

# FIVE FARMS

## dining

## SOUPS & SMALL PLATES

### MARYLAND CRAB <sup>GF DF NF</sup> 9 | 11

Crab & Tomato Broth, Mixed Vegetables, Old Bay, Jumbo Lump Crabmeat

### CREAM OF CRAB <sup>GF NF</sup> 9 | 11

House Crab Stock, Cream, Sherry, Old Bay, Jumbo Lump Crabmeat

### FRENCH ONION SOUP <sup>NF</sup> | 10

House Beef Broth, Caramelized Onions, Gratinéed Three Cheese Croutons

### SOUP DU JOUR 7 | 9

### COCONUT SHRIMP <sup>NF</sup> | 19

Pumpkin Purée, BCC Apple Cinnamon Slaw

### CRISPY BUFFALO BRUSSELS SPROUTS <sup>GF NF</sup> | 16

Cauliflower, Ranch, Celery Salad, Blue Cheese

## SEASONAL SALADS

*Petite or Full*

### ENHANCEMENTS

Crab Cake *MKT*, Grilled Salmon 11, Grilled Shrimp 15, 6 oz Filet Mignon\* 31, Chicken Breast 9, Seared Scallops 25

### SEAFOOD COBB <sup>GF DF NF</sup> 23 | 33

Mixed Greens, Jumbo Lump Crabmeat, Shrimp, Lobster, Hardboiled Eggs, Avocado, Corn, House Bacon, Tomatoes, Chives, Green Goddess Dressing

### BABY GREENS <sup>NF VG</sup> 11 | 14

Mixed Greens, Grilled Artichokes, Chickpeas, Roasted Red Peppers, Feta, Tomatoes, Olives, Crispy Fried Onions, Feta Dressing

### CLASSIC CAESAR 9 | 12

Romaine Lettuce, Rustic Croutons, Anchovies, Garlic Purée, 20 Mo. Parmesan Cheese, House Dressing

### BABY GEM SALAD <sup>NF</sup> 11 | 14

Baby Gem Lettuces, BCC Cherry Tomatoes, Whipped Gorgonzola, House Bacon Lardons, Crispy Onions, Buttermilk Ranch

### CRISPY HONEY CHICKEN SALAD 18 | 22

Romaine Lettuce, Roasted Peppers, Corn Salsa, Orange Supremes, Goat Cheese, Toasted Pecans, Charred Citrus Vinaigrette

## BCC TRADITIONS

### ROCKFISH <sup>GF NF</sup> | 26

Confit Pee Wee Potatoes, Asparagus Tips, Green Goddess, Lemon Butter Sauce, Watercress  
*Add Jumbo Lump Crab Imperial 12*

### CREEKSTONE FILET OF BEEF\* <sup>GF NF</sup> | 42

Fondant Potato, Lemon Scented Charred Broccolini, Red Wine Demi

### JUMBO LUMP CRAB CAKE 29 | 40

Parsnip Purée, Maple Glazed Baby Carrots, Apple Gastrique

### CHICKEN PICCATA <sup>NF</sup> | 23

Cobbled Potatoes, Asparagus, Corn, House Bacon, Cherry Tomatoes

## SEASONAL FARE

### GLAZED SALMON <sup>DF NF</sup> | 25

Ginger Lo Mein, Carrot, Snow Peas, Baby Bok Choy, Dashi, Soy-Caramel Glaze

### CAST IRON SEA SCALLOPS <sup>GF</sup> | 33

Butternut Squash Purée, Warm Brussels Salad, Pomegranate Reduction

### BUDDHA BOWL <sup>V DF NF</sup> | 17

Roasted Sweet Potatoes, Warm Farro, Spinach, Onions, Roasted Chickpeas, Tahini Dressing

## HANDHELDS

**SIDES** *Hand Cut Fries, Chips, Coleslaw, or Fruit*

### BCC REUBEN | 16

House Corned Beef, Sauerkraut Rye Bread, Sauerkraut, Swiss, Thousand Island Dressing

### BUTTERMILK

### FRIED CHICKEN SANDWICH | 16

Ciabatta, Bacon, Cheddar, Lettuce, Tomato, Red Onion, Sriracha Aioli

### BCC ROSEDA BURGER\* | 16

Brioche Roll, Lettuce, Tomato, Red Onion, House Pickles

### SHRIMP ROLL | 17

BCC Shrimp Salad, Griddled Split Top Potato Roll

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

Gluten Free **GF**

Vegetarian **VG**

Heart Healthy **H**

Dairy Free **DF**

Nut Free **NF**

Vegan **V**

**Shaun Skeen**, Restaurant Chef  
**Daniel Nosek**, Assistant Restaurant Chef