### omelets

omelets are served with home fries and toast

#### Fluffy 3 egg Omelet

served with your choice of the following - limit five: cheddar, swiss, american, blue cheese, feta, pepper jack, provolone, onion, tomato, spinach, pepper, mushroom, chives, jalapeño

bacon, ham, sausage, brie, goat cheese or avocado add \$2 smoked salmon or steak add \$4

## eggs to order

served with home fries and toast

2 Eggs to order	\$6
<b>2 Eggs to order</b> with your choice of bacon, sausage, or ham	\$8
NY Steak and Eggs - 5 oz NY Steak and 2 eggs to order	\$12
The BC CB and Eggs - homemade corned beef hash and	
2 eggs to order	\$8
breakfast sandwiches	
all sandwiches are served with home fries	
The Can-Am - canadian bacon, american cheese and	
scrambled egg on english muffin	\$7
Egg Sandwich - with sausage or bacon, scrambled egg	
and cheddar cheese on an english muffin	\$7
The Veggie - scrambled egg, spinach, avocado, and	
cheddar on a bagel	\$8
C	
<u>etc</u>	
Breakfast Burrito - a large flour tortilla stuffed with	
scrambled egg, tomato, jalapeño, cheese,	
home fries and a side of Pico de Gallo	\$7
Oatmeal - with raisins, brown sugar, nuts	
and fresh seasonal fruit (gf)	\$7
Granola, Fruit & Yogurt - greek yogurt, fresh seasonal fruit	
and hearty granola	\$7
Biscuits and Gravy - homemade buttermilk biscuits	
smothered in sausage gravy	\$7
Lox and Bagel - cream cheese, capers, red onion, tomato	
and smoked atlantic salmon	\$12

An 18% gratuity will be added to parties of 6 or more Egg whites available on request / gluten free items are marked with (gf)

### the BC benedicts

all benedicts are served with home fries

#### The BC Bene

two poached eggs atop canadian bacon and an english muffin smothered in our homemade hollandaise sauce

\$9

#### **Smoked Salmon Bene**

smoked salmon, spinach, and poached eggs with caper dill hollandaise

\$12

#### Crab Cake Bene

homemade new orleans style blue fin crab cakes and poached eggs with cajun hollandaise

\$13

#### Veggie Bene

spinach, avocado and poached eggs with basil pesto hollandaise

\$9

#### Filet Bene

tender sliced filet and poached eggs smothered in homemade béarnaise sauce

\$12

### **BC** röstis

our röstis are a bed of seasoned home-fried potatoes served on a cast iron skillet with sour cream and chives on the side and topped with....

#### **Bacon and Swiss**

two eggs to order, melted swiss and bacon (gf)

\$9

#### Veggie Rösti

two eggs to order, spinach, tomato, mushroom, peppers and melted cheddar (gf)

\$9

#### Apple, Sausage and Brie

two eggs to order, apple, sausage and melted brie

#### **Black Forest Ham and Cheddar**

two eggs to order, black forest ham and melted cheddar cheese (gf)

\$9

#### Filet and Cheese

two eggs to order, sliced filet, peppers, onions, with melted cheddar and swiss cheese (gf)

# big BC waffles

All served with	cinnamon	butter and	pure Adironda	ack man	ole svrup
	011111111111	TO CLE COL COLLEGE	p dir c rraire direct		,10 0 , 10 0

