
BROWN & LOE

RESTAURANT

DINNER

STARTERS

BLOOD ORANGE CEVICHE* 12

shrimp, scallops, seasonal white fish, avocado, plantain chips, rosemary crackers

BUTTERBEAN HUMMUS 8

roasted eggplant, romesco, grilled flatbread, rosemary cracker, garlic oil

LAMB SAUSAGE GRILLED FLATBREAD 10

feta, mint pesto, kalamata olive, watercress, harissa vinaigrette

BOULEVARD MUSSELS* 11.5

pale ale, bacon, tomato, shallot, bleu cheese

PIEROGI 6.5

sharp cheddar, apple butter, crispy shallot, sour cream

CHEF'S BOARD* 18

chef's selection of cured meats, cheeses, and accompaniments

OYSTERS ON THE HALF SHELL* MKT

seasonal varieties

SOUP

B&L POTATO SOUP 5

goat cheese, crispy leek

DAY SOUP 5

SALADS

ARUGULA 6

sourdough croutons, grana padano, garlic dijon dressing

B&L 6

field greens, cucumber, cherry tomato, fennel, pepitas, molasses vinaigrette, dried cherries, golden raisins

BABY KALE 6

roasted beets, boursin cheese, pistachio granola, prosecco vinaigrette

BUTTER LETTUCE 6

bleu cheese, pepper bacon, apple, pine nuts, herb buttermilk dressing

MAINS

GREEN CHILI PORK 26

dry aged pork chop, tomatillo rice, salsa verde, avocado butter, lime sea salt

GRILLED SHORT RIBS 21

ancho chili rub, stone-ground grits, collard greens, root beer jus

CHEESEBURGER AND FRIES* 12

american cheese, fennel pollen aioli, sesame seed bun
fried egg 1, pepper bacon 2.5

GRILLED QUAIL 21

two semi-boneless quail, israeli couscous, ratatouille, tamarind bbq

SPAGHETTI SQUASH 14

brussels sprouts, kale, mushrooms, toasted walnuts, boursin cheese, mushroom vinaigrette

BLUE CORN TROUT* 16

creamed sweet corn, arugula, sunflower seeds, peppadew jam

WILD ISLE SALMON* 24

farmer's cheese arancini, english peas, roasted tomato, leeks, coconut milk

CHICKEN TALEGGIO MEATBALLS 15

italian sausage, country ham, roasted peppers, pine nuts, mint pesto, rigatoni, grana padano

SEAFOOD STEW 24

grilled octopus, mussels, shrimp, butter beans, potatoes, marinated cabbage, mole broth

PEPPERCORN SIRLOIN* 25

cracked pepper, garlic butter asparagus, goat cheese mash, brandy cream sauce

HONEY HERB LEG OF LAMB* 26

baby kale, purple potatoes, roasting jus

SIDES 4

COLLARD GREENS

HOUSE CUT FRIES

STONE-GROUND GRITS

ROASTED BRUSSELS SPROUTS

CREAMED CORN

RATATOUILLE

SEA SALT PRETZEL

* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. *