



BRUNCH

SOUPS

	Cup Bowl
Maryland Crab GF	8 10
Cream of Crab GF NF	8 10
French Onion NF	10
Soup du Jour	6 8

SEASONAL SALADS

*Crab Cake MKT | Seared Salmon 10 ♥ | Seared Shrimp 15
6 oz Filet Mignon* 30 | Chicken Breast 8 ♥ Fried Oysters 16*

Seafood Cobb | Petite 22 Full 32
Mixed Greens, Jumbo Lump Crabmeat, Shrimp,
Lobster, Hardboiled Eggs, Avocado, Corn,
House Bacon, Tomatoes, Chives,
Green Goddess Dressing | ♥ GF DF

Baby Greens | Petite 10 Full 13
Mixed Greens, Grilled Artichokes, Chickpeas,
Roasted Red Peppers, Feta, Tomatoes, Olives,
Crispy Fried Onions, Feta Dressing | ♥ 🌿

Classic Caesar | Petite 8 Full 10
Romaine Lettuce, Rustic Croutons, Anchovies,
Garlic Purée, 20 Mo. Parmesan Cheese, House Dressing

Crispy Honey Chicken Salad | Petite 18 Full 21
Romaine Lettuce, Roasted Peppers,
Goat Cheese, Toasted Pecans,
Charred Citrus Vinaigrette

Fried Oyster Salad | Petite 18 Full 24
Cornmeal Crusted Oysters, Grilled Romaine,
House Bacon, Roasted Butternut Squash,
Pomegranate Seeds, Lemon Sage Vinaigrette | NF

DELI BOARD

	Half Whole
Tuna Salad	7 10
Shrimp Salad	10 13
Egg Salad	5 8
Chicken Salad	7 10
Create Your Own	7 10
Turkey, Ham, or Corned Beef Choice of: Bread Cheese Lettuce Tomato Mayonnaise	
Add Bacon 1	
Add Avocado 3	
Add a Cup of Soup du Jour 4	

GF = Gluten Free 🌿 = Vegetarian
♥ = Heart Healthy DF = Dairy Free

Shaun Skeen: Restaurant Chef

Daniel Nosek: Assistant Restaurant Chef

**Consuming raw or undercooked meats, poultry seafood,
shellfish, or eggs may increase your risk of foodborne illness**

BRUNCH SELECTIONS

Build Your Own Omelet | 12
Bacon, House Sausage, Mushrooms,
Caramelized Onions, Tomatoes, Spinach,
Bell Peppers, Asparagus, Cheese,
BCC Breakfast Potatoes, Choice of Toast

Maryland Benedict* | 16
Two Poached Eggs, Mini Crab Cakes,
English Muffin, Hollandaise, Breakfast Potatoes

Steak & Eggs* | 28
6 oz Filet, House Steak Sauce, Breakfast Potatoes | GF

Belgian Waffle OR Buttermilk Pancakes | 15
Fresh Berries, Whipped Cream, Powdered Sugar,
Choice of Sausage or Bacon

BCC Breakfast | 12
Three Eggs, Breakfast Potatoes,
Choice of Sausage or Bacon, Choice of Toast

Build Your Own | 22
Skin-on Chicken Breast or Seared Salmon,
Broccoli & Wild Rice Pilaf | ♥ GF

SIDES

BCC Breakfast Potatoes	3
Sausage	5
Two Eggs (Any Style)	3
Bacon	5
Fruit	3

HANDHELD

Served with Choice of: Hand Cut Fries | Chips | Coleslaw | Fruit

BCC Reuben | 16
House Corned Beef, Sourdough Rye Bread,
Sauerkraut Swiss, Thousand Island Dressing

Buttermilk Fried Chicken Sandwich | 15
Ciabatta, Bacon, Cheddar, Lettuce, Tomato,
Red Onion, Sriracha Aioli

BCC Roseda Burger* | 15
Brioche Roll, Lettuce, Tomato, Red Onion,
House Pickles

Blackened Salmon BLT | 18
House Bacon, Lettuce, Seared Tomato, Citrus Aioli,
Brioche Bun

Hot Italian | 15
Ham, Salami, Pepperoni, Provolone, Lettuce, Tomato,
Onion, Italian Vinaigrette, Hots, Ciabatta | NF



LUNCH

SOUPS

Cup | Bowl

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Seafood Cobb | Petite 22 Full 32
Mixed Greens, Jumbo Lump Crabmeat, Shrimp,
Lobster, Hardboiled Eggs, Avocado, Corn,
House Bacon, Tomatoes, Chives,
Green Goddess Dressing | ♥ GF DF

