



Lunch

Our Menu Philosophy: Fresh. Local. Sustainable.

* New Menu Item

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

Chicken Rice and Vegetable Soup 6 / 8

Soup of the Day 6 / 8

***Crispy Vegetable Dumplings** – sweet chili dipping sauce 8

***Flash Fried Calamari**- cornmeal dust / shishito peppers / sides of red chimichurri sauce and citrus aioli (or sautéed=GF) 12

Burrata- handmade Liuzzi Angeloni mozzarella / arugula / grape tomatoes / arugula pistou / balsamic reduction 11

Ginger Chicken Lettuce Cups- shredded chicken / mixed vegetables / mint & cilantro / ginger soy vinaigrette 10

Mediterranean Platter- hummus / quinoa tabouli / feta cheese / kalamata olives / pickled cabbage / cucumber salad / herbed crisps 11

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

Irish Nachos- crispy potatoes / smoked bacon / aged cheddar / pico de gallo / chives / sour cream 11

Salads *all dressings made at BPK*

***Apple Walnut**- blue cheese crumbles / cranberries / spinach / romaine / pomegranate vinaigrette / polenta croutons 12

***Flash Fried Calamari**- over romaine / baby kale / spinach / watermelon radish / polenta croutons / lemon parsley vinaigrette 15

Ancient Grains- quinoa / kasha / millet / amaranth / lentils / roasted carrots, squash & turnips / 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

Salad Add-Ons:

Chilled chicken breast 5	*Hot grilled salmon (5 oz) 8
All natural beef burger 6	*Sautéed shrimp (3) 6
Chickpeas 3	*Falafel (2) 4
Quinoa tabouli 3	*Hard boiled egg 2

Luncheon Plates

***Roots and Grains Bowl**- roasted root vegetables / ancient grains / Brussels Sprouts / kale / apples / grilled lemon 14

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

***Falafel Board**- pickled red cabbage / hummus / cucumber salad / tzatziki sauce / pita chips 12

***Chicken Pot Pie**- biscuit crust

BPK Mac n Cheese 6 Ways- smoked gouda / cheddar / mozzarella / parmesan / breadcrumb topping 11
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

Late for Breakfast Plates

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

Corned Beef Hash – topped with two eggs your way / English muffin 12

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

Latke & Eggs - two eggs your way / potato latke / apple sauce / sour cream / English muffin 8

Egg Sandwich- two fried eggs / bacon or sausage / American cheese / English muffin / side salad or French fries 7

Sides

Mashed potatoes 4

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 & burgers served with cabbage slaw 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 / guacamole / fresh cilantro 12

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

***BPK Shrimp Po' Boy**- fried shrimp /sriracha aioli / shredded lettuce / pico de galo 14

BPK Standard- roasted turkey / lettuce / tomato / crispy bacon / lemon aioli / griddled challah 12

Reuben Central- BPK reuben sauce / sauerkraut / Swiss cheese

griddled rye corned beef 16 / roasted turkey breast 13
turkey & corned beef 15 / meatless 12

Mediterranean Wrap- hummus / quinoa tabouli / cucumber salad / feta cheese / tomato / whole wheat wrap 11
Add chicken 13

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 challah roll on request) / served "pink" or "no pink"

Custom single (6 oz.) 10 / or double 14

Toppings extra:

Proteins- bacon / turkey bacon / fried egg 2

Cheeses- American / crispy cheddar / cheddar / Swiss / habanero jack / blue 1

Veggies- lettuce and tomato / red onion / bread & butter pickles / caramelized onions / sauteed mushrooms 1

Patty Melt- American cheese / caramelized onions / BPK reuben sauce / griddled rye 12 / 16

Crispy Cheese Burger- lettuce / tomato / onions 12 / 16

Breakfast Burger – cheddar / red onion / lettuce & tomato / bacon / fried egg 13 / 17

***Santa Fe Burger** - guacamole / pico de galo /pickled jalapenos / habanero jack 13/17

***Falafel Burger**– hummus /tzatazki / 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

The Classic 9

rime organic vodka (ct) / olive juice / vermouth

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

square one basil vodka – choice of bacon or cucumber

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

White Russian Hard Shake 11

vodka / kahlua / vanilla ice cream

Pomegranate Martini 11

Stoli razz /Thatcher's Yumberry/ Limoncello

Strawberry Lemon Bourbon Smash 11

Woodford Reserve Bourbon / fresh strawberry and lemon / mint /soda water