

## BB&C: incredible organic/local food served with a slice of New York history

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Bell Book & Candle is a bewitching restaurant and bar located in a Greenwich Village landmark building that serves up contemporary American cuisine, and is committed to local, organic and responsibly sourced ingredients. Chef John Mooney is a leading figure of New York City's ethical and sustainable food movement; his celebrated rooftop aeroponic garden and his creative urban farming tips will inspire both suburbanites and city-dwellers to test their green thumbs.

### What's to Love?

It's hard not to fall under Bell Book & Candle's spell...from the moment you spot the hanging, wooden painted sign and the classic wrought iron railings, you'll know you've found something special. As you walk down a few steps and enter a beautiful, 19th-century row house, you'll see a gorgeous dark-wood bar, be greeted by welcoming hosts and hostesses, but the true indicator of BB&C's success is relaxed and smiling patrons, soaking up the enchanting ambiance that is so unique to this spot. BB&C is the kind of place you just have to experience to truly appreciate.

### Cocktails

BB&C serves up some incredible, seasonal cocktails that are the perfect start to an evening out. With so many great options to choose from, you'll be pressed to make a decision, but no matter what you choose, you will not be disappointed. The two most popular cocktails are "Phil the Heat" featuring gin, aperol, jalapeno, lemon, grapefruit and rhubarb bitters, and the "Canela Margarita." Perfect for Fall and those chilly winter nights, this margarita boasts a cinnamon-infused espolon blanco, lime, grapefruit and agave, and is topped with a cinnamon stick. This cocktail isn't overpowering, and is a perfect blend of sugar and spice; it's citrusy with a hint of lime, and has a grapefruit tarty-twang. An absolute must-try that evokes all things Autumn.

### Fresh Fluke Sashimi

As you kick back your favorite cocktail, try the "Marinated Montauk Fluke Sashimi" a sinfully harmonious blend of citrus (grapefruit), heat (jalapeno), and mint. It's super refreshing and cool, bold yet completely accessible. After your first bite, you'll be thinking, 'I've never had herbs that had so much flavor.' What's the secret? Rooftop to table aeroponically grown herbs.

### Bites & Sides

If you're looking for a small and satisfying fix and aren't in the mood for a full-on meal, you can't go wrong with any of the options on this section of BB&C's dinner menu. The "Lobster taco" is out of this world! Featuring fresh lobster, tomatillo, jicama and a mouthwatering avocado salsa, this plate offers an

