

BITES/SIDES

Oysters 2.50

Crispy fried oysters, 9.
Green chile buttermilk dressing

Baked Rock Shrimp 12.
w/garlic & white wine

Lobster taco 9.
Tomatillo & avocado salsa

Zucchini flower 10.
Stuffed w/ wild mushroom and goat cheese

Drunken bean dip 8. Add chorizo 2.
Grilled flatbread

Sauteed wild mushrooms 6.
Rooftop herbs

Warm pretzels 5.
Milk Stout mustard

Succotash 6. Add smoked bacon 2.

Choice each 5.
*Organic fries
asparagus
corn on the cob*

Monday-Fried Chicken

Tuesday-Tuna

Wednesday-Meat Loaf

Thursday-Suckling Pig

Friday-Fish & Chips

Saturday-Surf & Turf

Sunday-Prime Rib



LIVING LEAF SALADS

Heirloom peach salad 9.
Pecans, Point Reyes blue, raisins, mixed leaves

House-made burrata 12.
Blistered tomatoes, rooftop basil & garlic

Rooftop mixed greens 6.
Old-school Thousand Island

SOUPS

Irish American onion soup 8.
Knockanore Irish Cheddar

Asparagus & roasted pistachio soup 8.

Watermelon gazpacho 8.
Lemon oil rooftop herbs

APPETIZERS

Roasted asparagus & poached organic egg 12.
Smoked bacon, pleasant ridge reserve

Crisp pork belly w/ rooftop arugula & cherries 10.
Shaved fennel, sweet onion

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

Grilled lamb chops 18.
Lemon, oregano, olive oil

Grass-fed steak tartare 15.
Heirloom potato crisps

Seared Diver Scallops 16.
Organic corn grit, fava beans and Hen of the Woods mushrooms

MAINS

Grilled & roasted seasonal vegetables 17.
Romesco sauce

Amish roasted half chicken 23.
Bread salad, rooftop arugula, heirloom tomato, cucumber & herbs

Roasted halibut 26.
Sweet corn succotash, double smoked bacon

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

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

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

Charcuterie platter

6. each / 3 for 15.

Benton Country Ham, TN

La Quercia Prosciutto, IA

Finocchiona, NY

Local Cheese platter

6. each / 3 for 15.

Greyson, Cow, VA

Pleasant Ridge, Cow, WI

Cayuga Blue, Goat, NY

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. 60% of our organically grown produce comes from our roof top aeroponic system.

SOME ITEMS WE PRODUCE FROM OUR AEROPONIC ROOF TOP GARDEN THROUGHOUT THE YEAR LISTED BELOW:

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