Baby Greens | Petite 10 Full 13
Mixed Greens, Grilled Artichokes, Chickpeas,
Roasted Red Peppers, Feta, Tomatoes, Olives,
Crispy Fried Onions, Feta Dressing | ♥ 🌿

Classic Caesar | Petite 8 Full 10
Romaine Lettuce, Rustic Croutons, Anchovies,
Garlic Purée, 20 Mo. Parmesan Cheese, House Dressing

Crispy Honey Chicken Salad | Petite 18 Full 21
Romaine Lettuce, Roasted Peppers, Corn Salsa,
Goat Cheese, Toasted Pecans,
Charred Citrus Vinaigrette

Fried Oyster Salad | Petite 18 Full 24
Cornmeal Crusted Oysters, Grilled Romaine,
House Bacon, Roasted Butternut Squash,
Pomegranate Seeds, Lemon Sage Vinaigrette | NF

DELI BOARD

Half | Whole

Tuna Salad	7 10
Shrimp Salad	10 13
Egg Salad	5 8
Chicken Salad	7 10
Create Your Own	7 10
Turkey, Ham, or Corned Beef Choice of: Bread Cheese Lettuce Tomato Mayonnaise	

Add Bacon 1

Add Avocado 3

Add a Cup of Soup du Jour 4

SMALL PLATES

Coconut Shrimp | 18
Butternut Squash Purée, Fall Pear Salad

Crispy Brussels Sprouts | 15
Cauliflower, House Made BBQ Seasoning,
Alabama White BBQ Sauce, Crispy Pork Crackling's
GF DF NF

Crispy Chicken Wings | 16
Buffalo, Honey Old Bay, Bourbon BBQ,
Sweet Chili Sauce, Celery Sticks, Blue Cheese, Ranch | GF

Chesapeake Poutine | 21
Jumbo Lump Crab Gravy, Old Bay, Cheese Curds,
Hand Cut Fries | GF NF

SANDWICHES & LIGHTER FARE

Hand Cut Fries | Chips | Coleslaw | Fruit

Jumbo Lump Crab Cake Sandwich | 24
Brioche Bun, Lettuce, Tomato, Pickled Red Onion,
Remoulade

BCC Reuben | 16
House Corned Beef, Sourdough Rye Bread, Sauerkraut,
Swiss, Thousand Island Dressing

Buttermilk Fried Chicken Sandwich | 15
Ciabatta, Bacon, Cheddar, Lettuce, Tomato,
Red Onion, Sriracha Aioli

BCC Roseda Burger* | 15
Brioche Roll, Lettuce, Tomato, Red Onion, House Pickles

Blackened Salmon BLT | 18
House Bacon, Lettuce, Seared Tomato, Citrus Aioli,
Brioche Bun

Hot Italian | 15
Ham, Salami, Pepperoni, Provolone, Lettuce, Tomato,
Onion, Italian Vinaigrette, Hots, Ciabatta | NF

Build Your Own | 22
Skin-on Chicken Breast or Seared Salmon,
Broccoli & Wild Rice Pilaf | ♥ GF

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Daniel Nosek: Assistant Restaurant Chef

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DINNER

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6 oz Filet Mignon* 30 | Chicken Breast 8 ♥ Fried Oysters 16*

Seafood Cobb | Petite 22 Full 32
Mixed Greens, Jumbo Lump Crabmeat, Shrimp, Lobster,
Hardboiled Eggs, Avocado, Corn, House Bacon, Tomatoes,
Chives, Green Goddess Dressing | ♥ GF DF

Baby Greens | Petite 10 Full 13
Mixed Greens, Grilled Artichokes, Chickpeas,
Roasted Red Peppers, Feta, Tomatoes, Olives,
Crispy Fried Onions, Feta Dressing | ♥ 🌿

Classic Caesar | Petite 8 Full 10
Romaine Lettuce, Rustic Croutons, Anchovies,
Garlic Purée, 20 Mo. Parmesan Cheese, House Dressing

Crispy Honey Chicken Salad | Petite 18 Full 21
Romaine Lettuce, Roasted Peppers, Goat Cheese,
Toasted Pecans, Charred Citrus Vinaigrette

Fried Oyster Salad | Petite 18 Full 24
Cornmeal Crusted Oysters, Grilled Romaine,
House Bacon, Roasted Butternut Squash,
Pomegranate Seeds, Lemon Sage Vinaigrette | NF

