

BROWN & LOE

RESTAURANT

STARTERS

BUTTERBEAN HUMMUS 8

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

SEA SALT PRETZELS 8

smoked gouda cream, pale ale honey mustard

PIEROGI 8

sharp cheddar, apple butter, crispy shallot, sour cream

BLOOD ORANGE CEVICHE* 14

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

CHEF'S BOARD* 18

chef's selection of cured meats, cheeses and accompaniments

OYSTERS ON THE HALF SHELL* MKT

seasonal varieties

BLUE CORN CALAMARI 8

malt vinaigrette, honey horseradish, grana padano

MARGHERITA FLATBREAD 9

tomato, basil, roasted garlic, mozzarella, balsamic reduction

PICKLED SHRIMP 13

red onion, lemon, ginger cocktail sauce

SALADS

add grilled chicken 5, salmon 9, sirloin 10, shrimp 2.5

B&L 6/8

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

BABY KALE 6/8

roasted beets, boursin cheese, pistachio granola, prosecco vinaigrette

BUTTER LETTUCE 6/8

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

ARUGULA 6/8

sourdough croutons, grana padano, garlic dijon dressing

SIDES 4

COLLARD GREENS

HOUSE CUT FRIES

ROASTED BRUSSELS SPROUTS

CREAMED CORN

GOAT CHEESE MASH

BACON GREEN BEANS

BUTTERMILK CHIPS

GRILLED ASPARAGUS

MAINS

SMOKED GOUDA MAC 12

pepper bacon, cavatappi pasta, garlic herb breadcrumbs
add grilled chicken 5, salmon 10, sirloin 11, shrimp 2.5

SIRLOIN* 25

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

CATFISH 13

house cut fries, old bay tartar sauce, lemon

GRILLED SHORT RIBS 21

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

CHICKEN FRIED CHICKEN 14

goat cheese mash, bacon green beans, black pepper gravy

GRILLED SALMON* 21

fennel rub, sweet corn succotash, lemon caper beurre blanc

GREEN CHILI PORK CHOP 26

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

BLUE CORN TROUT* 16

creamed sweet corn, arugula, sunflower seeds, peppadew jam

SPAGHETTI SQUASH 15

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

SANDWICHES with house cut fries or buttermilk chips

CHEESEBURGER AND FRIES* 12

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

HERBED FALAFEL 10

butterbean hummus, tomato, lettuce, tahini, harissa vinaigrette, french roll

COFFEE RUBBED BRISKET 14

onion straws, smoked gouda cream, potato bun

BUTTERMILK CHICKEN 12

smoked gouda, apple fennel slaw, sweet pickles, ancho tomato jam, potato bun

TURKEY CLUB 12

roasted turkey, country ham, pepper bacon, herbed mayo, roasted tomato pesto, lettuce and tomato, rosemary toast

CHICKEN SALAD 12

smoked chicken, tomato, grapes, apple, walnut, arugula, mayo

BLT 11

pepper bacon, mayo, wheat toast
add fried egg 1, smoked salmon 4

HAVANA 13

roasted pork, country ham, gruyere, dijon aioli, sweet pickles, ciabatta

SOUP

SMOKED CHICKEN SOUP 5

mushroom, wild rice

DAY SOUP 5

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

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NON-ALCOHOLIC BEVERAGES

COFFEE 3

TEA 3

ESPRESSO - SINGLE SHOT 2

ESPRESSO - DOUBLE SHOT 3

CAPPUCCINO 4.5

LATTE 4.5

ROASTERIE NITRO COLD BREW 4.5

ITALIAN CREAM SODA 3

CHERRY PHOSPHATE 3

CHOCOLATE PHOSPHATE 3

LEMONADE 3

LIMEADE 3

IBC ROOT BEER 3

PEPSI PRODUCTS 3

DESSERT

KEY LIME PIE 7

graham cracker crust, key lime curd, whipped mascarpone

COFFEE SOAKED TRES LECHES 7

vanilla cake, coffee anglaise, whipped mascarpone, coffee bean bark

CHOCOLATE STOUT BROWNIE 7

vanilla ice cream, toasted walnuts, stout chocolate sauce, caramel

HOUSE MADE ICE CREAM

one scoop 3, two scoops 5

HOUSE MADE SORBET

one scoop 3, two scoops 5

LAMBIC FLOAT

lindeman's framboise lambic, vanilla bean ice cream 8

PROSECCO FLOAT

prosecco, house made sorbet 8

AFFOGATO

montenegro amaro, espresso, vanilla bean ice cream 8

CAMPARI POPSICLE

campari popsicle, stiegl radler 8

WINE BY THE GLASS

CA' FURLAN PROSECCO - VENETO, IT 9

ROUND POND SAUVIGNON BLANC - NAPA, CA 9.5

STEMMARI PINOT GRIGIO - SICILY, IT 8

HESS COLLECTION CHARDONNAY - MONTEREY, CA 9

CHAMPALOU VOUVRAY - FR 10

SABINE ROSE - PROVENCE, FR 8

RICKSHAW PINOT NOIR - CA 8.5

QUPE SYRAH - CENTRAL COAST, CA 10

EL REDE MALBEC - MENDOZA, ARG 8

INSIDER CABERNET SAUVIGNON -
PASO ROBLES, CA 9

ABOUT US

Set in Kansas City's historic City Market, Brown and Loe Restaurant's inviting atmosphere is a blend of "big city" bistro with the welcoming casual flavor of a neighborhood favorite. Housed in a former Merchant's Bank constructed in 1920, the restaurant honors the architectural details of the two-story building which features a façade of plate glass and verde marble floors and walls.

In the 1940's, Brown and Loe was originally a produce broker with offices on the second floor of the Merchant's Bank building. The new Brown and Loe Restaurant celebrates the techniques of curing, pickling and smoking meats, beautifully interpreted into marvelous American comfort cuisine. This is a true local venue, evidenced by the restaurant's allegiance to the resident farmers and food artisans who supply most of the restaurant's fresh ingredients.

Brown and Loe Restaurant is the second dining concept introduced by Harry Murphy, owner of the River Market's popular Harry's Country Club.

PHONE 816 472 0622 | FAX 816 472 0608

MONDAY-FRIDAY 11AM-10PM | SATURDAY 10AM-10PM | SUNDAY 10AM-3PM

429 Walnut Street | Kansas City | Missouri | 64106

www.browndanloe.com

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