

# THE WALL STREET JOURNAL.

SATURDAY, JUNE 18, 2011

**BRUNCH BOX** | Bell Book & Candle

## From the Garden Above

The rooftop garden dictates the menu at Bell Book & Candle, a woodsy-elegant West Village restaurant that says its sources, at peak, 60% of its produce from a tower-based growing system six stories above the dining room.

Co-owners John Mooney and Mick O'Sullivan previously owned a farm in Florida. What they don't grow they source from a Lancaster, Pa., farm in which they are partners, or the Union Square farmer's market, said Mr. Mooney, the chef.

Brunch dishes are on the indulgent side, as brunch should be: zucchini flowers stuffed with a rich goat cheese and

mushroom filling (\$10); fried oysters napped in green chile buttermilk dressing (\$9). Omelettes (\$12) are available with egg whites or "pastel" (three whites, one yolk).

On the menu, there's a partial list of what Bell Book & Candle grows, including various herbs, four varieties of nasturtium, lettuces and tomatoes.

—*Kimberly Chou*

**Bell Book & Candle is at 141 W. 10th St. between Waverly Place and Greenwich Avenue; 212-414-2355. Brunch served 11 a.m. to 3:30 p.m. Saturdays and Sundays.**

Fried oysters at Bell Book and Candle in the West Village



Ramsay de Givé for The Wall Street Journal