



SHARES

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

ORGANIC FRIES 9.

POTATO GRATIN 11.

GRILLED ASPARAGUS 11.

OYSTERS ON THE HALF SHELL
raw 3.50.
baked 4.50.

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

LIVING LEAF SALADS & SPOON

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

ROOFTOP MIXED GREENS 14
house made balsamic dressing

ROOFTOP WEDGE SALAD 15
iceberg lettuce, cherry tomatoes, double smoked bacon, house made buttermilk bleu cheese dressing

WATERMELON GAZPACHO 12.
cucumber, tomato, jalapeno, feta

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.
broccoli rabe, mashed potatoes, chicken gravy

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

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

ROASTED SEASONAL VEGETABLES 24.

DESSERT

CHOCOLATE BROWNIE 10.
vanilla ice cream & peach sauce

MINI ICE CREAM SANDWICH 3.