

DINNER

RAW

East Coast Oysters, Charred Tomato Mignonette	15.
White Tuna Crudo, Chimichurri, Crispy Plantain Chips	15.
Gulf Shrimp Ceviche, Aguachile, Avocado, Lime	14.
Smoked Salmon Spread, Lemon Yogurt, Olive Oil, Crackers	13.
Beef Tartare, Grilled Focaccia, Horseradish Aioli, Quail Egg	18.
B+V Petite Seafood Plateau	65.
<i>6 Oysters, 6 Clams, White Tuna Crudo, Shrimp Ceviche, Smoked Salmon Spread, Traditional Garnishes</i>	

SMALL PLATES

Marinated Gigante Beans with Peppers + Olives	10.
Roasted Lamb Hummous, Toasted Pine Nuts, Warm Pita	15.
Ham & Corn Fritters, Sweet Corn Crema, Prosciutto, Salt	13.
Gem Lettuce Caesar Salad, Parmigiano, Bread Crumb	14.
Grilled Broccoli Caesar, Bread Crumb, Lemon Oil	13.
Charcoal Grilled Carrots, Lemon Yogurt, Toasted Pistachio	15.
Burrata Cheese, Georgia Peaches, Prosciutto, Balsamico	16.
Dozen Steamed Clams, White Wine, Garlic	14.
Charcoal Grilled Octopus, Confit Potato, Chorizo Sausage	16.

HAND CUT PASTA

Tagliolini Cacio e Pepe, Guanciale, Egg Yolk	13. 25.
Orecchiette, Pork Sausage, Broccolini, Pecorino	14. 27.
Potato Gnocchi, Escargot, Green Garlic Butter, Shaved Fennel	14. 27.
Large Rigatoni, Rock Shrimp, Guanciale, Hot Pepper	14. 27.
Lancaster Corn Agnolotti, Maryland Style Snow Crab, Chili Oil	15. 29.
Bucatini Carbonara, Black Pepper, Truffle, Egg	26.

Raw and Small Plates All meant to be Shared by the Table! Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**NOW OFFERING OFF PREMISE CATERING
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DINNER

FROM THE SEA

Branzino "Fish Taco Flavors", Grilled Corn, Avocado, Lime	34.
Swordfish Milanese, Caper Remoulade, Lemon + Sea Salt	32.
Market Fish, Summer Ingredients, Ask your Server !	M.P.

FROM THE LAND

Roast Chicken "Porchetta Style" Broccoli Rabe, Provolone Fondue	36.
Braised Lamb Shoulder, Pomegranate Molasses, Cucumber Salad	38.
Duck Confit, Duck Fat Potatoes, Spiced Honey + Salt	42.
NY Strip Steak, Potato Fondant, Oyster Mushroom, Cippolini Agrodolce	44.
Hereford Filet Mignon, Twice Baked Potato, Red Wine Butter Sauce	46.
B+V Burger, Changes Monthly- Inquire with your Server	15.

ON THE SIDE

Crispy Potatoes, Long Hot + Garlic Aioli	12.
Mexican Street Corn, Chili, Lime, Cotija Cheese	12.
Blistered Shishito + Sweet Peppers, Pecorino, Olive Oil	12.

SIMPLY PREPARED-FOR THE TABLE

- 16oz. Charcoal Grilled Pork Porterhouse, Calabrese Style - 35.**
- 2lb. Whole Grilled Branzino, Peppers, Onions - 55.**
- 32oz. Tomahawk Ribeye Steak, Truffle Potatoes, Peppers - 95.**

A 3% transaction fee will be applied to all card payments. An ATM is available on property.