



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 |
Seared Scallops 24*

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

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 |
Seared Scallops 24*

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
Meyer Lemon, PawPaw Purée, Cardamom Aioli,
Cilantro Salad | DF

Crispy Brussels Sprouts | 15
Cauliflower, Ras El Hanout, Feta, Pomegranate Seeds | GF
NF

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

Mushroom Tart | 20
Roasted Garlic Goat Cheese, Wild Mushrooms,
Frisée Salad, Balsamic | 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

SOUPS

	Cup Bowl
Maryland Crab GF	8 10
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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
Seared Scallops 24*

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
Meyer Lemon, PawPaw Purée, Cardamom Aioli,
Cilantro Salad | DF

Crispy Brussels Sprouts | 15
Cauliflower, Ras El Hanout, Feta, Pomegranate Seeds
GF NF

Baked Brie | 18
Raspberry Preserves, Walnuts, Wine Grapes,
Toasted Baguette

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

Baked Oysters Rockefeller | 21
Spinach, House Bacon, Parmesan | NF

Mushroom Tart | 20
Roasted Garlic Goat Cheese, Wild Mushrooms,
Frisée Salad, Balsamic | NF

SEASONAL FARE

Grilled Salmon | 25
Maple Chile Glaze, Wild Rice Pilaf, Roasted Baby
Carrots | GF DF NF

Chicken Pot Pie | 18
Pulled Chicken, Seasonal Vegetables, Champagne
Cream, House made Pie Crust | NF

Braised Beef Cheek | 28
Horseradish Parsnip Purée, Rapini, Root Beer Demi,
Crispy Shallots | NF

Seared Sea Scallops | 30
Carrot Ginger Bisque, Hazelnut Carrot Salad, Pistou | GF

Grilled Berkshire Pork Chop | 26
Sweet Potato Hash, Spinach, Mustard Cream,
Pomegranate Seeds | GF NF

Potato Crusted Halibut | 32
Haricot Vert, Wild Mushroom Fricasse, Beurre Blanc
GF NF

Lentil Stew | 16
Beluga Lentils, Sweet Potato, Chickpea, Spinach,
Avocado Crema | 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
Winter Vegetable Medley, Cobbled Potatoes,
Beurre Blanc | 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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Meyer Lemon, PawPaw Purée, Cardamom Aioli, Cilantro Salad | DF

Crispy Brussels Sprouts | 15

Cauliflower, Ras El Hanout, Feta, Pomegranate Seeds | GF 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

Crab Cake MKT | Seared Salmon 10 ♥ | Seared Shrimp 15

6 oz Filet Mignon 30 | Chicken Breast 8 ♥ Fried Oysters 16 | Seared Scallops 24*

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 NF

Loaded Brownie Sundae | 8

Warm Loaded Brownie, Chocolate Sauce, Caramel Sauce
Vanilla Bean Ice Cream

Chocolate Raspberry Bombe | 9

Milk Chocolate Mousse, Chocolate Cake, Chocolate Shortbread, Chocolate Chantilly Cream, Raspberry Sauce, Raspberry Pellets, Chocolate Soil, Raspberry Sorbet | NF

Classic Cherry Cheesecake | 8

Vanilla Cheesecake, Graham Crumb Crust, Cherry Compote, Chantilly Cream
White Chocolate Décor | NF

Ferrero Rocher Shooter | 4

Chocolate Cake, Nutella Buttercream, Crispy Feuilletine Wafer, Toasted Hazelnuts
Chocolate Décor

Lemon Meringue Shooter | 4

Lemon Curd, Chantilly Cream, Shortbread Cookie Crumb, Meringue Cookie
Candied Lemon Peel | GF NF

Housemade Ice Cream & Sorbet

Seasonal Flavors | Single 4 Double 7

GF = Gluten Free NF = Nut Free

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

Dark Chocolate Godiva Martini | ??

Dark Chocolate Godiva, Bailey's Irish Cream, Chocolate Sauce, Whipped Cream

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