

BAM CAFE

place your order at the bar

Roasted Brussels 10.

chili, lime, ginger, cilantro V, GF

Puha & Quinoa Crusted Chicken Sliders 13.

tamarind aioli, crunchy slaw, Martins roll

Seasonal Flatbread brussels 12.

lemon ricotta, parmesan, grilled red onions, bacon

Potato Hand Pie 12.

curried butternut squash, raita sauce V

Nana's Meatballs 14.

marinara sauce, garlic toast, parmesan

Smoked Cheddar & Curried Apple Grilled Cheese 13.

ginger ketchup

Crispy Indian Spiced Cauliflower 11.

mint, parsley, tahini sauce V

Caramelized Acorn Squash 12.

*lemon hummus, pepitas, salsa verde,
pomegranate, arugula V+, GF*

Apple Brown Betty Turnovers 9.

caramel sauce, crème fraiche

We support locally sourced and sustainable ingredients

Executive Chef, Saul Bolton

Managed by Great Performances Hospitality Group

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COCKTAILS

Lafayette Mint Lemonade 12.

Titos Vodka, Fresh Mint Lemonade

SPIRITS 12/17. (s/d)

Tito's Handmade, Johnnie Walker Black,
Bombay Sapphire, Herradura Silver,
Maker's Mark, Gosling's Black Seal

TOP SHELF SPIRITS 15/21. (s/d)

Grey Goose, Laphroaig 10, Hendrick's,
Knob Creek, Partida Blanco, Cointreau

BEER 8.5

Six Point Sweet Action

Brooklyn Lager

Captain Lawrence Freshchester, Pale Ale

WINE

Sparkling

Rose Costieres de Nimes Mourgues du Gres 11/35.

Red

Montepulciano, Cora 11/35.

Pinot Noir, Bacchus 'Ginger's Cuvee', CA 2016 11/37.

Malbec, Durigutti, Mendoza, 2016 (*Organic*) /38.

White

Pinot Grio, Cora 11/35.

Dry Riesling, Ravines, Finger Lakes, NY 2016 12/38.

(*Sustainable*)

Sauvignon Blanc, Sandy Cove, New Zealand 2017 /39.

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