



STARTERS

Spinach & Artichoke Dip -13-
Four Cheese Blend/Tortilla Chips

Caesar Salad -12-

Add Chicken -8- Shrimp -11- Steak* -14-

Strawberry & Goat Cheese Salad -14-

Mesclun/Pecans/Onion/Raspberry Vinaigrette

Garlic Cajun Roasted Cauliflower -11-

Spicy Cheese Fondue

Burrata -15-

Fresh Vine Ripe Tomatoes/Balsamic/Basil/E.V.O.O

Marinated Buffalo Wings -16-

Bleu Cheese Dipping Sauce

Truffle Mac & Cheese -14-

B.C.H. Thai Calamari Bowl -14-

Sweet Peppers/Peanuts/Cilantro Sesame Seeds /Chili Glaze

Baked Little Neck Clams -13-

Herbed Breadcrumbs / Scampi Sauce

Mussels -12-

Garlic /Butter/ Scampi Sauce
Garlic Toast Point

Carne Asada Tacos -16-

Add Taco + 6

Filet Tips/Guacamole/Pico de Gallo/
Chipotle Mayo

Soup Of The Day -8-

Warm Bavarian Pretzel Sticks -12-

Truffle Cheese Fondue

Shrimp Tacos -14-

Add Taco + 6

Pico De Gallo/Avocado/Iceberg
Cilantro Aioli

French Onion Arancini -12-

Mozzarella/Swiss/Rice Balls
Truffle Cheese Fondue

Margherita Pizzette -10-

Tomato/Mozzarella/Basil/Balsamic glaze

Loaded Nachos -18-

Beef/Cheese/Sour Cream/Guacamole/Jalapeno/
Black Beans/Scallions/Chips

PASTA

Rigatoni Alla Vodka -22-

Prosciutto/Pancetta/Shallots

Vodka/ Tomato/Cream/Peas

Add Chicken +8 Shrimp +11 - Steak* +14

Linguine Fra Diavolo -29-

Shrimp/Mussels/Crispy Calamari

Linguine & Pan Seared

Shrimp -26-

Cherry Tomatoes/Asparagus/Scampi Sauce

** Gluten Free Pasta available upon Request + 2**

SANDWICHES

Skirt Steak Sandwich* -34-

Melted Mozzarella/Parmesan Truffle Fries

B.C.H. Burger* -17-

Bacon/Cheddar/Crispy Onion/Lettuce

Red Onion/ Hand Cut French Fries

Cowboy Burger -22-

Bacon/Cheddar/BBQ Sauce/Fried Egg/Onion Rings/Hand
Cut French Fries

VEGAN

Roasted Cauliflower Tacos -20-

Corn/Pepper/Cilantro/Cumin/Onion/Black Bean/Red
Cabbage

Grilled Eggplant -24-

Roasted Red Pepper Stack/Corn/Avocado/
Red Pepper Coulis

Thai Noodle Salad -20-

Gluten Free Noodles/Sweet Chili Sauce/Soy
Sauce/Scallions/Red
Pepper/Carrots/Cilantro/Garlic/Lime/Jalapeno

LAND & SEA

Pan Seared Salmon -29-

Arugula/White Bean/Red Onion/Cucumber

Yogurt Topping

Steak Bleu* -41-

16oz. NY Strip

Melted Maytag Bleu Cheese

Roasted Potatoes

Herb Grilled Chicken Paillard -28-

Spinach/Mushroom

Sundried & Grape Tomatoes

Fresh Mozzarella/Balsamic Glaze

Slow Braised Short Rib -32-

Mushroom Risotto/Carrots/Celery/Pan Gravy

Center Cut Filet Mignon* -44-

Herb Butter/

Truffle Mac & Cheese

Marinated Skirt Steak -42-

Cooked to a Medium Temperature

Sautéed Spinach

Roasted Potatoes

Chicken Piccata -28-

Artichoke Hearts/Capers/White Wine/Lemon

Boneless Ribeye -48-

Herb Butter/Asparagus

*-Due to the sharp increase in meat prices, our
menu now reflects updated pricing-*

SIDES

Sautéed Mushrooms & Onions 9

Roasted Asparagus 12

Sautéed Spinach 10

Parmesan Truffle Fries 9

Hand Cut French Fries 8

Roasted Potatoes 8

Onion Rings 10

Sweet Potato Fries 10

** Items can be cooked to your liking. Bill may only be divided for up to 2 credit cards*

** Consuming raw or under cooked meats, fish or shellfish may increase your risk of food borne illness*

† Before placing your order, please inform your server if a person in your party has a food allergy

\$20 Corkage Fee per 750ml. bottle of wine || 20% service charge for all parties of 8 or more.

** Our menus prices reflect a cash discount. A 3.7% transaction fee will be added
to any card payments**

21 Fire Island Ave. Babylon, NY 11702
Find Us on Instagram & Facebook! Tag us!
631-422-5161
www.babyloncarriagehouse.com

Private On-Premise Catering Available!

