

# BROWN & LOE

RESTAURANT

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## STARTERS

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### BUTTERBEAN HUMMUS 9

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

### 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

### MUSSELS\* 12

chef's preparation

### FARMERS CHEESE ARANCINI 9

red sauce, fresh basil, grana padano

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## SALADS

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add grilled chicken 5, salmon 12, sirloin 11, shrimp 9

### 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

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## SIDES 4

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### HOUSE CUT FRIES

### ROASTED BRUSSELS SPROUTS

### CREAMED CORN

### GOAT CHEESE MASH

### BACON GREEN BEANS

### BUTTERMILK CHIPS

### ASPARAGUS

### TWICE BAKED FINGERLING CAKE

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## MAINS

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### SMOKED GOUDA MAC 12

pepper bacon, cavatappi pasta, garlic herb breadcrumbs  
add grilled chicken 5, salmon 12, sirloin 11, shrimp 9

### SIRLOIN\* 25

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

### CATFISH 13

house cut fries, spicy coleslaw, old bay tartar sauce, lemon

### CHICKEN FRIED CHICKEN 15

goat cheese mash, bacon green beans, black pepper gravy

### MUSHROOM DUSTED SALMON\* 22

warm potato salad, butter braised cabbage, cider beurre blanc

### 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

### T-BONE STEAK\* 27

twice baked fingerling cake, asparagus, herb butter

### SHORT RIB RAGOUT 16

tomato, red wine, pappardelle pasta, grana padano

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## SANDWICHES with house cut fries or buttermilk chips

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### CHEESEBURGER AND FRIES\* 12

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

### HERBED FALAFEL 11

butterbean hummus, tomato, lettuce, tahini, harissa vinaigrette, honey wheat wrap

### BUTTERMILK CHICKEN 12

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

### TURKEY CLUB 13

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, wheat toast

### BLT 12

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

### HAVANA 13

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

### HOT ITALIAN BEEF 13

braised short ribs, giardiniera, smoked provolone, hoagie roll

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## SOUP

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### SMOKED CHICKEN NOODLE SOUP 5

### 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 8

graham cracker crust, key lime curd, whipped mascarpone

COFFEE SOAKED TRES LECHES 8

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 8

lindeman's framboise lambic, vanilla bean ice cream

PROSECCO FLOAT 8

prosecco, house made sorbet

AFFOGATO 8

montenegro amaro, espresso, vanilla bean ice cream

## 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-THURSDAY 11AM–9PM | FRIDAY 11AM–10PM | SATURDAY 10AM–10PM | SUNDAY 10AM–3PM

429 Walnut Street | Kansas City | Missouri | 64106

[www.browndanloe.com](http://www.browndanloe.com)

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