



## BITES & SIDES

CRISPY JALAPENO DEVILED EGGS 10.

LOBSTER TACO 15.  
*tomatillo & avocado salsa*

HAWAIIAN YELLOWFIN TUNA NACHO\* 4.  
*tempura kale chip, guacamole,  
sesame, spicy mayo*

DRUNKEN BEAN DIP 12.  
add CHORIZO 4.  
*goat cheese, tomato, red onion, flatbread*

OYSTERS ON THE HALF SHELL  
*raw\* 3.50.  
baked 4.50.  
bacon, parmigiano, garlic butter*

SAUTEED MUSHROOMS 12.

ORGANIC FRIES 9.

## APPETIZERS

HEIRLOOM TOMATO GAZPACHO 16.

HOUSE MADE BURRATA 17.  
*garlic crostini, roasted cherry tomatoes,  
pistachio pesto*

GRASSFED STEAK TARTARE\* 18.  
*egg yolk & garlic crostini*

TUNA AVOCADO TARTARE\* 18.  
*garlic crostini*

FRIED CALAMARI 18.  
*marinara sauce*

GRILLED LAMB CHOPS 21.  
*lemon, oregano, olive oil*

## LIVING LEAF SALADS

STRAWBERRY SALAD 16.  
*mixed greens, toasted pecans, bleu cheese,  
raisins, house made balsamic dressing*

BEET SALAD 16.  
*mixed greens, goat cheese, dijon mustard*

ROOFTOP TOMATO SALAD 18.  
*hierloom tomatoes, rooftop basil, red onion,  
bleu cheese dressing*

## MAINS

SESAME CRUSTED YELLOWFIN TUNA 32.  
*grilled asparagus, orange &  
lemongrass glaze*

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

"GIN & TONIC" GRILLED SALMON 30.  
*carrot puree & sauteed brocoli rabe*

BUTTERMILK FRIED CHICKEN 27.  
*sauteed spinach, mashed potatoes,  
chicken gravy*

NY STRIP STEAK 32.  
*roasted potatoes, grilled zucchini,  
chimichurri sauce*

GRASSFED BEEF FILET 33.  
*mashed potatoes, roasted garlic,  
caramelized baby carrots, red wine sauce*

PAN SEARED RED SNAPPER 32.  
*veracruz, lemon, olives, toasted rice*

CREAMY MUSHROOM SPAGHETTI 25.  
*white sauce*

ROASTED SEASONAL VEGETABLES 24.

Please let your server know about all allergies and dietary restrictions

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness