

Please let your server know about all allergies and dietary restrictions



BITES & SIDES

CRISPY JALAPENO DEVILED EGGS 10.

LOBSTER TACO 15.
tomatillo & avocado salsa

HAWAIIAN YELLOWFIN TUNA NACHO 4.
tempura kale chip, guacamole, sesame, spicymayo

DRUNKEN BEAN DIP 11. add CHORIZO 4.
goat cheese, tomato, red onion, flatbread

OYSTERS ON THE HALF SHELL
raw 3.50.
baked 4.50.

CARAMELIZED BRUSSELS SPROUTS 13.
add bacon 2.

BROCCOLI RABE 11.

SPICY SPINACH 11.
red pepper flakes & raisins

GRILLED ASPARAGUS 11.

ORGANIC FRIES 9.

POTATO GRATIN 11.

LIVING LEAF SALADS & SPOON

BRUSSELS SPROUT SALAD 15
toasted pecans, dried cranberries, orange wedges, grapefruit wedges, ricotta cheese, balsamic dressing

APPLE SALAD 15.
mixed greens, toasted pecans, blue cheese, raisins, house made balsamic dressing

ROOFTOP MIXED GREENS 14.
old school thousand island dressing

ONION SOUP 12.
melted provolone cheese

APPETIZERS

BLEU CHEESE FONDUE 19.
garlic crostini

GOUDA GRILLED CHEESE 21.
poached egg & white truffle oil

HOUSE MADE BURRATA 17.
rooftop pesto, tomato, mixed greens

GRILLED LAMB CHOPS 21.
lemon, oregano, olive oil

GRASSFED STEAK TARTARE 17.
egg yolk, garlic crostini

TUNA AVOCADO TARTARE 17
garlic crostini

BAKED SHRIMP 16.
garlic butter & rooftop herbs

MAINS

SESAME CRUSTED YELLOWFIN TUNA 31.
brown rice, grilled asparagus, orange soy glaze

BB&C BURGER "PATTY MELT" 20.
grilled onions, vintage cheddar, rooftop pickle

"GIN & TONIC" GRILLED SALMON 30.
leek puree, caramilzed cauliflower

BUTTERMILK FRIED CHICKEN 27.
brocoli rabe, mashed potatoes, chicken gravy

GRASSFED BEEF FILET 32.
potato gratin, haricot vert, BB&C steak sauce

HANGER STEAK 31.
sauteed spinach, roasted potatoes, poblano pepper sauce

ROASTED SEASONAL VEGETABLES 24.

DESSERT

CHOCOLATE BROWNIE 10.
vanilla ice cream & chocolate sauce

MINI ICE CREAM SANDWICH 3.