



# Dinner

\* New Menu Item

Our Menu Philosophy: Fresh. Local. Sustainable.

All menu items are prepared fresh to order. We thank you for your patience.

## Starters & Sharing Plates

**Corn and Clam Chowder** 6 / 8

**Soup of the Day** 6 / 8

**Vegetable Dumplings** – crispy with sweet chili dipping sauce or steamed with lemongrass dipping sauce 8

**Smoked Salmon Board**- wasabi cream cheese / caper berries / red onions / cucumber salad / griddled 9 grain 14

\***Crispy Chicken Wings**- choice of lemon rosemary / Thai chili with tuxedo sesame seeds / honey maple 11

\***Chili Garlic Shrimp**– parsley / lemon / capers / over a potato latke / arugula pistou 15

**Flash Fried Calamari**- cornmeal dust / shishito peppers / sides of red chimichurri and citrus aioli (or sautéed=GF) 12

**Burrata**- handmade Liuzzi Angeloni mozzarella / arugula / tomatoes / arugula pistou / balsamic reduction 12

**Ginger Chicken Lettuce Cups**- shredded chicken / mixed vegetables / mint & cilantro / ginger soy vinaigrette 12

**Mediterranean Platter**- hummus / quinoa tabouli / feta cheese / kalamata olives / pickled cabbage / cucumber salad / chick peas / falafel & tzatziki 14

**Irish Nachos**- crispy potatoes / smoked bacon / aged cheddar / pico de gallo / chives / sour cream 11

## Salads *all dressings made at BPK*

\***Flash Fried Calamari**- over romaine / baby kale / spinach / watermelon radish / lemon parsley vinaigrette 15

**Ancient Grains**- quinoa / kasha / millet / amaranth / lentils / roasted vegetable hash / dried cranberries / baby kale / toasted sunflower seeds / green onions / orange zest / mint & cilantro / lemon parsley vinaigrette 9 / 13

**BPK Style Cobb**- cranberry chicken salad / chopped romaine / grape tomatoes / turkey bacon / hard boiled eggs / blue cheese / pomegranate vinaigrette 14

**Far East Chicken**- shredded chicken / Napa cabbage romaine / snow peas / julienne red peppers / sesame seeds / crispy rice noodles / ginger soy vinaigrette 14 / hot grilled salmon instead of chicken 18

**Israeli**- cucumbers / tomato / bell peppers / watermelon radishes / olives / feta cheese / romaine / chickpeas / red onions / lemon parsley vinaigrette 9 / 13

## Dinner Plates

\***Whole Steamed Lobster** – rosemary fingerling potatoes / fresh asparagus with citrus vinaigrette / market price

**Steak Frites**- 10 oz. top sirloin / French fries / béarnaise butter 21 or au poivre (+4)

**Argentinian Steak**- ancho-chili rubbed top sirloin / red & green chimichurri sauce / Brussels sprouts with kale and local apples / rosemary roasted fingerling potatoes 21

**Pan Seared Salmon**- ancho-chili-rubbed / ancient grains / seasonal vegetable mélange 19

\***Chili Garlic Shrimp**– parsley / lemon / capers / over a potato latke / seasonal vegetable mélange / arugula pistou 20

\***Caribbean White Fish**- Nicoise style- cherry tomatoes / kalamata olives / capers / parsley / garlic / lemon / roasted rosemary fingerling potatoes 17

**BPK Mac n Cheese 7 Ways**- smoked gouda / cheddar / mozzarella / parmesan / breadcrumb topping 14 / pulled pork 17 / chicken 17 / chicken and bacon 17 / spinach and tomato 16 / roasted vegetable hash 17 / lobster 25

**Roots and Grains Bowl**- roasted vegetable hash / ancient grains / Brussels sprouts / kale / apples 17

**Farmer's Frittata**- bell peppers / spinach / asparagus / corn / goat cheese / side salad with pomegranate vinaigrette 15  
add country sausage or honey ham +3

## Blue Plate Classics

**Roasted Vegetable Hash**- roasted root vegetables / beets / spinach / chickpeas / arugula pistou 16

**Sunday Supper**- roasted turkey breast / stuffing / mashed potatoes / turkey gravy / cranberry chutney 18

**Roasted Half Chicken**- Brussels sprouts with kale and local apples / mashed potatoes / **choice of glaze:** lemon rosemary / honey maple / BPK BBQ 17

## Sides

Simple side salad- pomegranate vinaigrette 5

Mashed potatoes 4

\*Roasted rosemary fingerling potatoes 5

French fries 3 / 5

Popover 3

Crispy potato latkes- apple sauce / sour cream 7

Seasonal vegetables 5

Brussels sprouts / kale / local apples 5

Cabbage slaw- pomegranate vinaigrette 3

Half sour pickles 3

### Add-Ons:

Chilled chicken breast 5

\*Hot seared salmon (5 oz) 8 / (8oz) 14

All natural beef burger 6

Sautéed shrimp (5) 6

Quinoa tabouli 3;

