relish
19

All Natural Chuck Flap Steak
broccoli rabe, balsamic glazed cipollini onions & parsley-
coriander butter
23

Confit Pork Shank
wild rice, banana squash puree & oven-burst cherry tomatoes
21

Steamed Bouchout Mussels
grilled bread & pimento broth
17

Black Grouper
marinated sweet pepper, lima beans & locally milled pollenta
22

Thursday, September 23, 2010
110 Bedford Ave & North 11th St