



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; Bleu cheese; Dijon vinaigrette, shallot vinaigrette

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

Brie and Mushroom Crepe – with honey mustard.....\$8

Oyster fritter with lemon butter sauce....\$12

Calamari – fried, then tossed with polenta sticks,

paired with caper lemon mayonnaise...\$12

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

Large Plates

St.Brigid's Farm Veal Meatloaf – with sundried tomatoes and mozzarella....\$18

Duck – twice cooked with vegetable stir-fried rice.....\$25

Chicken – boneless breast with bacon and oyster cream.....\$21

N.Y. Strip steak – with onion fritter.....\$28

Pork – boneless chop Saltimbocca.....\$23

Lamb – braised shoulder with Dijon mustard, capers and breadcrumbs.... \$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.

February 16th , 2010