



BEDFORD & CO

small plates

- \$21** EAST COAST OYSTERS
(6) wood-fired or chilled
- \$18** HAND CUT BEEF TARTARE
puffed barley, fresh horseradish, celery root
- \$14** WOOD-CHARRED PENNSYLVANIA BEETS
seeds, labneh, dill
- \$17** BURRATA
rhubarb, arugula, pistachio crisp
- \$13** BOSTON LETTUCE SALAD
seasonal shaved vegetables, avocado, lemon vinaigrette
- \$16** SMOKED TROUT CAESAR SALAD
pickled pearl onions, pumpernickel,
smoked trout vinaigrette
- \$17** GRILLED DUTCH WHITE ASPARAGUS
kumquat, aioli, boquerones, watercress
- \$21** HEAD-ON SUN SHRIMP
quinoa, almond, citrus, kohlrabi salad
- \$19** SEA SCALLOPS
nettle purée, pickled watermelon radish salad
- \$19** PORTUGUESE OCTOPUS
wood-grilled with cucumber, chili, squid ink vinaigrette

sides

- WOOD GRILLED BROCCOLINI **\$12**
lemon zest, garlic, chili
- HERB-INFUSED FRIES **\$7**
- SAUTÉED MIXED WILD MUSHROOMS **\$12**
- FIRE ROASTED POTATOES **\$12**
cambozola, pickled baby onion
- ROASTED SHISHITOS **\$10**
citrus sea salt

fresh pasta

- WHOLE GRAIN REGINETTI **\$19**
kale, walnuts, parmesan
 - “SPIRO’S” SPAGHETTI **\$24**
merguez, tomato, ricotta salata, pistachio
 - RIGATONI **\$21**
house-cured pancetta, green garlic, fennel, parmesan
 - SQUID INK SPACCAPELLI **\$23**
squid, nduja, chili, basil
- ## mains
- BEDFORD BURGER **\$19**
bloomsday cheddar, caramelized onion, pork belly,
house made pickles, fries
 - CHICKEN UNDER A BRICK **\$27**
asparagus, marinated beech mushrooms, herbs
 - COLORADO LAMB LEG **\$29**
spring peas & greens, labneh, chermoula
 - PRIME HANGER STEAK **\$27**
market greens, béarnaise sauce, fries
 - LONG ISLAND DUCK BREAST **\$32**
mandarin, garlic chive, marinated radicchio
 - BERKSHIRE PORK CHOP **\$35**
rhubarb, spring onions, pickled mustard seed, honey glaze
 - MARKET FISH **MP**
hen of the woods, pickled spring ramps & greens,
mushroom-ginger broth

*Bedford & Co partners with New York's
local farms whenever possible
to provide fresh, organic
ingredients for our dishes.*

LARGE FORMAT

- **28-day dry aged rib eye**
40oz bone-in rib eye **\$125**
lardo, roasted garlic,
watercress
- **whole roasted branzino**
32oz, citrus emulsion, **\$75**
fennel salad

Chef Owner
JOHN DELUCIE
Chef de Cuisine
JUSTIN NEUBECK

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according to ny state law, consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions

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DINNER

spring 2017