SMALL PLATES

Coconut Shrimp | 18
Butternut Squash Purée, Fall Pear Salad

Crispy Brussels Sprouts | 15
Cauliflower, House Made BBQ Seasoning
Alabama White BBQ Sauce, Crispy Pork Crackling's
GF DF NF

Chesapeake Poutine | 21
Jumbo Lump Crab Gravy, Old Bay, Cheese Curds,
Hand Cut Fries | GF NF

Crispy Chicken Wings | 16
Buffalo, Honey Old Bay, Bourbon BBQ,
Sweet Chili Sauce, Celery Sticks, Blue Cheese, Ranch | GF

Korean Rib Tips | 24
Bulgogi Marinade, Asian Slaw, Benne Seeds | DF

Warm Carrots and Burrata | 15
Bitter Greens, Bacon-Maple Emulsion, Sherry Vinaigrette,
Pepitas | GF NF

Ricotta Gnocchi | 12
Sweet Potato Bisque, Rapini, Pomegranate Seeds,
Pepitas | NF

SEASONAL FARE

Grilled Salmon | 25
Braised Beluga Lentils, Swiss Chard, Beurre Blanc | GF NF

Lobster Pot Pie | 21
Cold Water Lobster, Seasonal Vegetables, Fennel,
Pernod Cream, Housemade Flaky Pie Crust | NF

Lamb Osso Bucco | 30
Parmesan Polenta Cake, Braised Root Vegetables,
Lamb Demi, Torched Rosemary | NF GF

Roasted Cornish Game Hen | 20
Cranberry Cornbread Stuffing, Caulilini, Crispy Leeks,
Poultry Jus | NF

Confit Duck Leg | 25
Root Vegetable Farrotto, Butternut Orange Purée,
Sherry Lacquer | NF DF

Butternut Squash Steak | 16
Wild Mushrooms, Quinoa & Cranberry Salad,
Herb Pistou | GF DF NF 🌿

BCC TRADITIONS

Rockfish Imperial | 35
Jumbo Lump Crab Imperial, Seared Rockfish,
Roasted Asparagus, Thyme Brown Butter | GF NF

Creekstone Filet of Beef* | 40
Cobbled Potatoes with Duck Fat Vinaigrette,
Charred Broccolini, Pickled Peppers,
Chef Kevin's Steak Sauce | NF

Jumbo Lump Crab Cake | MKT
Fall Vegetable Medley, Salted Potatoes, Beurre Blanc | NF

Roasted Skin-on Chicken Breast | 24
Wild Mushroom Risotto, Wilted Greens,
Apple & Madeira Demi | GF NF

Dry Aged NY Strip of Beef* | 49
Chive Whipped Potatoes, Black Garlic Bechamel,
Creamed Spinach, Crispy Fried Onions | NF

Build Your Own | 22
Chicken Breast or Seared Salmon, Choice of Two Sides
♥ GF

HANDHELD

Hand Cut Fries | Chips | Coleslaw | Fruit

BCC Reuben | 16
House Corned Beef, Sourdough Rye Bread, Sauerkraut,
Swiss, Thousand Island Dressing

Buttermilk Fried Chicken Sandwich | 15
Ciabatta, Bacon, Cheddar, Lettuce, Tomato, Red Onion,
Sriracha Aioli

BCC Roseda Burger* | 15
Brioche Roll, Lettuce, Tomato, Red Onion, House Pickles

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SMALL PLATES

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Butternut Squash Purée, Fall Pear Salad

Crispy Brussels Sprouts | 15
Cauliflower, House Made BBQ Seasoning, Alabama White BBQ Sauce,
Crispy Pork Crackling's | GF DF NF

Crispy Chicken Wings | 16
Buffalo, Honey Old Bay, Bourbon BBQ, Sweet Chili Sauce, Celery Sticks,
Blue Cheese, Ranch | GF

SEASONAL SALADS

Seafood Cobb | Petite 22 Full 32
Mixed Greens, Jumbo Lump Crabmeat, Shrimp, Lobster, Hardboiled Eggs,
Avocado, Corn, House Bacon, Tomatoes, Chives, Green Goddess Dressing | ♥ GF DF

Baby Greens | Petite 10 Full 13
Mixed Greens, Grilled Artichokes, Chickpeas, Roasted Red Peppers, Feta,
Tomatoes, Olives, Crispy Fried Onions, Feta Dressing | ♥ 🌿

Classic Caesar | Petite 8 Full 10
Romaine Lettuce, Rustic Croutons, Anchovies, Garlic Purée,
20 Mo. Parmesan Cheese, House Dressing

