

EAT**DRINK****SOUPS & SALADS**

The Brook Salad/ Grilled Vegetables/Baby Greens/
Boursin Cheese/Garlic Croutons/Aged Sherry Vinaigrette/
Chicken {22} Sliced Angus Steak, Salmon or Tuna {27}

Quinoa Salad/Greens/Roasted Cipollini
Onions/Chickpeas/Feta/Olives/Green Goddess {16} **GF/V**

Mixed Greens/Cucumbers/Tomatoes/Pickled Onion/
Red Wine Vinaigrette {12} or half {8} **GF/V**

Caesar Salad/Garlic Croutons/White Anchovy {15} or half {9} **V**

Salad Additions /Chicken {9} /Salmon {12} /Ahi Tuna {13} /Steak {13}

Burrata & Grilled Peaches/Hot Honey/Crostini {16} **V**

Baked French Onion Soup Au Gratin/Swiss {10}

Thai Ginger Coconut Soup/Carrot Croutons {9} **GF/V**

SMALL PLATES

Buffalo Cauliflower/Carrot and Celery Slaw/Blue Cheese {15}

Maryland Crab Cake/Old Bay Caper Remoulade/Arugula/
Lemon Vinaigrette {18}

Oysters on the Half Shell/Jalapeno Mignonette {3.50 ea.} **GF**

Crispy Rock Shrimp/Cajun Spiced Aioli {14}

Mushroom Pot Stickers/Ginger Chili Soy {12} **V**

Sesame Encrusted Ahi Tuna/Pickled Cucumber & Red Onion/
Sriracha Mayo {34} **GF**

BROOK TAVERN TACOS

{17}

Rare Blackened Ahi Tuna Tacos/Black Bean Corn Salsa/
Cilantro/Avocado/Jalapeno Lime Sour Cream **GF**

Blackened Rock Shrimp Tacos/Slaw/Lemon Pepper **GF**

Grilled Vegetable Tacos/Zucchini/Squash/
Red Peppers/Cotija/Black Bean Corn Salsa/
Chipotle Sauce **GF/V**

KIDS MENU \$14

Crispy Chicken/Fries

Cheeseburger/Fries

Mac n Cheese

BBQ Ribs/Fries

Vegetarian/**V** Gluten Free/**GF**

LARGER PLATES

Beer Battered Haddock/ Fries/Tartar Sauce {24}

Chicken Milanese/Linguine/Arugula/Lemon Caper Sauce {25}

Smoked St. Louis Ribs/Chipotle Slaw/ Fries {23}

Center Cut Filet Mignon/Cabernet Demi Glace/
Mashed Potatoes/Vegetables {45}

Sliced Steak Frites/Herb Butter {39}

Faroe Islands Salmon/Quinoa/Dill Cream {33} **GF**

Grilled Pork Chop/Roasted Potatoes/Succotash/Peach Compote {36}

Slow Braised Beef Short Ribs/Red Wine Sauce/Mashed Potatoes {35}

Crispy Duck Confit/Fingerling Sweet Potatoes/
Pomegranate Molasses {33} **GF/V**

Pork Belly Mac & Cheese/Campanelle Pasta/Toasted Panko/
Root Beer BBQ Glaze {24}

**BROOK TAVERN
"BURGERS"**

Served with Fries

Brook Tavern Burger/Bacon/Cheddar/Lettuce/
Tomato/Pickled Red Onion/Pickles/
Saratoga Garlic Aioli {18}

Salmon Burger/Tomato/Avocado/Spicy Aioli {19}

Fried Chicken Sandwich/Pickled Red Onion/
Honey Sriracha/Arugula {18}

Fish Sandwich/Slaw/Tartar Sauce {17}

Grilled Chicken Sandwich/Bacon Jam/Soft Brie/
Cranberry Aioli/Lettuce/Tomato {18}

{ SNACK }

Crispy Fried Pickles/Horseradish Crema {12} **V**

Crispy Brussels Sprouts/Brown Sugar/Bacon/
Sherry Vinaigrette {16}

Fried Artichokes/Lemon Aioli {12} **V**

Saratoga Chips/Bacon Ranch Dip {10}

Chicken Wings/Honey Sriracha {17}

Eggplant Meatballs/Marinara/Parmesan {10} **V**

THEBROOKTAVERN.COM

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS and DAIRY PRODUCTS.
For more information, please speak with the manager.

