

PASTRIES

CROISSANTS . . . 4
 PAIN AU CHOCOLAT . . . 5
 JALAPEÑO CORN MUFFIN . . . 4
 CINNAMON BUN . . . 6

YOGURT

plain: \$7
 fresh berries: \$10
 granola honey: \$10
 granola & berries: \$13

brunch

- \$15** AVOCADO TOAST
radish, cilantro, chili / add 2 eggs +\$5 • add smoked salmon +\$6
- \$16** CALIFORNIA BOWL
poached eggs, farro, barley, puffed wild rice, sunflower seeds, almonds, pepitas, sprouts, avocado
- \$16** BUTTERMILK RYE PANCAKES
fresh berries, maple syrup
- \$16** FRITTATA
choice of 3: mushrooms, tomatoes, spinach, bacon, chicken apple sausage, scallions, goat cheese, cheddar cheese, herbs / **egg white frittata +\$2**
- \$19** SMOKED SALMON SOFT SCRAMBLE
creme fraiche, chives, pumpnickel, breakfast potatoes
- \$17** EGGS BENEDICT
poached eggs, english muffin, hollandaise sauce breakfast potatoes / add neuske's bacon or smoked salmon +\$2
- \$16** EGGS ANY STYLE
2 eggs, toast, choice of bacon or chicken apple sausage, breakfast potatoes
- \$16** SMOKED TROUT CAESAR SALAD
pickled pearl onions, pumpnickel, smoked trout vinaigrette
- \$19** FRIED CHICKEN & WAFFLES
buttermilk fried amish chicken, waffle, maple hot sauce

SIDES

SIDE SALAD / \$5
 MULTIGRAIN TOAST / \$5
 SINGLE EGG / \$3
 NEUSKE'S BACON / \$8
 CHICKEN APPLE SAUSAGE / \$8
 BREAKFAST POTATOES / \$7
 FRIES / \$7
 FRESH BERRIES / \$10

BRUNCH

fall 2017

Bottomless \$29

COCKTAILS

WOOD-FIRED BLOODY MARY
Smirnoff Vodka, smoked tomato, olive, lime
12

MIMOSA
prosecco, choice of exotic juice
10

BELLINI
Primaterra prosecco, peach
10

APEROL SPRITZ
Campari, Aperol, prosecco, orange
12

EL JEFE
El Dorado 3yr Rum, pear nectar, mint, lime
12

JAM FIX
Famers's Organic Gin, country jam, prosecco finish
12

from the wood-fired grill

EGGS IN PURGATORY
roasted tomato sauce, organic eggs, parmesan, sourdough toast
\$14

ROTISSERIE CHICKEN SALAD
haricot vert, nugget potatoes, whole grain mustard vinaigrette, poached egg
\$19

GREEN EGGS & PORCHETTA
two eggs, salsa verde, breakfast potatoes
\$17

STEAK & EGGS
two eggs, hanger steak, market greens, bernaise, breakfast potatoes
\$21

BEDFORD BURGER
bloomsday cheddar, caramelized onion pork belly, house made pickles, fries
\$19

SAUSAGE & BISCUIT SANDWICH
chicken apple sausage, black pepper gravy, fried egg, buttermilk biscuit, breakfast potatoes
\$15

BOTTOMLESS

one entree +

Bedford Bubbles Carafe



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