



SHARES

CRISPY JALAPENO DEVILED EGGS 9.

LOBSTER TACO 15.
tomatillo & avocado salsa

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

ORGANIC FRIES 8.

BRUSSELS SPROUTS 8.
add double smoked bacon 11.

OYSTERS ON THE HALF SHELL
raw 3.50.
baked 4.
garlic butter sauce

APPETIZERS

DRUNKEN BEAN DIP 10. add CHORIZO 4.
goat cheese, tomato, red onion, flatbread

HOUSE MADE BURRATA 14.
balsamic cherry tomatoes, crostini

GRILLED LAMB CHOPS 21.
lemon, oregano, olive oil

GRASSFED STEAK TARTARE 16.

TUNA AVOCADO TARTARE 16.

BAKED SHRIMP 16.
garlic butter & rooftop herbs

LIVING LEAF SALADS & SPOON

BUTTERNUT SQUASH SOUP 9.
fried sage & sage oil

PEAR SALAD 13.
*mixed greens, toasted pecans, blue cheese,
raisins, house made balsamic dressing*

ROOFTOP WEDGE SALAD 13.
*iceburg lettuce, cherry tomatoes, double smoked bacon,
buttermilk blue cheese dressing*

SHAVED BRUSSEL SPROUT SALAD 13.
*dried cranberries, dried cherries, clementines, ricotta,
toasted pecans, house made balsamic*

MAINS

SPICE RUBBED YELLOWFIN TUNA 29.
sauteed spinach, garlic & roasted tomato sauce

BB&C BURGER "PATTY MELT" 18.
grilled onions, vintage cheddar, rooftop pickle

"GIN & TONIC" GRILLED SALMON 29.
*green beans, squash, brussels sprouts,
coconut curry sauce*

ROASTED SEASONAL VEGETABLES 24.

BUTTERMILK FRIED CHICKEN 25.
braised kale, mashed potatoes, chicken gravy

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

MARINATED HANGER STEAK 29.
chimichurri, grilled onions, roasted potatoes, spinach

BRAISED SHORT RIBS 30.
mashed potatoes, baby carrots, brussels sprouts