

Beauty Shop Lunch

Look good. Eat good.

~ LITTLE BITES ~

BOBO'S CHICKEN MATZO BALL SOUP <i>parsnips, carrots, celery & leeks</i> . . .	10 ⁰⁰
GRILLED FRUIT <i>balsamic glaze, basil, point Reyes blue cheese</i>	8 ⁰⁰
CORN FRITTERS <i>blueberry, jalapeño mint chutney</i>	7 ⁰⁰
ONION RINGS <i>chile aioli</i>	6 ⁰⁰
<i>Belgian style</i> FRIES <i>truffle pepper parmesan OR cayenne sugar</i>	6 ⁰⁰
<i>House cut</i> POTATO CHIPS <i>chile aioli</i>	4 ⁰⁰
<i>Crispy</i> PORK DUMPLINGS <i>thai style, chile aioli</i>	8 ⁰⁰
HAAS GUACAMOLE <i>salsa chipotle, lime, cilantro, crispy tortillas</i>	13 ⁰⁰

Ask your server! DAILY DESSERTS Check the mirror!

~ DRINKS ~

LORINA FRENCH LEMONADE <i>regular, pink, orange</i>	9 ⁰⁰
BOTTLED WATER <i>topo chico</i>	3 ⁵⁰
COKE, DR. PEPPER, ROOT BEER <i>8oz. bottle</i>	2 ⁵⁰
SOFT DRINKS <i>soda fountain</i>	2 ⁵⁰
<i>French Truck</i> COFFEE OR DECAF	3 ⁰⁰
<i>French Truck</i> COLD BREW <i>vanilla OR french roast</i>	5 ⁰⁰
HOT TEA <i>ask for selections</i>	2 ⁵⁰
ICED TEA <i>we got all the sweeteners, just ask!</i>	2 ⁵⁰

~ KNIFE & FORK SALADS ~

THAI COBB <i>sweet spiced crispy duck, romaine ribbons, tomato, green beans, mango, hard boiled egg, avocado, gouda, green goddess dressing</i>	13 ⁰⁰
<i>Thai style</i> STEAK SALAD <i>ribeye, heirloom tomato, sweet peppers, cucumber, red onion, mint, cilantro & thai basil, mirin lime spiced vinaigrette</i>	16 ⁰⁰
ASK YOUR SERVER TO ADD CHICKEN OR FISH OR SHRIMP OR STEAK TO THE FOLLOWING SALADS	
<i>Heirloom</i> APPLE, MANCHEGO, ARUGULA & POMEGRANATE SALAD <i>marcona almond, candied lemon zest & arbequino olive oil</i>	9 ⁰⁰
<i>Cooper Young</i> FARMERS MARKET WARM SALAD <i>butternut squash, asparagus, sweet peppers, red onion, corn, toasted sesame, french feta, sambal ginger oil</i>	10 ⁰⁰
BS GRILLED ROMAINE <i>heirloom cherry tomato, scallions, blue cheese, candied bacon, rosemary spiced pecans and creamy blue cheese dressing</i>	11 ⁰⁰
BEET, SATSUMA & FRIED HERB GOAT CHEESE <i>petite herbs, labna, honey, brazil nut dust, cider vinegar & extra virgin olive oil</i>	9 ⁰⁰

~ BIG BITES ~

BOWL <i>yep, a bowl, we even fill it for you, with human food</i>	DAILY SPECIAL
TUNA PIZZETTE <i>grilled flour tortilla, ahi tuna, japanese BBQ sauce, cabbage, tomato, red onion, cucumbers, avocado, toasted sesame, sriracha & wasabi aioli</i>	10 ⁰⁰
WATERMELON & WINGS <i>sweet chile ginger lime sauce, salted mango white pepper, toasted cashews, st. pete's blue cheese</i>	14 ⁰⁰
CAULIFLOWER STEAK <i>basil pistou, black & castlevetrano olive tapenade, satsuma, crisp capers, marcona almond skordalia, brown butter</i>	10 ⁰⁰

18% GRATUITY will be ADDED TO ALL CHECKS
 THANK YOU FOR YOUR UNDERSTANDING DURING THESE CRAZY & UNPRECEDENTED TIMES
 ADD A BUCK for BEER to show the kitchen some LOVE



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES IF YOU ARE PREGNANT OR HAVE CERTAIN MEDICAL CONDITIONS

~ SANDWICHES ~

COMES WITH HOUSE MADE CHIPS OR FRUIT SALAD ADD TRUFFLE PARMESAN FRIES FOR \$6

BLFGT&A <i>candied bacon, lettuce, fried green 'mater, avocado, lemon aioli</i>	11 ⁰⁰ ADD BBQ SHRIMP FOR \$5
GRILLED CHEESE <i>ask about today's warm toasty goodness</i>	DAILY SPECIAL
SESAME PECAN CHICKEN <i>tossed in wing sauce, pickled cucumbers, arugula, green goddess on buttermilk biscuits</i>	12 ⁰⁰
BSHOP WAGYU BURGER <i>special sauce, lettuce, cheese, pickles, onions</i>	12 ⁰⁰
ADD AMERICAN, CHEDDAR, PIMENTO CHEESE, PROVOLONE, GRUYERE, BACON, AVOCADO, MUSHROOMS FOR 75¢ EACH, OR EGG FOR \$1	
JAMAICAN JERK FISH CLUB <i>bacon, tomato, avocado, chips, lemon marmalade, slaw</i>	12 ⁰⁰



served with PICKLE choice of CHIPS OR FRUIT SALAD

sandwiches SERVED ON JEWISH RYE unless noted

Oy Vey Fries	\$8 ⁰⁰	PLTA	\$12 ⁰⁰
Fat Fries, Pastrami, Russian Dressing, Jalapeño, Cheese & Scallions		Crispy Pastrami Bacon, Lettuce, Tomato, Avocado, Horseradish Mayo	
Hazel's Mazel	\$14 ⁰⁰	Ronzo	\$14 ⁰⁰
NYC Style Pastrami & Deli Mustard		Pastrami, Creamy Slaw, Russian Dressing	
Stanley's New York City	\$14 ⁰⁰	Roast Beef on Weck	\$12 ⁰⁰
Corned Beef & Deli Mustard		Horseradish Sauce, Roasted Red Peppers, Provolone, Greens, Sea Salt & Caraway Bun	
LES Bialy (lower east side)	\$13 ⁰⁰	Reuben	\$14 ⁵⁰
House Gravlax, Tomato, Red Onion, Capers, Lemon, Arugula, Cucumbers & a Schmeer (Scallion, Regular or Tofutti Cream Cheese)		Pastrami or Corned Beef, Gruyere, Sauerkraut, Russian Dressing	