\$49.95 - 3 Course Prix-Fixe

Ends 5pm seating every Friday - Sunday
Available Wednesday & Thursday all night

First Course

Soup of the Day

BCH Signature Thai Calamari Bowl

Sweet Peppers, Peanuts, Cilantro, Lime
Sweet Chili Glaze

P.E.I Mussels

Tomato/Scallions/Bleu Cheese Cream Sauce

Burrata

Grilled Squash/Zucchini/Red Pepper/Crostini/Balsamic/E.V.O.O

Strawberry & Goat Cheese Salad

Mesclun/Pecans/Onions/Raspberry Vinaigrette

Second Course

Penne a la Vodka

Chicken Paillard

Spinach/Mushroom/Sundried & Grape Tomatoes/Fresh
Mozzarella/Balsamic Glaze

Braised Short Rib

Mushroom Risotto/Carrots/Celery/Pan Gravy

Pan Seared Salmon

Cajun Butter/Mixed Spring Vegetables

Linguine and Pan Seared Shrimp

Cherry Tomatoes/Asparagus/Scampi Sauce

Upgrade Option

Filet Mignon & Spinach
\$15 up charge

Third Course

NY Style Cheesecake
Salted Caramel Truffle
Tiramisu

**Dine in only. Maximum reservation 15 ppl

Parties of 8 or more subject to 20% Gratuity

*Items can be cooked to your liking. | No sharing

* Consuming raw or under cooked meats, fish or Shellfish may increase your risk of food borne illness.

† Before placing your order, please inform your server if a person in your party has a food allergy

COCKTAILS

Winter Sangria - 14-

Merlot/Fireball/Pineapple
Juice/O.J/Ginger Ale

Mango Margarita - 14-

Mango Tequila/Triple Sec/Fresh
Lime Juice/Soda

Espresso Martini - 15-

Van Gogh Double Espresso/
Godiva Chocolate Liquor/
Espresso shot/ Coffee Liquor

Island Hooch - 14-

5 Rum Punch/Fresh Squeezed O.J
Pineapple Juice/Cranberry Juice

Lemon Drop Martini - 15-

Citrus Vodka/Peach Schnapps/
Fresh Lemon/ Sugar rim

Pomegranate Punch - 12-

Coconut Rum/ Mango Rum/Pineapple
Juice/Pomegranate Juice/Splash of Grenadine

Aperol Spritz - 12-

Prosecco/Aperol/Orange Peel/Soda

Coconut Martini - 15-

Vanilla Vodka/Malibu/Coco Lopez/Pineapple/

Bourbon Peach Palmer - 14-

Bourbon/Peach/½ Iced Tea/½ Lemonade

White by the Glass

Tavernello 11
Pinot Grigio, Italy

Entwine 12
Chardonnay, California

*Staff Favorite
Wente Riva Ranch 14
Chardonnay, California

Domaine Bousquet 14
Sauvignon Blanc, Argentina

Domaine Bousquet 13
Rosé, Argentina

Relax 12
Riesling, Germany

Ruby Rosé Grapefruit 14
Rosé, Italy

Chardonnay

Joseph Phelps
59 Sonoma California
Kendall Jackson Vitners Reserve
40 California

Rodney Strong
45 Chalk Hill, California

Sterling
41 Sonoma, California
Cakebread
60 Napa Valley, California

Keenan
76 Napa Valley, California

Light & White

Brunn Gruner Veltliner
34 Austria

Jean-Marc Brocard Chablis
44 France

Las Lilas Vinho Verde
27 Portugal

Underwood Cellars Pinot Gris
28 Oregon

Gabriella Pinot Grigio
44 Italy

Santa Margherita Pinot Grigio
55 Italy

Kim Crawford Sauvignon Blanc
41 New Zealand

Sciolo Riesling
50 North Fork, Long Island

Sciolo Rosé
45 North Fork, Long Island

Bubbles

Korbel Brut
40 California

Moet Imperial
99 France

Veuve Clicquot Brut Yellow Label
110 France

Veuve Cliquot Rosé
130 France

Dom Perignon
249 France

Red by the Glass

Angeline 12
Pinot Noir, California

Mountain 12
Merlot, Washington

Avalon 12
Cabernet, California

Goulart Clasico 14
Malbec, Argentina

Dogajolo 12
Sangiovese Cabernet Blend, Italy
Baby Super Tuscan

The Red Less Travelled

J.Lohr Petite Syrah
45 California*Staff Favorite

Dogajolo Sangiovese Cabernet Blend
48 Italy Baby Super Tuscan

Ferrari-Carano Siena
Sangiovese Blend
36 California

Plungerhead Red Zinfandel
30 California

Domain D'andezon Cotes du Rhone
36 France

Reds

Rodney Strong Pinot Noir
47 Sonoma, California

Sterling Merlot
42 Napa Valley, California

Robert Mondavi Meritage
32 California

Kendall Jackson Cabernet
46 Sonoma, California

Hess Select Cabernet
41 Napa Valley, California

Chimney Rock Cabernet
220 Stags Leap, Napa Valley California

Jordan Cabernet
125 Alexander Valley, California

Grgich Hills Cabernet
115 Rutherford, California

Duranta Booth Cabernet
54 Napa Valley, California

Rutherford Ranch Cabernet
66 Napa Valley, California

Scattered Peaks Cabernet
72 Napa Valley, California

Cesari Amarone ½ Bottle
58 Italy

Kennan Mailbox Merlot Reserve
115 Napa Valley, California

Villa di Campobello Chianti
36 Italy

Sciolo Tinto
55 North Fork, Long Island

Meimoi Pinot Noir
50 California

Winter 2022