

BEDFORD & CO

fish

LONG ISLAND FLUKE CRUDO
blood orange, castelvetro olives & chilis

SPANISH MACKAREL
sunchoke skins, scallion-ginger oil

OCTOPUS
cucumber, chili, squid ink vinaigrette

OYSTERS
wood-fired or chilled

HEAD-ON SUN SHRIMP
grains, marcona almonds, shellfish jus

MARKET FISH
tomato preserve, salsa verde, shishito

meat & poultry

HAND CUT BEEF & BARLEY TARTARE
puffed barley, fresh horseradish, celery root

BEDFORD BURGER
bloomsday cheddar, caramelized onion,
martin's potato bun, house made pickles

ORGANIC YOUNG CHICKEN
whole, celery root, chestnut, winter mushroom

LAMB RIBS
spice crust, yogurt, fennel, roasted carrots

HANGER STEAK
market greens, bernaise, fries

BERKSHIRE PORK CHOP
braised red cabbage, ginger-mustard condiment

vegetables

CHARRED BEETS
seeds, labneh, dill

FIRE ROASTED POTATOES
cambozola, shallots, pickled baby onion, herb salad

BRUSSELS SPROUTS
nueske's bacon, chestnuts

GEM LETTUCE
pickled pearl onions, pumpernickel,
smoked trout vinaigrette

GRILLED ARTICHOKE
house aioli

ROASTED WINTER SQUASH & BURRATA
pumpkin seeds, apple cider, sumac

pasta

WHOLE GRAIN REGINETTI
kale, walnuts, parmesan

SQUID INK SPACCATELLI
squid, nduja, chili, basil

SPAGHETTI
merguez, tomato, ricotta salata, pistachio

GNUDI
ricotta, pumpkin, sage, brown butter

sides

BROCCOLINI
FRIES
WILD MUSHROOMS
CELERY ROOT PUREÉ

FOR TWO

- *piedmonte grass-fed rib eye*
32 oz grass-fed rib eye
lardo, roasted garlic,
watercress
- *whole roasted branzino*
winter citrus sauce,
chickories
- *bone-in short rib*
sweet & sour glaze,
roasted baby turnips

Chef Owner
JOHN DELUCIE

Chef de Cuisine
JUSTIN NEUBECK

.....
according to ny state law, consuming raw or undercooked meats, poultry, seafood
or shellfish may increase your risk of foodborne illness,
especially if you have certain medical conditions

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

DINNER

winter 2016

wines by the glass

white

CAULINO FALANGHINA

Campania, Italy 2014

SAUVIGNON BLANC

Ferrari-Cerano Fume Blanc, Sonoma, CA 2013

BRAMITO CHARDONNAY

Umbria, Italy 2014

PINOT GRIGIO

Barone Fin, Veneto, Italy 2014

BOLGHERI VERMENTINO

Tuscany, Italy 2014

NEWTON CHARDONNAY

Newton, CA 2012

SANCERRE

Les Vignes Silex, Loire, France 2014

CHARDONNAY

Domaine de la Cadette Bourgogne Vezelay La Chatelaine 2014

red

GRIGNOLINO GRIGNE

Piedmont, Italy 2014

DOLCETTO

Cavallotto Dolcetto Dalba, Piedmont, Italy 2013

CABERNET SAUVIGNON

Joel Gott, '815,' CA 2013

TERRAZAS MALBEC

Mendoza, Argentina 2013

SAVED RARE RED BLEND

Napa, CA 2013

MONTEPULCIANO

Ramitello, Molise, Italy 2011

PINOT NOIR

'Erath,' Willamette Valley, OR 2012

BORDEAUX BLEND

Chateau Arnauath Fronsac, Bordeaux, France 2010

cocktails

NEGRONI

Hendricks Gin, Campari, Antica Carpano sweet vermouth, orange zest

PROIBITO

Woodford Reserve, Amaro Montenegro, fresh citrus shaken with orange bitters, simple syrup, prosecco finish

TUXEDO #2

Greenhook Gin, maraschino liquor, dry vermouth, shaken with bitters, fresh citrus, touch of absinthe

ZELDA

Herradura silver, Cointreau, fresh lime, grape fruit, agave, touch of jalepeno

JACK ROSE

Applejack Brandy, fresh citrus, sirop de cerise

MOSCOW MULE | 14

Russian Standard, ginger beer & fresh lime

THE LAST WORD

Dorothy Parker gin, green chartreuse, maraschino liquor, shaken with simple syrup & fresh lime

LE GRANDE DAME

Grey Goose L'oranj, St. Germain, Gr. Marnier, shaken with creole bitters, fresh citrus, Champagne finish

FRENCH 75

Champagne, gin, simple syrup, fresh lemon, cognac finish

DOUBLE FRENCH

Brandy, Cointreau, bitters, fresh orange-lemon-lime, simple syrup, served with a sugared rim

beers

SIERRA NEVADA

CHIMAY RED

AMSTEL LIGHT

PERONI

SMUTTYNOSE IPA

SCHNEIDRWEISSE

LAGUNITAS 'A LIL SUMPIN'

SUMPIN' ALE

GUINNESS

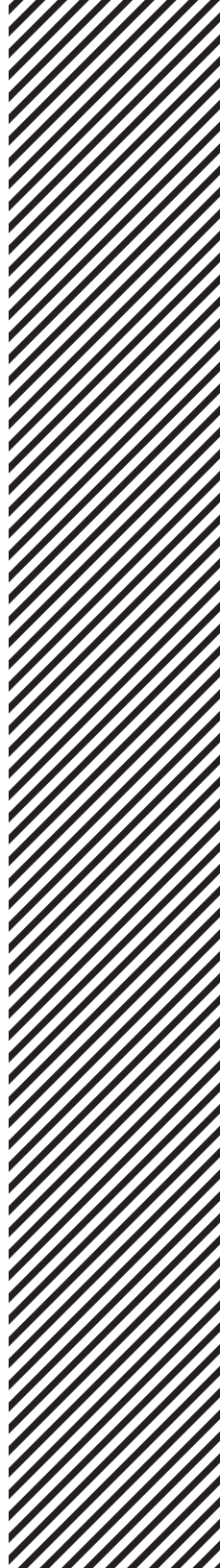
OMMEGANG WHEAT

HITACHINO WHITE

DUVEL

winter 2016

BEDFORD & CO



Dessert

CHEESECAKE IN A JAR

graham cracker soil, huckleberry compote

RYE BROWNIE

sea salt, candied walnuts & caramel sauce,
vanilla ice cream

APPLE CROSTATA

crème fraîche

BUTTERMILK PANNACOTTA

seasonal citrus

BANANAS FOSTER SEMIFREDDO

whiskey-caramel sauce, bananas brûlée

FRUIT PLATE

chef's selection of seasonal fruit, green apple
sorbet

ASSORTED COOKIES

chef's selection of handmade cookies

ice cream

assorted house made ice cream

VANILLA

PEANUT BUTTER MOCHA

CREAMSICLE

GREEN APPLE SORBET

BANANA MAPLE SORBET