DRINK



EAT

CHAMPAGNE, SPARKLING WINE

1. Schramsberg Blanc de Blancs, California, ½ bottle

2. Les Mesnil Blanc de Blanc Grand Cru Champagne, NV, France

4. Zardetto Prosecco di Conegliano, Brut, Italy

5. Ca'del Bosco Franciacorta Cuvee Prestige Extra Brut, NV, Italy
- {41}

{115}

{55}

{75}

CHARDONNAY

6. Hanzell Sebella Chardonnay, Sonoma, California

9. Sonoma Cutrer Russian River Ranches, Sonoma, California

27. Cakebread Chardonnay, Napa, California

11. Kistler Chardonnay, Les Noisetiers, Sonoma Coast, California

10. Bernard Defaix Chablis, Burgundy, France

14. Maison Roche de Bellene Chardonnay, Burgundy, France

15. Jordan Chardonnay, Russian River Valley, Sonoma, California

16. Olivier Leflaive Les Setilles Bourgogne Blanc, Burgundy
- {65}

{70}

{84}

{104}

{80}

{70}

{85}

{74}

OTHER WHITES/ROSE

13. Alois Lageder Pinot Grigio, Trentino, Italy

17. Santa Margherita Pinot Grigio, Alto Adige, Italy

18. LaScolca Gavi Dei Gavi, Black Label, Piedmont, Italy

19. Domaine Reverdy Ducroux “Beau Roy,” Sancerre, Loire, France

22. A.A. Badenhorst “Secateurs” Chenin Blanc, Swartland, South Africa

21. Groth Sauvignon Blanc, Napa, California

25. Rosé, Chateau Gassier, Côtes de Provence, France

26. Rapura Springs Reserve Sauvignon Blanc, Marlborough, N.Z.
- {59}

{70}

{80}

{65}

{54}

{67}

{60}

{64}

PINOT NOIR/GAMAY

41. King Estate Inscription Pinot Noir, Willamette Valley, Oregon

42. St. Innocent Pinot Noir, Freedom Hill, Willamette Valley, Oregon

49. Roserock Pinot Noir by Drouhin Oregon, Eola-Amity Hills, Oregon

73. Foxen John Sebastiano Vineyard Pinot Noir, Sta. Rita Hills, California

46. Anthill Farms Pinot Noir Sonoma Coast, California

84. Brick House Pinot Noir Select, Ribbon Ridge, Oregon

80. Olivier Leflaive Santenay, Burgundy
- {64}

{83}

{75}

{95}

(73)

{85}

{95}

CABERNET/CABERNET SAUVIGNON BLENDS

62. Trefethen Eschol, Estate Grown Red Blend, Oak Knoll, Napa, California.

59. Textbook Cabernet Sauvignon, Napa Valley, California

60. Pine Ridge Cabernet, Estate Vineyards, Napa, California

61. Jordan Cabernet, Alexander Valley, Sonoma, California

64. Jax Cabernet Sauvignon, Napa Valley, California

66. Auctioneer, Cabernet Sauvignon ,Napa Valley, California

68. Catena Appellation Agrelo, Mendoza, Argentina

94. Arboleda Cabernet Sauvignon, Aconcaqua Valley, Chile

200. Heitz Cellars Cabernet Sauvignon, Napa, California
- {60}

{73}

{115}

{115}

{90}

{74}

{65}

{54}

{125}

ITALIAN REDS

43. Bruno Giacosa Nebbiolo D’Alba, Piedmont, Italy

69. G.D. Vajra, Barolo Albe, Piedmont, Italy

70. Avignonesi Nobile de Montepulciano, Tuscany

72. Mocali Brunello di Montalcino, DOCG, Tuscany

74. Bibbiano Chianti Classico, DOCG, Tuscany, Italy

75. Altesino Rosso di Montalcino, Tuscany

76. il Fauno di Arcanum, Super Tuscan, Tuscany
- {85}

{80}

{65}

{87}

{55}

{59}

{81}

OTHER REDS

90. Chateau de Pressac, St. Emilion, Bordeaux, France

50. Tilia Malbec, Mendoza, Argentina

96. Robert Craig Winery Howell Mountain Cuvee Red, Napa, California

97. Mollydooker Shiraz, The Boxer, Australia
- {77}

{50}

{84}

{59}

Vintages on request

RYES & WHISKEYS

BULLEIT
HUDSON MANHATTAN RYE
MCKENZIE
REDEMPTION
SAGAMORE RYE
SAZERAC
TOWN BRANCH RYE
WHISTLE PIG
WOODFORD RESERVE

BOURBON

BASIL HAYDEN’S
BLANTONS
BOOKERS
BOWMAN BROTHERS
BUFFALO TRACE
BULLEIT
EAGLE RARE
E.H. TAYLOR SMALL
BATCH
HARLEM STANDARD
HILL ROCK SOLERA
KNOB CREEK
MICTHER’S
PAPPY VAN WINKLE 15
TOWN BRANCH
WELLER FULL PROOF
WELLER SINGLE BARREL
WELLER SPECIAL
RESERVE
WOODFORD DOUBLE OAK

SCOTCH

BALVENIE DOUBLEWOOD
GLENFIDDICH 12
GLENLIVET 12
JOHNNIE WALKER BLUE
LAGAVULIN 16
LAPHROAIG
MACALLAN 12
OBAN 14
TALISKER

GIN

BARR HILL
BOMBAY SAPPHIRE
BROOKLYN
PLYMOUTH
MONKEY 47
RANSOM OLD TOM
THE BOTANIST
WHITLEY NEIL

TEQUILA

CASAMIGOS AÑEJO
CASAMIGOS BLANCO
CASAMIGOS REPOSADO
CLASE AZUL REPOSADO
ESPINITA BLANCO
ESPOLON BLANCO
ESPOLON REPOSADO
FORTALEZA ANEJO
FORTALEZA BLANCO
FORTALEZA REPOSADO
G4
LALO

SPECIALTY COCKTAILS

BROOK TAVERN
BARREL AGED NEGRONI
Whitley Neill Gin/Carpano Vermouth/Campari/
Luxardo Maraschino/Orange Bitter {15}

RUM PUNCH
Myers Dark Rum/Malibu Coconut Rum/Key Lime Juice/
Pineapple Juice/ Luxardo Cherries {15}

LAVENDAR MARGARITA
Lalo Blanco Tequilla/Cointreau/Grand Marnier/
Lavendar Syrup/Lime Salt {15}

STRAWBERRY SPRITZ
Belvedere Vodka/Agave/Lime/Strawberry Puree/
Prosecco/Mint {15}

CUCUMBER BASIL MARTINI
Empress Cucumber Lemon Gin/ Muddled Ginger
& Basil/Lime {16}