

# BROOKLAND'S

*Finest*

BAR & KITCHEN

## SMALL PLATES

### BROOKLAND ZOO CHARCUTERIE

Daily Selections of Local  
Cheeses & Cured Meat

**\$15**

### BAY SHRIMP & GRITS

Creamy Grits, Andouille-  
Tabasco Soffrito

**\$12**

### MARYLAND CRAB CAKE SLIDERS

Pan Seared Crab Cakes,  
Tarragon Aioli, Brioche

**\$14**

### OVEN ROASTED BUTTER BEANS

Morel Mushroom, Red Lentils,  
Warm Vinaigrette

**\$12**

### LARDON BACON MAC & CHEESE

Smoked Gouda, Tillamook  
Cheddar, Gemelli Pasta

**\$12**

## SOUP & SALAD

### SOUP OF THE DAY

**\$6**

### HOUSE SALAD

Mixed Greens, Grapefruit,  
Marcona Almonds, Goat Cheese,  
Sherry Vinaigrette

**\$8**

### GRILLED CHICKEN CAESAR SALAD

Herb Marinated Chicken Breast,  
White Anchovy, Pecorino Romano  
Cheese, Croutons, Boiled Egg

**\$10**

### ROASTED BEET SALAD

Candy Stripe Beets, Red Beets, Arugula,  
Candied Pecans, Pickled Ramps,  
Goat Cheese Fritters,  
Extra Virgin Olive Oil

**\$9**

### GEORGIA STYLE SALAD

Romaine, Cherry Tomatoes,  
Bacon Croutons, Pickled Red Onion,  
Roasted Peanuts, Vidalia Ranch Dressing

**\$8**

## SIDES

### CRISPY BRUSSELS SPROUTS CHIPS

Sea Salt, Lemon,  
Dill Cream Sauce

**\$4**

### PRETZEL BITES

White Truffle Oil,  
Sea Salt,  
Whole Grain  
Mustard

**\$5**

### HOUSE CUT FRENCH FRIES

**\$4**

### TEMPURA ONION RINGS

Light & Fluffy  
Batter

**\$4**

### SPICED NUTS SAMPLER

Selection of  
Spiced Nuts,  
House Pickled  
Vegetables

**\$4**

Consuming raw or undercooked meats, eggs, or shellfish  
may increase your risk of foodborne illness.



Notify your server of any food restrictions or allergies.

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## SANDWICHES

### COLONEL BURGER

Certified Angus Beef, Pickled Onions,  
Tillamook Cheddar, Apple Wood  
Smoked Bacon, Brioche Bun, Tempura  
Onion Rings  
**\$14**

### BALTIMORE STYLE PIT BEEF SANDWICH

Certified Angus Beef, Tiger Sauce,  
Pickled Ramps, Brioche Bun, Hand Cut  
Fries  
**\$14**

### PORCHETTA

Roasted Suckling Pig, Sausage, Arugula,  
Mozzarella Cheese, Whole Grain  
Mustard Sauce, Italian Bread, Hand Cut  
Chips  
**\$12**

### FRIED GREEN TOMATO "B"LT

Braised Portabella Mushroom, Spinach,  
Fried Tomatoes, Parmesan Cheese,  
Sweet Onion Aioli, Soda Bread, Hand  
Cut Fries  
**\$12**

### BLACKENED CHICKEN CLUB

Apple Wood Smoked Bacon, Roma  
Tomatoes, Dijon Aioli, Brioche Bread,  
Hand Cut Fries  
**\$14**

### TURKEY PANINI

Goat Cheese, Cucumber, Sundried  
Tomato Spread, Creamy Vinaigrette,  
Hand Cut Chips  
**\$12**

## ENTREES

### SOUS VIDE PORK CHOP

Local Bone-In Pork Rack, Braised Red  
Cabbage, Green Beans, Cumin Spiced  
Red Potatoes, Bourbon Cream Sauce  
**\$18**

### OVEN ROASTED HALF CHICKEN

Grilled Asparagus, Garlic & Rosemary  
Yukon Gold Potato Hash, Demi Glace  
**\$18**

### SEARED SALMON & GRITS

Sautéed Spinach, Creamy Tillamook  
Cheddar Grits, Tabasco Buerre Blanc  
**\$20**

### SPAGHETTI & MEATBALLS

Grandma's Sunday Sauce,  
Hand Cut Pasta, Sicilian Meatballs  
**\$16**

### PORCINI RUBBED RIB EYE STEAK

Garlic Mashed Potatoes, Bacon-  
Gorgonzola Brussels Sprouts, Porcini  
Mushroom Rub, Bordelaise Sauce  
**\$27**

### FRIED MARYLAND CATFISH

Cornmeal Encrusted Wild Catfish,  
Lemon Tartar Sauce, Mac & Cheese,  
Spicy Greens  
**\$16**

### SEASONAL PASTA

Sweet Peas, Cherry Tomato Concasse,  
Morel Mushrooms, Baby Mache,  
White Wine Cream Sauce  
**\$16**

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