



## **Brooks Tavern Dinner**

### **Small Plates**

Soup of the Day.....Bowl \$6 Cup \$3

French onion soup au gratin.....\$7

Mixed green salad.....\$7

Dressings: Balsamic; blue cheese; Dijon vinaigrette, shallot vinaigrette, ranch

Romaine salad au gratin - Caesar dressing.....\$10

Duck Confit – bone-in leg with orange and honey glazed carrots.....\$13

Baked Brie - on spinach greens with balsamic vinaigrette.....\$10

Oyster Fritter – with lemon butter sauce.....\$15

Piccolo Fritto – calamari fried with broccoli and mushrooms,  
and a lemon aioli dipping sauce...\$12

Carolina Crepe – BBQ sauce and slaw.....\$9

### **Large Plates**

Sea Scallops – seared, with white clam lasagna and saffron cream.....\$25

Rainbow Trout – griddled, with Smithfield ham and oysters in lemon butter sauce.....\$26

Duck– sliced roasted breast with wild rice and chestnuts, Cherry Heering sauce.... \$27

Chicken – gumbo with shrimp andouille sausage,  
peppers, onions, tomato and rice cakes.... \$22

N.Y. Strip steak – blue cheese and onion glaze, fried potatoes.....\$29

Pork – Asian spice infused pork loin chop, with sweet potato purée  
and shiitake mushroom/broccoli rice noodles.... \$23

Lamb – braised shoulder with roast garlic glaze, capers, breadcrumbs  
and artichoke purée....\$26

**Charge to Split Large Plates..... \$5.00**

**Your Large Plate entrée includes bread service.**

**Bread Service per person à la carte.... \$.50**

**Please alert your waiter regarding food allergies.**

Our website: <http://brookstavern.com>

We take MasterCard, Visa, and Discover, as well as personal checks and of course Cash!

Ask about joining our Electronic Mailing List.

**November 8<sup>th</sup> 2011 BT**