SALAD ENHANCEMENTS

Seared Shrimp 15 | 6 oz Filet 30 | Crab Cake MKT*
Seared Salmon 10 ♥ | Skin-on Chicken Breast 8 ♥ | Fried Oysters 16

DELI BOARD

	Half Whole
Tuna Salad	7 10
Shrimp Salad	10 13
Egg Salad	5 8
Chicken Salad	7 10
Create Your Own	7 10
Turkey, Ham, or Corned Beef Choice of: Bread Cheese Lettuce Tomato Mayonnaise	

Add Bacon 1
Add Avocado 3
Add a Cup of Soup du Jour 4

SANDWICHES

Sandwiches Served with Choice of Hand Cut Fries | Chips | Coleslaw | Fruit

BCC Reuben | 16
House Corned Beef, Sourdough Rye Bread, Sauerkraut Swiss, Thousand Island Dressing

Buttermilk Fried Chicken Sandwich | 15
Ciabatta, Bacon, Cheddar, Lettuce, Tomato, Red Onion, Sriracha Aioli

BCC Roseda Burger* | 15
Brioche Roll, Lettuce, Tomato, Red Onion, House Pickles

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CHILDRERNE

STARTERS

Coconut Shrimp | 15
Hand Cut Fries, Cocktail Sauce

Chicken Tenders | 7
Hand Cut Fries, Honey Mustard

Caesar Salad | 6
Romaine, Parmesan Cheese, Croutons, House Dressing

Garden Salad | 5
Mixed Greens, Carrots, Cucumber, Croutons, Choice of Dressing

Salad Enhancements

Add Chicken 6

Add Shrimp 7

Add Salmon 7

HANDHELD

Served with Hand Cut Fries or Seasonal Fresh Fruit

Peanut Butter & Jelly | 4
Strawberry or Grape Jelly, Choice of Bread

Hot Dog | 7
All-Beef Frank, Soft White Roll

Grilled Cheese | 7
American Cheese, Choice of Bread

Jr. Cheeseburger | 8
Lettuce, Tomato, Cheese, Brioche Bun

Buttermilk Fried Chicken | 13
Cheddar, Bacon, Lettuce, Tomato, Brioche Bun

ENTRÉES

Mac & Cheese | 7
Cavatappi, Yellow Cheddar Sauce

Sliced Tenderloin | 16
Broccoli, Hand Cut Fries, Steak Sauce

Salmon | 15
Broccoli, Hand Cut Fries, Tartar Sauce

Petite Crab Cake | MKT
Hand Cut Fries, Coleslaw, Remoulade

Pasta Marinara & Meatballs | 9
Cavatappi Pasta, Housemade Meatballs



BCC Cookie Sundae | 8

Warm Chocolate Chip Cookie, Chocolate Sauce, Chocolate Chunks, Vanilla Bean Ice Cream | NF

Crème Brûlée | 8

Traditional Vanilla Custard Glazed with Caramelized Sugar | GF

Peanut Butter Pie | 8

Peanut Butter Mousse, Chocolate Cookie Crust, Chocolate Sauce Chantilly Cream, Chocolate Crispy

Apple Crumb Cheesecake | 9

Cinnamon Apple Crumb Cheesecake, Caramel Sauce, Chantilly Cream, Apple Butter | NF

Black Forest Shooter | 4

Chocolate Cake, Cherry Compote, Chantilly Cream
Dark Chocolate Ganache, Chocolate Shavings | NF

Pumpkin Cheesecake Shooter | 4

Pumpkin Cake, Pumpkin Cheesecake Mousse, Chantilly Cream
Sugar Decor | NF

Housemade Ice Cream & Sorbet

Seasonal Flavors | Single 4 Double 7

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COFFEE

Brewed Coffee 2 Espresso 4 Cappuccino 6 Latte Macchiato 6

AFTER DINNER COCKTAILS

BCC Irish Coffee | 8

Jameson Irish Whiskey, Demerara Syrup, Coffee, Fresh Hand-Whipped Cream, Nutmeg

Port

Taylor Fladgate 10 Yr | 10

Taylor Fladgate 20 Yr | 15

Taylor Fladgate 30 Yr | 25

Taylor Fladgate 40 Yr | 45

Sherry

Cesar Florido Moscat | 10

Lustau Pedro Ximenez | 13

Gonzalez Byass 'Nectar Imperial' Pedro Ximenez | 14

Madeira | 18

Rare Wine Co. Baltimore Rainwater

Dessert Wine | 8

La Croix de Martinique, Cadillac, Bordeaux

Lauren Laughlin: Executive Pastry Chef