BAM CAFÉ

Honey Roasted Spiced Nuts 5
Spiced Lentil Dip 9
Toasted Naan

Roasted Butternut Squash Salad 9
Spiced Cashews, Crispy Sage

Charred Shishito Peppers & Crispy Adirondack Potatoes 11
Chorizo Aioli, Sea Salt

Tuscan Kale Salad 12
Roasted Carrots, Dried Cranberries, Sourdough Croutons, Pink Peppercorn & Parmesan Cream Dressing

Caramelized Brussels Sprouts 12
Shaved Parmesan, Pancetta Vinaigrette

Salmon Rillettes 17
Preserved Katchkie Farm Tomatoes, Toasted Baguette

Hudson Valley Duck Confit 18
Slow Cook Grits, Braised Greens, Crown Maple Jus

Fried Chicken Basket 18—30
Corn Bread Madeleines, Pepper Jelly
Half Chicken 18 | Full Chicken 30

Ahi Tuna Nachos 13
Wasabi Cream, Wakame Salad, Wontons

BAM Burger 16
Pat LaFrieda Brisket Blend Beef, Katchkie Farm Tomato Jam, Bacon & Onion Relish, Tumbleweed Cheddar, Pickled Farm Vegetables, Herb Fries

Cornmeal Dusted Catfish Tacos 16
Collard Green Slaw, Jalapeño Remoulade, Cornbread Crumble

Deep Chocolate Sabra 10
Chocolate Fromage Blanc Mousse, Orange Candied Cherries, Chocolate Stick

Pumpkin Hazelnut Dacquoise 10
Dulce De Leche, Dark Chocolate Crunch, Cranberries

WE PROUDLY SERVE:
Katchkie Farm, Kinderhook, New York
Brooklyn Roasting Company Coffee, Brooklyn, New York

ABOUT THE CHEF:
Tsering Nyima joined Great Performances as BAMcafé’s executive chef in 2010. He mastered his cooking skills and knowledge under the guidance of Laurent Tourondel, Gary Robins, Kurt Gutenbrunner, and Tadeo Mikami and his culinary experience is grounded in French, Indian, New American, German, Austrian, Chinese, and Japanese cuisines.