In an effort to stay as green as possible, we are serving complimentary sparkling and still water filtered and bottled on premises. Please let your server know about all allergies. Vegan, vegetarian, gluten free available.

**Bites & Sides**

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
<th>Saturday</th>
<th>Sunday</th>
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</thead>
<tbody>
<tr>
<td>Fried Chicken</td>
<td>Chef’s Choice</td>
<td>NY Strip</td>
<td>Suckling Pig</td>
<td>Fish &amp; Chips</td>
<td>Surf &amp; Turf</td>
<td>Prime Rib</td>
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</tbody>
</table>

**Living Leaf Salads**

Pear Salad 9.
pecans, Point Reyes blue cheese, raisins, mixed greens

Rooftop Mixed Greens 8.
old-school thousand island dressing

Crisp Pork Belly and Rooftop Arugula 12.
apple, shaved fennel, sweet onion

Smoked Salmon Salad 14.
baby arugula, red onions, fried capers, cream cheese, pretzel croutons

**Soups**

Irish American Onion Soup 9.
Knockanore smoked Irish cheddar

Butternut Squash Soup 9.
fried sage

**Appetizers**

- Grilled Sausage of the Day 12.
  milk stout mustard, pickles, flatbread
- Grilled Lamb Chops 18.
  lemon, oregano, olive oil
- Chipotle BBQ Beef Quesadilla 10.
  pepper jack cheese, corn tortilla, guacamole
  maple roasted sweet potatoes, toasted pecans
- Raclette Grilled Cheese 16.
  slow poached egg, white truffle oil

**Main courses**

- Stewed Seasonal Vegetables in Romesco Broth 18.
  add slow poached egg 3.
- Pan Seared Duck Breast 29.
  sweet potato puree, brussels sprouts, pecans, cranberry sauce
- Herb Roasted Half Chicken 28.
  mushrooms, heirloom potatoes, baby carrots, chicken gravy
- Marinated Hanger Steak 29.
  chimichurri marinade, grilled onions, queso fresco, potato confit with crème fraîche & double smoked bacon
- BBC Burger 17.
  “patty melt”, grilled onions, vintage cheddar, rooftop pickle
- “Gin & Tonic” Salmon 28.
  braised kale, quinoa, parsnip puree
- Rock Shrimp Fettuccine 26.
  butternut squash, fresh herbs, parmesan, slow poached organic egg
- Spice-Rubbed Yellowfin Tuna 29.
  lentil beans, butternut squash, sauteed spinach
- Slow Braised Short Ribs 30.
  mashed potato, baby carrots, brussels sprouts, natural jus

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 rooftop aeroponic system.

Some items we produce from our Aeroponic Roof Top Garden throughout the year listed below:

- Sage, Chive, 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

**Charcuterie**

- Oysters 3/ea
- Crispy Fried Oysters 12.
green chile buttermilk dressing
- Lobster Taco 11.
tomatillo & avocado salsa
- Hawaiian Yellowfin Tuna Nachos 15.
tempo kale, guacamole, sesame, spicy mayo
- Drunken Bean Dip 10, add chorizo 3.
goose cheese, tomato, grilled flatbread
- Warm Pretzels 7.
milk stout mustard
- Crispy Roasted Jalapeño Deviled Eggs 8.

**Local Cheese Platter**

- Benton Country Ham, TN
- La Quercia Prosciutto, IA
- Finocchiona, NY
- Dorset, Cow, VT
- Pleasant Ridge, Cow, WI
- Cayuga Blue, Goat, NY

**Vegetables**

- 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

**Sides**

- Charcuterie Platter
- Local Cheese Platter
- Living Leaf Salads
- Appetizers
- Main Courses

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