

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

Seasonal fruit 5.
Local honey

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

Drunken bean dip 8.
Add chorizo 2.

Organic fries 5.

Turkey or Pork sausage patty 4.

Yukon potato hash 4.

Apple smoked bacon 5.

Strawberry Banana smoothie 6.

Choice of toast 3.

Charcuterie platter

6. each / 3 for 15.

Benton Country Ham, TN
La Quercia Prosciutto, IA
Finochiona

Local Cheese platter

3 for 15. / 5 for 22.

Greyson- Cow, VA
Pleasant Ridge- Cow, WI
Cayuga Blue- Goat, NY

BRUNCH COCKTAILS

\$12

APEROL SPRITZER

Aperol, prosecco, orange garnish

PEACH BELLINI

Homemade Peach puree, prosecco

SPICY MARY

Chipotle infused Akvinta vodka, topped with house bloody mary mix, garnished with celery and rooftop chive.



APPETIZERS

Rooftop mixed greens 6.
Old-school Thousand Island

Peach salad 9.
Pecans, Point Reyes blue, raisins, mixed leaves

Homemade granola 8.
Ronnybrook yogurt, local honey

Roasted Asparagus & poached organic egg 12.
Smoked bacon, pleasant ridge reserve, truffle, chervil

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.

EGGS

Steak & eggs benedict 14.
Grilled hanger, poached eggs, Béarnaise

Wild mushroom, spinach & goat cheese omelette 12.
Fine herbs, potato hash -also available in pastel (3 whites 1 yolk)

Egg white omelette 12.
Roof top vegetables, turkey sausage patty, potato hash

BBC burrito 12.
Scrambled eggs with chorizo, drunken beans, jack, salsa verde

Corned beef hash, two poached eggs 10.

OTHER FARE

French toast 12.
Caramelized banana, toasted almonds, & whipped butter

Steel-cut oatmeal with raisins & brown sugar 9.

Blueberry Buckwheat Pancakes 11.

Grilled country ham and cheese (add egg \$2) 11.

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

"Gin & Tonic" organic salmon 23.
Caramelized cauliflower, lime emulsion

Amish roasted half chicken 20.
Bread salad, rooftop arugula, heirloom tomato, cucumber, and herbs

Grilled tomato, basil and goat cheese sandwich 10.

SOME ITEMS WE PRODUCE THROUGHOUT THE YEAR FROM OUR AEROPONIC ROOFTOP GARDEN 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