

BITES & SIDES

- Oysters 3/ea
- Crispy fried oysters 12.
Green chile buttermilk dressing
- Lobster taco 11.
Tomatillo & avocado salsa
- Swedish meatballs 10.
Creme fraiche gravy
- Drunken bean dip 8. add chorizo 2.
Goat cheese, tomato, grilled flatbread
- Smoked grilled chicken wings 3/ea
celery root and carrot slaw
- Warm pretzels 7.
Milk Stout mustard
- Crispy roasted jalapeno deviled eggs 8.
- Choice each 7.
Organic fries
Spicy spinach
Sauteed wild mushrooms
Mashed potato
Braised dinosaur kale
Broccoli rabe
Brussels sprouts with bacon 8.

Charcuterie platter

9. each / 3 for 23.

- Benton Country Ham, TN
- La Quercia Prosciutto, IA
- Finocchiona, NY

Local Cheese platter

9. each / 3 for 23.

- Hudson Red, Cow, CT
- Pleasant Ridge, Cow, WI
- Bohemia Blue, Sheep, WI

- Monday-Fried Chicken**
- Tuesday-Chefs Choice**
- 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, raisins, mixed greens
- House-made burrata 12.
Roasted beets and hazelnuts
- Rooftop mixed greens 7.
Old-school thousand island
- Crisp pork belly and rooftop arugula 12.
Apples, shaved fennel, sweet onion

SOUPS

- Irish American onion soup 9.
Knockanore smoked Irish cheddar
- Tomato and fennel soup 9.
Olive oil, basil
- Venison and black bean chili 13.
Topped with cheddar, sour cream, onion

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.

APPETIZERS

- Grilled sausage of the day 12.
Milk Stout mustard, pickles, flatbread
- Grilled lamb chops 18.
Lemon, oregano, olive oil
- Steamed Duxbury Clams 12.
Chorizo broth, chickpeas, garlic toast
- Chipotle BBQ duck quesadilla 10.
Pepper jack cheese, corn tortilla, homemade guacamole
- Marinated Montauk fluke sashimi 12.
Grapefruit, jalapeno, fresh herbs
- Raclette Grilled Cheese 16.
Sourdough, black truffle, slow poached egg

MAINS

- Grilled & roasted seasonal vegetables 18.
Romesco sauce
- Herb roasted half chicken 24.
Roasted fingerling potatoes, braised kale, chicken jus
- Black sea bass 28.
Kobocha squash puree, braised kale, chanterelles
- Grilled hanger steak 29.
Blue cheese, onion marmalade, steak sauce, spinach
- Long Island seared duck breast 30.
Mashed sweet potatoes, pecans, brussels sprouts, cranberry
- BBC burger 14.
"Patty melt," grilled onions, vintage cheddar, rooftop pickle
- "Gin & Tonic" salmon 28.
Caramelized cauliflower, lime emulsion
- Braised short ribs 28.
Mashed potatoes, brussels sprouts, natural jus

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