



## SHARES

CRISPY JALAPENO DEVILED EGGS 9.

LOBSTER TACO 15.  
*tomatillo & avocado salsa*

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

ORGANIC FRIES 9.

GRILLED ASPARAGUS 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

STRAWBERRY 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*

APASARAGUS & PISTACHIO SOUP 9.  
*roasted pistachios*

## 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, summer succotash, coconut curry sauce*

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*

ROASTED SEASONAL VEGETABLES 24.

## DESSERT

CHOCOLATE BROWNIE 10.  
*vanilla ice cream & strawberry sauce*

MINI ICE CREAM SANDWICH 3.