Two fried eggs 4;

Falafel & tzatziki (2) 3

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

Please inform your server if any member of your party has a food allergy prior to ordering / A gluten sensitive menu is available



# Dinner

Sandwiches & burgers served with cabbage slaw and pickle (add French fries 3)  
House salad with pomegranate vinaigrette in lieu of cabbage slaw 3 / gluten free bread 1)

## Sandwiches

**Fish Tacos**- grilled fresh white fish /griddled flour tortillas (corn on request) / shredded cabbage / pico de gallo / cilantro crema / guacamole 12

\***Pulled Pork** – crispy cheese / pickled cabbage / frizzled onions / griddled roll 12

**BPK Standard**- roasted turkey / lettuce / tomato / crispy bacon / lemon aioli / griddled challah 13

**Reuben Central**- BPK reuben sauce / sauerkraut / Swiss cheese  
griddled rye corned beef 16 / roasted turkey breast 13  
turkey & corned beef 15

**Mediterranean Wrap**– hummus / quinoa tabouli / cucumber salad / feta cheese / tomato / whole wheat wrap 12  
add chicken 14

**Lobster Roll**- lettuce / griddled New England bun / either hot with clarified butter or chilled with lemon aioli 22

## Fresh Smashed Burgers

*all natural /served on a griddled English muffin (or roll on request) / served "pink" or "no pink"*

**Custom** single (6 oz.) 10 / or double 14

### Toppings extra:

**Proteins**- bacon / turkey bacon / fried egg 1

**Cheeses**- American / cheddar / Swiss / habanero jack .75 /  
crispy cheddar 1.50

**Veggies**- lettuce and tomato / red onion / bread & butter pickles / caramelized onions / sauteed mushrooms .75

**Patty Melt**- American cheese / caramelized onions / BPK reuben sauce / griddled rye 12 / 16

**Crispy Cheese**- lettuce / tomato / onions 13 / 17

**Breakfast** – cheddar / red onion / lettuce & tomato / bacon / fried egg 13 / 17

**Santa Fe** - guacamole / pico de galo /pickled jalapenos / habanero jack 13/17

\***Southern Pride**- topped with BBQ pulled pork / melted cheddar / frizzled onions 13/17

**Falafel**– hummus /tzatziki / cucumbers / pickled red cabbage 12/16

## Beverages

**Hot**- Bottomless Cup of Premium Brioni Coffee / decaf / tea (hot or cold) / espresso / Americano latte 3 /  
cappuccino / mochaccino 3.5 /

**Cold**- Fresh Squeezed Juices- orange / grapefruit 4 / The Usual Sodas 3 / Soda Fountain- Root Beer Float 6 /  
Milk Shake or Malt in the Tin 7 / Saratoga Springs Sparkling or Still Water 3

## Draught Wines

Quality wines on TAP!

## Draught Beers

A dozen mostly microbrews including City Steam

## Specialty Cocktails

**BPK Perfect Rye 9**  
slow & low rye whisky / dry & sweet vermouth/ luxardo cherry and bitters infused ice cube

**Ruby Red Rickey 8**  
deep eddy grapefruit vodka / fresh lime / fresh grapefruit juice

**Cucumber Cooler 9**  
Hartford Flavor Company Cucumber liqueur / Crop cucumber vodka / soda water / fresh lime

**Mango Citrus Sangria 9**  
22oz carafe for the table (min of 2 ppl) - 26  
mango rum / peach cordial / pineapple / chardonnay / splash of ginger

**BPKosmo 10**  
orange-infused rime vodka (ct) / orange liqueur / cranberry

**Corner Bloody Mary 9.5**  
Basil infused organic Rime Vodka / choice of bacon or cucumber - 9.5

**Secretariat 11**  
Woodford Reserve Bourbon / mint / house made honey water

**Jalapeno Blood Orange Margarita 12**  
Hotel California reposado / blood orange juice

**Dark n Stormy 9**  
Goslings rum/ginger beer/lime/sugar/ bitters

**Classic Rum Punch 10**  
Goslings rum /pineapple and orange juice / bitters / grenadine

**Pomegranate Martini 11**  
Stoli razz /Thatcher's Yumberry/ Limoncello

**Salted Negroni 11**  
Beefeater Gin / Cinzano Sweet Vermouth / Compari / fresh grapefruit juice / pinch of sea salt / splash of soda water / grapefruit peel garnish