



Lunch

* New Menu Item

Our Menu Philosophy: Fresh. Local. Sustainable.

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

Lunch served 11:30 to 4 p.m. Monday thru Friday

Late for Breakfast menu served 11 am to 4 p.m. Monday thru Friday

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

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

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

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

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

Luncheon Plates

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

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

BPK Mac n Cheese 7 Ways– smoked gouda / cheddar / mozzarella / parmesan / breadcrumb topping 12
pulled pork 14 / chicken 14 / chicken and bacon 14 / spinach and tomatoes 13 / roasted vegetable hash 14 / lobster 22

Roasted Vegetable Hash- roasted root vegetables / beets / spinach / chickpeas / arugula pistou 13

Roots and Grains Bowl- roasted vegetable hash / ancient grains / Brussels sprouts / kale / apples 14

Late for Breakfast Plates

Eggs 101 – two eggs your way / bacon or sausage / side salad or French fries / English muffin 9

Corned Beef Hash – freshly made with bell peppers / onions / potatoes 12

New York Plate - smoked salmon / whitefish salad / lettuce / tomato / onions / olives / capers / cream cheese / griddled bagel 16

***Malted Belgium Waffles**- one 6 or two 8

***Omelets** – up to 3 select mixins / choice of home fries or simple side salad with pomegranate vinaigrette 11

Join Us for Happiest Hour

Monday thru Friday 4-6 everywhere;
4-7 at the bar top

Bar Bites 3-5

Select Draft Beers 2-4

Select Draft Wines 4

Sides

Simple side salad- pomegranate vinaigrette 5

French fries 3 / 5

Home fries 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

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



Lunch

Sandwiches and burgers served with cabbage slaw or corn and black bean salsa 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

Hot Chicken n' Biscuit- buttermilk battered fried chicken breast / chipotle aioli / crispy bacon / melted cheddar / arugula 12

***Calamari Po' Boy**- fried calamari /sriracha aioli / shredded lettuce / pico de galo 14

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