



BELL BOOK & CANDLE

SMALL BITES

OYSTERS 3.50

BAKED OYSTERS 4.
garlic butter sauce

LOBSTER TACO 12.
tomatillo & avocado salsa

CRISPY JALAPENO DEVELED EGGS 8

HAWAIIAN YELLOWFIN TUNA NACHOS 4.
tempura kale, guacamole, sesame, spicy mayo

APPETIZERS

HOUSE MADE BURRATA 14.
basil, balsamic cherry tomatoes

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

TUNA AVOCADO TARTARE 16.

GRASSFED STEAK TARTARE 16.

BAKED SHRIMP 16.
garlic butter & rooftop herbs

GRILLED LAMB CHOPS 18.
lemon, oregano, olive oil

LIVING LEAF SALADS & SOUP

PEAR SALAD 12.
mixed greens, toasted pecans, blue cheese,
raisins, house made balsamic dressing

ROOFTOP WEDGE SALAD 12.
bibb lettuce, cherry tomatoes, double smoked
bacon, buttermilk bleu cheese dressing

HEIRLOOM TOMATO SALAD 12.
rooftop tomatoes, red onion, basil, buttermilk
bleu cheese dressing

ASPARUGUS & PISTACHIO SOUP 9.
toasted pistachios & pistachio oil

MAINS

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

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

BB&C BURGER "PATTY MELT" 17.
grilled onions, vintage cheddar, rooftop pickle

GRASSFED BEEF FILET 28.
potato gratin, haricot vert, fried onion, BB&C steak

G&T SALMON 29.
sauteed spinach, summer succotash

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

SIDES

ORGANIC FRIES 7.

GRILLED ASPARAGUS 11.

SUMMER SUCCOTASH 8.
corn, cherry tomatoes, zucchini, red peppers

DESSERT

HOUSE-MADE ICE CREAM 10.

MINI ICE CREAM SANDWICH 3.
chocolate chip cookie