BC Original - our Bl	IG waffle with cinnam	on butter and	
- C	lack maple syrup		\$5
The Big Apple - one	BIG waffle topped wi	th a	
warm apple	and cinnamon compot	te	\$7
Adirondack Berry - o	our BIG waffle topped	l with	
fresh mixed b	perry compote		\$7
	<b>m -</b> just like it sounds	- topped with	
homemade m	aple whipped cream	••	\$6
Big Bacon - four str	ips of crispy bacon ba	ked	
right into our	r big BC waffle		\$8
<u> 1</u>	<u>french toast no</u>	<u>tions</u>	
French Toast Fondue	e - a BC original		
	tmeg french toast stic	ks, pretzel sticks and	
fresh seasonal	l fruit with a warm cro	eamy maple-	
cinnamon dip	oping sauce (for two)		\$10
<b>Cinnamon and Nutm</b>	eg - fluffy batter soak	ed egg bread	
browned to p	erfection and served w	vith cinnamon butter	
and pure AD	K maple syrup		\$6
<b>Stuffed French Toast</b>	- two pieces of cinnar	non nutmeg	
french toast s	tuffed with your choice	ce of:	
Creamy cinnamon m	ascarpone cheese		\$8
Mascarpone and mix	ed berry compote		\$8
Mascarpone and war	m apple compote		\$8
Banana and Nutella			\$8
	<u>pancakes</u>		
<b>Buttermilk Pancake</b>	s - served with pure A	dirondack maple	
	nnamon butter	•	\$6
Add - blueberry,	, raspberry, banana, a	pple, chocolate chip	\$1
	breakfast sid	les	
Side Pancake	\$3	Side Bacon	\$3
Side Egg	\$1.5	Canadian Bacon	\$3
Toast	\$1.5	Side Sausage/Ham	\$3
Bagel/English Muffin	\$2	Corned Beef Hash	<b>\$4</b>
<b>Basket of Scones</b>	\$5	Side Fruit	\$3.5
Extra Syrup	\$2	Home Fries	\$2.5

# <u>appetizers</u>

Soup at	u Jour	20
Chedda	ar Bacon Chowder (gf)	\$6
	netta - marinated tomato, basil and homemade cr	ostini
	topped with shaved parmesan	\$7
	ings - crispy wings smothered in your choice of	
	house made smoky espresso bbq or buffalo sauce	<u> </u>
	traditional (gf) or boneless	\$9
	akes - homemade new orleans style blue fin crab	
	•	
	with our cajun aioli	\$13
-	h Artichoke Dip - homemade, creamy goodness	* 0
	served with crostini	\$9
	Fries - smothered in cheddar and jack cheese	
	with crispy bacon crumbles, served with	
	buttermilk ranch dressing (gf)	\$7
Mozzar	rella Sticks - beer battered mozzarella sticks fried	[
	with homemade marinara OR dipped in	
	buffalo sauce served with blue cheese dressing	\$6
	8	# О
	<b>BC</b> salads	
The BC	Salad eningely red enion become and walnuts	
	C Salad - spinach, red onion, bacon, and walnuts	1.:
	topped with two poached eggs, a drizzle of holla	
	and warm balsamic bacon dressing (gf)	\$10
	Salad- crispy romaine, crostini and homemade	
	caesar dressing with shaved parmesan	\$7
	add chicken \$5 add salmon or steak \$7	
Rainbo	ow Trout - artisan greens topped with pan fried to	rout
	and tomato cucumber relish with crispy pancett	
	and sweet vidalia onion vinaigrette	\$12
	e	
	alad - mixed artisan greens topped with ham, tur	Key,
	poached egg, cheese, bacon, and tomato with	<b>#10</b>
	your choice of homemade dressings (gf)	\$10
Maple I	Balsamic Chicken - grilled chicken on a bed of	
	mixed artisan greens with cranberries, candied b	acon,
	goat cheese and tangy maple balsamic dressing	(gf) \$12
	Dressings: Buttermilk Ranch, Bleu Cheese, 1000 Island	d. Caesar
-	Maple Balsamic Vinaigrette, Sweet Vidalia Onion Vi	
	Tapic Datounite - inaig. enc, Sweet - tuutu Onton - t	
	<u>lunch sides</u>	
Green S	Salad \$4 Sweet Potato	Fries \$3.5
Side Cae	esar \$5 Onion Rings	<b>\$4</b>
Fries	\$3 Homemade C	hips \$2

An 18% gratuity will be added to parties of 6 or more Egg whites available on request / gluten free items are marked with (gf)

