



## **Brooks Tavern Dinner**

### **Small Plates**

Soup of the Day.....Bowl \$5 Cup \$3

French onion soup au gratin.....\$6

Mixed green salad.....\$6

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

Romaine salad au gratin - Caesar dressing.....\$9

Bibb lettuce – with blue cheese dressing and bacon.....\$10

Duck leg confit on fresh spinach with bourbon dried apricots....\$12

Crab cake with mixed greens and lemon-garlic vinaigrette....\$13

Piccolo Fritto – calamari fried with portabella mushrooms and zucchini,  
with caper lemon mayonnaise...\$12

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

### **Large Plates**

Duck– roasted breast with Cherry Heering....\$27

Chicken – baked cannelloni of roast chicken, spinach, shiitake  
mushrooms and ricotta cheese....\$21

N.Y. Strip steak – with red wine shallot butter and fried potatoes.....\$28

Pork – boneless chop with three cheese breadcrumb top, braised fennel and leeks,  
bacon wrapped potato cake....\$23

Lamb – grilled leg on skewer, olives, tomato, feta cheese, spinach and  
Greek yogurt sauce on flatbread.... \$25

**FISH AND SEAFOOD SELECTIONS - CHANGE DAILY.....PRICED ACCORDINGLY**

**OTHER SPECIALS - CHANGE WITH THE MARKET PLACE, DESCRIBED BY YOUR SERVER**

Charge to Split Large Plates.....\$4.50

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

**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.**

**June 15<sup>th</sup> 2010 BT**