

Restaurant Week Dinner Menu

January 12-21, 2018

PIEROGI

sharp cheddar, apple butter, crispy shallot, sour cream

FARMER'S CHEESE ARANCINI

red sauce, fresh basil, grana padano

SEA SALT PRETZELS

smoked gouda cream, pale ale honey mustard

BUTTER LETTUCE

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

B&L SALAD

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

ARUGULA

sourdough croutons, grana padano, garlic Dijon dressing

DAY SOUP

SMOKED CHICKEN NOODLE SOUP

gluten free

SMOKED GOUDA MAC

pepper bacon, cavatappi pasta, garlic herb breadcrumbs

SPAGHETTI SQUASH

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

MUSHROOM DUSTED SALMON*

warm potato salad, butter braises cabbage, cider beurre blanc
gluten free

SIRLOIN*

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

CHICKEN FRIED CHICKEN

goat cheese mash, bacon green beans, black pepper gravy

CHEESEBURGER AND FRIES*

american cheese, fennel pollen aioli, sesame seed bun

HOT ITALIAN BEEF

braised short ribs, giardiniera, smoked provolone, hoagie roll, French fries

CHOCOLATE STOUT BROWNIE

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

HOUSE MADE ICE CREAM

HOUSE MADE SORBET

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

33/person (exclusive of beverage, tax and gratuity)

BROWN & LOE

RESTAURANT