## **BC** original sandwiches

all sandwiches are served with homemade potato chips

1	
Bagel BLT - crisp bacon, lettuce, tomato and mayo on	
a fresh toasted bagel	\$8
The Breakfast Club - triple decker with egg, bacon,	
tomato, spinach and maple aioli	\$9
Open Faced Chicken with Gravy - fried chicken and	
homemade gravy on a BC waffle with fries	\$10
Philly Cheese Steak and Egg - sliced steak, peppers,	
onions, american cheese with two fried eggs	\$12
The Un-Ordinary Chicken Sandwich - grilled chicken,	
cheddar, tomato, avocado and chipotle aioli	\$12
Crab Cake Sandwich - homemade new orleans style	
blue fin crab cake with cajun aioli	\$13
Reuben or Rachel - corned beef or turkey with	
melted swiss, homemade sauerkraut and	
1000 island dressing on rye	\$10
Deli Style Club - turkey, ham, or roast beef with	
bacon, lettuce, tomato and mayo on toasted white bread	\$11
BC french toast twists	
all french toast sandwiches are served with homemade potato chi	$\mathbf{p}\mathbf{s}$
Monte Cristo - roast turkey or black forest ham,	
swiss and 1000 island dressing	\$10
The BC Cristo - corned beef, coleslaw, swiss and	
dijon honey mustard	\$10
Grilled Cheese - cheddar and american cheeses	\$8
Turkey, Apple and Brie - turkey and crisp sliced apple	
with melted brie and maple aioli	\$11
we will gladly substitute white, wheat, or marble rye at your re	quest
DC I	
<u>BC burgers</u>	
all burgers are served with fries	
The BC Burger - a juicy 8 oz burger with bacon,	
fried egg and your choice of cheese on a bagel	\$11
Coffee Rubbed BBQ Burger - a coffee and spice rubbed	
burger topped with espresso bbq sauce	
and melted cheddar	\$11
The Etc - a juicy burger smothered in mushrooms,	
swiss cheese and caramelized onions	\$11
BYO Burger - a juicy 8 oz burger topped with	<b>\$9</b>
shaddan arries amonican blood shaces narre-in-th	
cheddar, swiss, american, blue cheese, pepperjack,	

cheddar, swiss, american, blue cheese, pepperjack provolone, mushroom, jalapeño, caramelized onion, peppers - add \$.75

bacon, avocado, brie, goat cheese  $\mbox{ add } \$2$ 

## the BC benedicts

all benedicts are served with home fries

BC Bene - two poached eggs atop canadian bacon and an	
english muffin smothered in our homemade	
hollandaise sauce	<b>\$</b> 9
Smoked Salmon Bene - smoked salmon, spinach and	
poached eggs with caper dill hollandaise sauce	\$12
Crab Cake Bene - homemade new orleans style blue fin	*10
crab cake and poached eggs with cajun hollandaise	\$13
Veggie Bene - spinach, avocado and poached eggs with	Ф.О
basil pesto hollandaise	\$9
Filet Bene - tender sliced filet and poached eggs	фдо
smothered in homemade béarnaise sauce	\$12
<u>BC röstis</u>	
our röstis are a bed of seasoned home-fried potatoes served on a	ı
cast iron skillet with sour cream and chives on the side	
and topped with	
Bacon and Swiss- two eggs to order, crispy bacon	
and melted swiss (gf)	\$9
Veggie- two eggs to order, spinach, tomato, mushroom,	
peppers and melted cheddar (gf)	\$9
Filet and Cheese - two eggs to order, sliced filet, peppers,	
onions, cheddar and swiss cheeses (gf)	\$12
Apple, Sausage and Brie - two eggs to order, apple,	
sausage and melted brie	\$10
Black Forest Ham with Cheddar - two eggs to order,	
black forest ham and cheddar cheese (gf)	\$9
<u>griddle</u>	
e	
French Toast Fondue - a BC original	
cinnamon nutmeg french toast sticks, pretzel sticks	
and fresh seasonal fruit with a warm creamy maple-	<b>Φ1</b> Ω
cinnamon dipping sauce (for two)	\$10
Big BC Waffle - with cinnamon butter and pure	Ф6
Adirondack maple syrup	\$6
Big Bacon Waffle	
four strips of crispy bacon baked right into our big BC waff	le
\$8	
Buttermilk Pancakes - served with pure Adirondack	
maple syrup and cinnamon butter	\$6
Add - blueberry, raspberry, banana,	
apple or chocolate chips \$1	
Cinnamon Nutmeg French Toast - served with cinnamon butter	
and pure Adirondack maple syrup	\$7

