

WINTER WEEKDAY PRIX FIXE

3-COURSE MENU FOR \$55
AVAILABLE WED, THU & SUN EVENINGS

FIRST COURSE

CRISPY BRUSSELS (V,CBGF,CBVG)
CALABRIAN WHIPPED FETA / CIDER GASTRICHE
CRISPY SHALLOTS / SMOKED PAPRIKA

BBI CAESAR (CBGF)
LEMON CAPER DRESSING / SHAVED PARM / CROUTONS / CRISPY CAPERS

CRISPY POLENTA BITES (V,GF)
PECORINO / HERBS / TRUFFLE

CROSTINI (V,CBGF)
PORT POACHED PEAR / SMOKED BLUE CHEESE SPREAD / CANDIED WALNUTS
FRIED ROSEMARY

RADICCHIO & ARUGULA (CBV,CBVG,GF)
DRIED FIGS / BUTTERNUT SQUASH / PISTACHIO / WHIPPED GOAT CHEESE
NDUJA VINAIGRETTE

ENTREE

GOFFLE ROADS CHICKEN BREAST (GF)
CURRIED CARROT PUREE / CAULIFLOWER / MUSTARD JUS

FAROE ISLAND SALMON (GF)
FARRO / BEETS / KALE / HERBED YOGURT

BUTTERNUT SQUASH RISOTTO (V,CBVG,GF)
MUSHROOMS / SHAVED PARM / CRISPY SAGE / PUMPKIN SEED OIL

GNOCCHI (V)
MARINARA / MOZZ / RICOTTA / CRISPY BASIL / SHAVED PARM

BBI BURGER (CBGF)
WAGYU BURGER / CARAMELIZED ONION MOUSTARDA / CHEDDAR / BACON
FRIES / BRIOCHE BUN

DESSERT

SEASONAL SORBET (VG,GF)
SCOOPS

APPLE CROSTATA (V)
VANILLA ICE CREAM / GRANOLA CRUMBLE

PORT POACHED PEAR (CBGF,VG)
VEGAN WHIPPED CREAM / BISCOFF CRUMBLE

HONEY GINGER CHEESECAKE (V)
KATAIFI CRUMBLE / HONEY DRIZZLE / WHIPPED CREAM

PUMPKIN MAPLE CRÈME BRULEE(V,GF)
CANDIED GINGER

V=vegetarian | VG=vegan | GF=gluten free* | CBV=can be made vegetarian | CBVG= can be made vegan | CBGF= can be made GF

Please alert your server to any food restrictions or allergies. While we take steps to limit the risk of allergen cross-contamination, there is a risk of trace allergen contamination.
Consumption of certain raw or uncooked foods may increase the risk of food borne illness.

BEER & CIDER

Draught

Sixpoint The Crisp Pilsner 5.4% (Brooklyn, NY) 9
HVB Peach Silhouette Sour IPA 5%, 12 oz (Beacon, NY) 10

Craft Cans

Equilibrium Photon 4.8%, 16oz (Middletown, NY) \$9
Threes Brewing Vliet 5.1% (Framingham, MA) \$9

Cider

Wolffer Estate Dry Rosè Cider (Sagaponack, NY) 10
Hudson North Cider Co. (GF) (Clintondale, NY) 8

N/A Beer

Chouffe Golden Belgian Beer (Belgium) 10



SIGNATURE COCKTAILS 18

Black Margarita

Corralejo Silver / Black Currant Puree / Agave / Lime / Cinnamon

Martini for Ricky

Lemon Peel Infused Montauk Vodka (NYS) / Herbes de Provence Infused Cocchi
Americano / Fennel Brine

The Concord

Warwick Gin(NYS) / Concord Grape & Rosemary Syrup / Ginger Juice / Balsamic
Reduction

Avery

Calabrian Chili Washed Mezcal / Amaro del Capo / Bay Leaf Syrup / Lemon Oleo

Poached Pear Sour

Black Dirt Bourbon (NYS) / Pear Liqueur / Lemon / Poached Wine Float / Egg White

BARREL-AGED COCKTAILS 18

The Old Albany Post

Black Dirt Bourbon (NYS) / Dark Rum / Amaro del Capo / Cynar / Orange Bitters

Manhattan

Black Dirt Bourbon / Cocchi Sweet Vermouth / Angostura Bitters

SIGNATURE MOCKTAILS 14

Norita

Lyre’s N/A Tequila / Black Currant Puree
Agave / Lime

Boozeless Boulevard

Lyre’s N/A Bourbon
House Made N/A Amaro

Grapes and Mary

Lyre’s N/A Gin / Concord Grape &
Rosemary Syrup / Balsamic Reduction /
Ginger Beer

Chilly Days

Lyre’s N/A Bourbon / Apple Cider
Cinnamon Syrup / Lemon

WINE BY THE GLASS

Sparkling

PROSECCO 16

Trevisana (187ml) / Italy

CREMANT DE LOIRE BRUT 18

Maison Idiart / France

CHANDON BRUT 18

Chandon (187ml) / California

CHANDON SPARKLING ROSE 18

Chandon (187ml) / California

White

PINOT GRIS 15/60

Solena / Willamette Valley, OR

SANCERRE 18/72

La Croix Poignant / France

CHARDONNAY 15/60

Divum / Monterey, CA

SAUVIGNON BLANC 16/64

Te Mata Estate / New Zealand

GRUNER VETLINER 14/56

Setzer /Weinviertal, Austria

CANNED MOCKTAILS 12

Lyre’s Amalfi Spritz

Classic Spritz evoking notes of bittersweet
orange, made non-alc.

Mingle Blackberry Hibiscus Bellini

Non-alcoholic Bellini mocktail with a blend of
blackberry juice, hibiscus, and cane sugar.

Tost Sparkling Rosè 10/35

Non-alcoholic sparkling rosè with notes of
white tea, ginger and elderberry.

White cont’d

GRECHETTO ‘GRECANTE’ 14/56

Arnaldo Caprai / Umbria, Italy

Rosè

COTE DE PROVENCE 16/64

Peyrassol Réserve des Templiers (organic) / France

Red

PINOT NOIR 17/68

Elevation/ Russian River Valley, Sonoma, CA

RIOJA 16/64

Ontañon Crianza / Spain

BORDEAUX 16/64

Cap Royal Bordeaux Superieur / France

MALBEC 16/64

Don David Reserva / Argentina

CABERNET SAUVIGNON 18/72

Glassblower / Napa Valley, CA

SANGIOVESE 16/64

Val di Toro / Italy

BAROLO ‘BUSSIA CORSINI’ 2019 24/98

Podere Ruggeri Corsina / Piedmont, Italy