



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 ♥
Seared Scallops 22 | 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

Housemade Pretzel Sticks | 12
Beer Cheese Dip, Fresh Scallions,
Pickled Mustard Seeds | NF

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 ♥ |
Seared Scallops 22 | 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, 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
Sweet Potato Purée, Green Curry Aioli, Cilantro Oil

Crispy Brussels Sprouts | 15
Cauliflower, Tajine, Crema, Cotija Cheese, Cilantro | GF NF

Housemade Pretzel Sticks | 12
Beer Cheese Dip, Fresh Scallions, Pickled Mustard Seeds
NF

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

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



DINNER

SOUPS

| | Cup Bowl |
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| 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 ♥
Seared Scallops 22 | 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

Korean BBQ Duck Salad | 20
Duck Confit, Arugula, Mandarin Oranges, Toasted
Cashews, Fried Duck Egg, Sesame Vinaigrette

SMALL PLATES

Coconut Shrimp | 18
Sweet Potato Purée, Green Curry Aioli, Cilantro Oil

Crispy Brussels Sprouts | 15
Cauliflower, Crema, Cotija Cheese, Cilantro | GF NF

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

Housemade Pretzel Sticks | 12
Beer Cheese Dip, Fresh Scallions,
Pickled Mustard Seeds | NF

Pumpkin Hummus | 12
Chermoula, Pita Chips, Spiced Pepitas | NF

Steak Tartare | 17
Diced Tenderloin, Capers, Dijon Vinaigrette,
Fresh Herbs, Toast

Ricotta & Pumpkin Dumpling | 12
Candied Walnuts, Sage Brown Butter

SEASONAL FARE

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

Seared Scallops | 36
Vanilla Parsnip Purée, Fall Brussel Salad,
Brown Butter Caper Sauce | GF

Braised Beef Short Rib | 30
Red Wine Demi, Cauliflower Mash, Broccolini,
Horseradish Gremolata | GF DF

Clam Linguine | 20
Littleneck Clams, Compound Butter, Bacon,
White Wine Broth, Fresh Herbs,
Lemon Scented Bread Crumbs | NF

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
Arugula Salad, House Bacon, Toasted Almonds,
Mustard Vinaigrette, Roasted Tricolored Potatoes

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

Dry Aged NY Strip of Beef* | 49
Chive Whipped Potatoes, Wild Mushroom & Asparagus,
Asparagus Purée, Black Garlic Aioli | GF 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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or eggs may increase your risk of foodborne illness**

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SMALL PLATES

Coconut Shrimp | 18

Sweet Potato Purée, Green Curry Aioli, Cilantro Oil

Crispy Brussels Sprouts | 15

Cauliflower, Crema, Cotija Cheese, Cilantro | GF NF

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 ♥ | Seared Scallops 22 | 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

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

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