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### dinner entrees

all dinners are served with potato of the day and seasonal vegetables unless otherwise specified

#### **Pan Seared Filet**

6 oz beef tenderloin (gf)

\$25

#### **New York Strip Steak**

10 oz New York strip steak seasoned and flame broiled (gf)

\$23

#### Top your steak:

Wild Mushroom Bordelaise (gf)

Maple Bourbon Tomato Demi Glace (gf)

Caramelized Onion Demi Glace with melted swiss & provolone (gf)

\$3

#### **Grilled Marinated Chicken**

served with your choice of espresso BBQ sauce or redeve mustard sauce (gf)

\$17

#### Cheddar Jalapeno Chicken

chicken breast sautéed with pancetta and tossed in a cheddar jalapeno cream sauce with penne\*

\$17

#### Salmon Aglio e Olio

seared atlantic salmon tossed with fresh herbs, garlic, mild cherry peppers and linguini\*

\$20

#### **Pan Fried Rainbow Trout**

served with chive butter and rice pilaf

\$19

#### **Coriander Crusted Scallops**

fresh scallops dusted with coriander and pan seared served with sweet potato hash (gf)

\$23

#### Shrimp Puttanesca

black tiger shrimp sautéed with mushrooms, garlic, capers, tomatoes and anchovies in a white wine butter sauce over linguini\*

\$22

#### Mediterranean Pasta Primavera

penne, kalamata olives, spinach, sun-dried tomatoes, zucchini, artichokes, capers, and garlic tossed with olive oil and herbs\*

\$16

#### Penne Vodka

penne tossed with a light vodka tomato cream sauce\*

\$16

add chicken \$5 add shrimp \$7

### dinner sides

Green Salad	<b>\$4</b>	Potato of the Day	\$3
Side Caesar	<b>\$5</b>	Side Fries	<b>\$3</b>
Veggies	<b>\$3</b>	<b>Sweet Potato Fries</b>	<b>\$3.5</b>
Rice Pilaf	\$3	Onion Rings	<b>\$4</b>

<sup>\*</sup>Gluten free pasta available upon request

# the BC benedicts

all benedicts are served with home fries

BC Bene - two poached eggs atop canadian bacon and	
an english muffin smothered in our homemade	
hollandaise sauce	\$10
Smoked Salmon Bene - smoked salmon, spinach and	
poached eggs with caper dill hollandaise sauce	\$13
Crab Cake Bene - homemade new orleans style blue fin	
crab cake and poached eggs with cajun hollandaise	\$13
Veggie Bene - spinach, avocado and poached eggs with	
	\$10
Filet Bene - tender sliced filet and poached eggs	
	\$13
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BC röstis	
our röstis are a bed of seasoned home-fried potatoes served on a	a
cast iron skillet with sour cream and chives on the side	
and topped with	
Bacon and Swiss- two eggs to order, crispy bacon	
and melted swiss (gf)	\$10
Veggie- two eggs to order, spinach, tomato, mushroom,	ΨΙΟ
Peppers and melted cheddar (gf)	\$10
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Filet and Cheese - two eggs to order, sliced filet, peppers,	<b>ф1</b> 9
onions, cheddar and swiss cheeses (gf)	\$13
Apple, Sausage and Brie - two eggs to order, apple,	***
sausage and melted brie	\$11
Black Forest Ham with Cheddar - two eggs to order,	
black forest ham and cheddar cheese (gf)	\$10
<u>griddle</u>	
French Toast Fondue - a BC original	
cinnamon nutmeg french toast sticks, pretzel sticks	
and fresh seasonal fruit with a warm creamy maple-	
cinnamon dipping sauce (for two)	\$10
Big BC Waffle - with cinnamon butter and pure	# - 0
Adirondack maple syrup	\$6
	Ψ <b>0</b>
Big Bacon Waffle	
four strips of crispy bacon baked right into our big BC waft	fle
\$8	
Buttermilk Pancakes - served with pure Adirondack	
maple syrup and cinnamon butter	\$6
Add - blueberry, raspberry, banana,	
apple or chocolate chips \$1	
Cinnamon Nutmeg French Toast - served with cinnamon butter	
and pure Adirondack maple syrup	\$7
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An 18% gratuity will be added to parties of 6 or more	

