

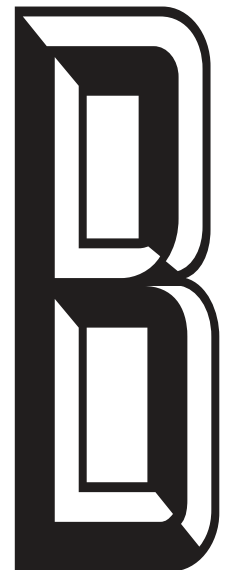
small plates

DINNER
summer 2018

- 21 **EAST COAST OYSTERS**
:(6) wood-fired or chilled
- 17 **BURRATA**
:green garbanzos, chermoula, spring herbs
- 15 **CRISPY ARTICHOKEs**
:house white anchovy aioli
- 19 **SEA SCALLOPS**
:ginger grapefruit broth, kohlrabi, chili
- 19 **SPANISH OCTOPUS**
:cucumber, chili, squid ink puree
- 10 **ROASTED SHISHITOS**
:citrus sea salt
- 17 **WEDGE SALAD**
:bacon, tomato, avocado, apple, pickled onions, blue cheese
- 14 **FIRE ROASTED POTATOES**
:cambozola, pickled cipollini onions, herbs
- 18 **WOOD-CHARRED PENNSYLVANIA BEETS**
:seeds, labneh, dil
- 14 **WILTED PEA GREENS**
:preseved lemons, Fiore Sardo, golden raisins, pine nuts

mains

- 21 **RIGATONI**
:house cured pancetta, green garlic, fennel, parmesan
- 19 **BEDFORD BURGER**
:bloomsday cheddar, caramelized onion, pork belly, house made pickles, fries
- 35 **BERKSHIRE PORK CHOP**
:rhubarb, spring onion, mustard seeds
- 32 **LONG ISLAND DUCK BREAST**
:plums, scallion ginger oil, honey glaze
- 27 **WOOD GRILLED CHICKEN**
:wild spinach, maitake mushrooms,
- 27 **PRIME HANGER STEAK**
:market greens, bernaise, fries
- MP **MARKET FISH**
:summer squash, zucchini blossom, green tomato broth



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

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Chef Owner : Chef de Cuisine
JOHN DELUCIE : JUSTIN NEUBECK

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

BEDFORD & CO

