

EAT



DRINK

SOUPS & SALADS

The Brook Salad/ Grilled Vegetables/Baby Greens/
Boursin Cheese/Garlic Croutons/Aged Sherry Vinaigrette/
Chicken {23} Sliced Angus Steak, Salmon or Tuna {28}

Arugula Salad//Figs/Chevre/Apples/
White Balsamic Vinaigrette/Candied Walnuts {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}

Salad Additions/Chicken {10} /Salmon {13} /Ahi Tuna {14} /Steak {14}

Whipped Ricotta/Honey/Lemon Zest/Spiced Pistachios/
Olive Oil/Toasted Baguette {16} **V**

Baked French Onion Soup Au Gratin/Swiss {10}

Chipotle Sweet Potato Bisque {10} **GF/V**

SMALL PLATES

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

Maryland Crab Cake/Old Bay Caper Remoulade/Arugula/
Lemon Vinaigrette {19}

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 {25}

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 {46} **GF**

Sliced Steak Frites/Herb Butter {39}

Faroe Islands Salmon/Farro Pilaf {33}

Grilled Pork Chop/Fig Demi Glace/Mashed Potatoes/
Vegetables {37}

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

Crispy Duck Confit/Fingerling Sweet Potatoes/
Pomegranate Molasses {35} **GF**

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 Garlic Aioli {19}

Salmon Burger/Tomato/Avocado/Spicy Aioli {20}

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

Please inform our staff of any food allergies or intolerances you may have before ordering. We will do our best to accommodate you.

DRINK



EAT

CHAMPAGNE, SPARKLING WINE

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| 1. Schramsberg Blanc de Blancs, California, ½ bottle | {41} |
| 2. Les Mesnil Blanc de Blanc Grand Cru Champagne, NV, France | {115} |
| 4. Zardetto Prosecco di Conegliano, Brut, Italy | {55} |
| 5. Ca'del Bosco Franciacorta Cuvee Prestige Extra Brut, NV, Italy | {75} |

CHARDONNAY

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| 6. Hanzell Sebella Chardonnay, Sonoma, California | {65} |
| 9. Sonoma Cutrer Russian River Ranches, Sonoma, California | {70} |
| 27. Cakebread Chardonnay, Napa, California | {84} |
| 11. Kistler Chardonnay, Les Noisetiers, Sonoma Coast, California | {104} |
| 10. Bernard Defaix Chablis, Burgundy, France | {80} |
| 14. Maison Roche de Bellene Chardonnay, Burgundy, France | {70} |
| 15. Jordan Chardonnay, Russian River Valley, Sonoma, California | {85} |
| 16. Olivier Leflaive Les Setilles Bourgogne Blanc, Burgundy | {74} |

OTHER WHITES/ROSE

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| 13. Alois Lageder Pinot Grigio, Trentino, Italy | {59} |
| 17. Santa Margherita Pinot Grigio, Alto Adige, Italy | {70} |
| 18. LaScolca Gavi Dei Gavi, Black Label, Piedmont, Italy | {80} |
| 19. Domaine Reverdy Ducroux “Beau Roy,” Sancerre, Loire, France | {65} |
| 22. A.A. Badenhorst “Secateurs” Chenin Blanc, Swartland, South Africa | {54} |
| 21. Groth Sauvignon Blanc, Napa, California | {67} |
| 25. Rosé, Chateau Gassier, Côtes de Provence, France | {60} |
| 26. Rapura Springs Reserve Sauvignon Blanc, Marlborough, N.Z. | {64} |

PINOT NOIR/GAMAY

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| 41. King Estate Inscription Pinot Noir, Willamette Valley, Oregon | {64} |
| 42. St. Innocent Pinot Noir, Freedom Hill, Willamette Valley, Oregon | {83} |
| 49. Roserock Pinot Noir by Drouhin Oregon, Eola-Amity Hills, Oregon | {75} |
| 73. Foxen John Sebastiano Vineyard Pinot Noir, Sta. Rita Hills, California | {95} |
| 46. Anthill Farms Pinot Noir Sonoma Coast, California | {73} |
| 84. Brick House Pinot Noir Select, Ribbon Ridge, Oregon | {85} |
| 80. Olivier Leflaive Santenay, Burgundy | {95} |

CABERNET/CABERNET SAUVIGNON BLENDS

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| 62. Trefethen Eschol, Estate Grown Red Blend, Oak Knoll, Napa, California. | {60} |
| 59. Textbook Cabernet Sauvignon, Napa Valley, California | {73} |
| 60. Pine Ridge Cabernet, Estate Vineyards, Napa, California | {115} |
| 61. Jordan Cabernet, Alexander Valley, Sonoma, California | {115} |
| 64. Jax Cabernet Sauvignon, Napa Valley, California | {90} |
| 66. Auctioneer, Cabernet Sauvignon ,Napa Valley, California | {74} |
| 68. Catena Appellation Agrelo, Mendoza, Argentina | {65} |
| 94. Arboleda Cabernet Sauvignon, Aconcaqua Valley, Chile | {54} |
| 200. Heitz Cellars Cabernet Sauvignon, Napa, California | {125} |

ITALIAN REDS

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| 43. Bruno Giacosa Nebbiolo D’Alba, Piedmont, Italy | {85} |
| 69. G.D. Vajra, Barolo Albe, Piedmont, Italy | {80} |
| 70. Avignonesi Nobile de Montepulciano, Tuscany | {65} |
| 72. Mocali Brunello di Montalcino, DOCG, Tuscany | {87} |
| 74. Bibbiano Chianti Classico, DOCG, Tuscany, Italy | {55} |
| 75. Altesino Rosso di Montalcino, Tuscany | {59} |
| 76. il Fauno di Arcanum, Super Tuscan, Tuscany | {81} |

OTHER REDS

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| 90. Chateau de Pressac, St. Emilion, Bordeaux, France | {77} |
| 50. Tilia Malbec, Mendoza, Argentina | {50} |
| 96. Ridge Three Valleys, Zinfandel Blend, Sonoma, California | {70} |
| 97. Mollydooker Shiraz, The Boxer, Australia | {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
MICHTER’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

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}

SPICED APPLE MARGARITA

Lalo Blanco/Cointreau/Lime/Spiced Cider/
Cinnamon Sugar Rim/Star Anise {15}

DIRTY GIBSON

Bombay Gin/Celery Bitters/Carpano Dry Vermouth/
Olive Brine/Onions {16}

DOUBLE ESPRESSO MARTINI

Fresh Brewed Espresso/Stolichnaya Vanilla/
Luxardo Espresso Liqueur {16}

MAPLE AGED RUM MARTINI

Dictador 100 Month Aged Amber Rum/Maple Bitters/
Orange Twist/Maple Sugar Rim {17}