An 18% gratuity will be added to parties of 6 or more Egg whites available upon request / gluten free items are marked with (gf)



#### **Martinis**

#### **Blueberry Muffin**

Vanilla Vodka, Stoli blueberi, Irish Cream, and blueberries

#### **French Toast**

Vanilla vodka, amaretto, Butterscotch Schnapps, maple syrup & cream with a cinnamon sugar rim

#### **Amaretto Cream**

Amaretto, Irish Cream, vanilla vodka, and cream

#### **Nutty Black and White**

Vanilla vodka, Frangelico, Dark Crème de Cocoa, and cream

#### S'mores

360 Double Chocolate Vodka, Irish Cream, Marshmallow vodka, with a chocolate swirl and a graham cracker rim

#### **Caramel Apple**

DeKuyper Sour Apple Pucker, Butterscotch Schnapps, vanilla vodka, & lemon with a caramel swirl and an apple slice

#### **Pomegranate Martini**

Pinnacle Vodka, Triple Sec, and pomegranate juice

#### Flirtini

Champagne, Pinnacle Vodka, and pineapple juice

#### **Cocktails**

#### Poma-Lime Sparkler

White Rum, Pomegranate juice, and fresh lime juice shaken and topped with sprite

#### Strawberry Rhubarb Cooler

Gin and house made strawberry puree, rhubarb extract, and simple syrup, topped with soda and a squeeze of lime

#### **Chocolate Cherry Coke**

360 Double Chocolate Vodka and Cherry Coke

#### **Horni Honey**

Sauza Hornitos Tequila, Barenjager Honey Liqueur, and fresh lime juice topped with club soda

#### **Devito's Bourbon Sunrise**

Bourbon, fresh orange juice, ginger-ale, and Peach Schnapps

#### Strawberry Spice

Captain Morgan Spiced Rum, house made strawberry puree, pineapple juice, and ginger ale

#### Raspberry Lemonade

Absolut Citron Vodka, house made raspberry puree, and Sprite

## BLOODY MARYS

The BC Mary— Our house recipe garnished with celery, green olive, and a pickle

Fire Mary - Our BC Mary spiced up with red tabasco, sriracha, and green tabasco garnished with celery, green olive, pepperoncini, and a cherry pepper

Asian Mary - Our BC Mary with some far east flair. Soy sauce, sriracha and wasabi garnished with pickled ginger

Bloody Bull - Adding some beef bouillon and A1 sauce give this Mary a different kind or ride

Smokey Mary - We add a smokey sweet flavor with some classic BBQ sauce, garnished with celery

Bacon Mary - Bakon vodka added to our house recipe, garnished with crispy bacon and celery

Mexican Maria - Tequila, garlic, and chili powder send us south of the border, garnished with celery and a cherry pepper

**Highland Mary** - Scotch in our BC Mary, garnished with celery and green olives

Bloody Caesar - Our BC Mary with clamato juice, garnished with celery, green olive, and a pickle

Sizzling Caesar - Our Fire Mary with clamato juice, garnished with celery, green olive, pepperoncini, and a cherry pepper

### MIMOSAS

**BC Mimosa -** fresh orange juice and champagne

**Peach Kiss -** fresh orange juice, peach schnapps, and blush champagne

**GJ** - fresh grapefruit juice and champagne

**Strawberry Blush -** fresh orange juice, strawberry puree, and blush champagne

Blueberry Pomegranate pomegranate juice, blush champagne, and blueberries

Raspberry Blush - raspberry puree and blush champagne

**Lemon Honey Ginger** – sweet lemon juice, ginger extract, honey, and champagne

Cherry Kiss - cherry brandy and blush champagne

**Grand Melon -** Grand Marnier, water-melon pucker, and champagne

Orange Almond Kiss - fresh orange juice, amaretto, and champagne

**Virgin -** fresh orange juice and ginger ale

#### Million Dollar Mimosa -

A bottle of Dom Perignon, three ounces of Louis XIII Cognac, and a carafe of fresh squeezed orange juice presented and served at your table with two Baccarat Crystal champagne flutes for you to keep \$650