

*Bedford Bliss*  
*family style*  
45 per person

<p><b>ROASTED LEG OF LAMB</b> olive herb rub, green garbanzo beans, chermuola</p> <p><b>HOUSEMADE FLATBREAD</b> burnt eggplant puree, labneh, harrisa oil</p> <p><b>PEA GREENS &amp; CRISPY ANCHOVY SALAD</b> preserved lemons, garlic, breadcrumbs</p> <p><i>dessert</i></p> <p><b>ICE CREAM SANDWICH</b></p>
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ASK YOUR SERVER FOR OUR SUGGESTED WINE PAIRING. 50 PER BOTTLE

*wine by the glass*

<i>white</i>	PETER ZEMMER PINOT GRIGIO 2016 Südtirol Alto Adige	<i>red</i>	RENACER PUNTO FINAL MALBEC 2017 Mendoza, Argentina
	EMPIRE ESTATE DRY REISLING 2016 Finger Lakes, New York		J LOHR TOWER ROAD PETITE SIRAH 2016
	J VINEYARDS PINOT GIRS Russian River Valley, California		LYRIC PINOT NOIR 2015 Santa Barbara County, California
	BANSHEE CHARDONNAY 2015 Sonoma Coast, California		ORIN SWIFT "ABSTRACT" GRENACHE BLEND 2015
	BRIDGE LANE SAUVIGNON BLANC 2016 North Fork, Long Island		WILLIAM HILL CABERNET SAUVIGNON 2016

ACCORDING TO NY STATE LAW, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELL-FISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS