

BROOKLAND'S *Finest*

BAR & KITCHEN

SMALL PLATES

BROOKLAND ZOO CHARCUTERIE

Daily Selections of Local
Cheeses & Cured Meats, Accoutrements

\$17

BAY SHRIMP & GRITS

Creamy Tillamook Cheddar Grits,
Andouille Sausage Soffrito

\$20

BACON MAC & CHEESE

Smoked Gouda, Tillamook Cheddar, Applewood
Bacon Crumbles, Lardon Bacon

\$13

SWEET POTATO AGNOLOTTI

House Made Pasta, Sweet Potato & Mascarpone
Filling, Garlic Spinach, Melted Taleggio Cheese,
Candied Pecans, White Wine Butter Sauce

\$18

POUTINE

Fried Cheese Curd, Pulled Pork, Hand Cut Fries,
Demi Glace

\$14

MUSSELS & CHORIZO

House Spicy Chorizo, Shaved Fennel, Tomato Broth,
Grilled Garlic Toast

\$15

SOUP & SALAD

SOUP OF THE DAY

\$8

BEEF SALAD

Pickled Beets, Goat Cheese Fritter, Candied Pecans,
Orange Segments, Mixed Greens, Honey Balsamic
Vinaigrette

\$14

HOUSE SALAD

Apples, Blue Cheese Crumbles, House Granola with
Pecans, Cherry Tomato, Pickled Onions, Sherry
Vinaigrette

\$11

GRILLED CAESAR SALAD

White Anchovy, Pecorino Romano Cheese,
Croutons, Boiled Egg, Classic Caesar Dressing

\$13

CRISPY KALE SALAD

Bacon Croutons, Toasted Pumpkin Seeds, Blood
Orange Segments, Goat Cheese Crumbles, Sherry
Vinaigrette

\$14

Add-Ons:

Marinated Chicken Breast \$6
Grilled Gulf Shrimp \$7
Porcini Rubbed Rib Eye Steak \$9
Grilled Salmon \$9
Marinated Tofu \$6

SNACKS

CRISPY BRUSSELS SPROUTS CHIPS

Sea Salt, Lemon, Dill Cream Sauce

\$6

PRETZEL BITES

White Truffle Oil, Sea Salt, Whole Grain Mustard

\$7

CHICKEN TENDERS

Creamy Dipping Sauce

\$12

DEVILED EGGS

Pickled Sweet Pepper Relish

\$6.50

TEMPURA ONION RINGS

\$7

BRUSCHETTA

Pesto, Cherry Tomatoes, Olive Mix with Peppers,
Goat Cheese Spread, Grilled Garlic Toast

\$10

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, Applewood Smoked Bacon, Brioche Bun

\$16.50

PULLED PORK

Slow Roasted Pork Shoulder, Spicy Mumbo Sauce, Cole Slaw, Brioche Bun

\$16

GRILLED SALMON BLT

Chipotle Mayo, Applewood Smoked Bacon, Romaine, Tomatoes, Brioche Bread

\$18

VEGGIE

Black Eyed Pea Cake, Grilled Peppers & Onions, Melted Mozzarella Cheese, Chipotle Mayo

\$15.50

TURKEY PANINI

Goat Cheese, Cucumber, Oven Dried Tomato, Almond Pesto, Creamy Vinaigrette

\$16

SOUTHERN STYLE CHICKEN CLUB

Applewood Smoked Bacon, Mozzarella, Tomatoes, Crystal Remoulade, Brioche Bread

\$16

BALTIMORE STYLE PIT BEEF

Certified Angus Beef, Tiger Sauce, Pickled Onions, Mozzarella Cheese, Brioche Bun

\$17

Choice of:

Hand Cut Fries or Hand Cut Chips
Side House Salad (\$3)
Tempura Onion Rings (\$3)

No menu substitutions due to limited markets.

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ENTRÉES

SEARED SALMON & GRITS

Sautéed Spinach, Creamy Tillamook Cheddar Grits, Tabasco Beurre Blanc

\$24

GRILLED WHOLE FISH

Seasonal Whole Fish, Salsa Verde, Chili Oil Brussels Sprouts, Jasmine Rice

\$29

SPAGHETTI & MEATBALLS

Grandma Q's Sunday Sauce, Bucatini Pasta, Sicilian Meatballs

\$21

VEGGIE GNOCCHI

Wild Mushrooms, Seasonal Vegetables, Crispy Cheese Curds, Hand Made Gnocchi, Vodka Tomato Sauce

\$22

BACON WRAPPED PORK TENDERLOIN

Chipotle Cream Sauce, Crispy Brussels Sprouts, Cheddar Grits

\$25

VEGAN CURRY

Roasted Seasonal Squash, Thai Red Curry, Coconut Milk, Jasmine Rice

\$20

PORCINI RUBBED PRIME RIB

Roasted Garlic Mashed Potatoes, Baby Carrots, Demi Glace

\$29

LAMB OSSO BUCO

Warm Farro Salad, Seasonal Squash, Almonds, Broccolini, Bordelaise Sauce

\$28

CIOPPINO

Shrimp, Salmon, Mussels, Maryland Blue Catfish, Jasmine Rice, Vodka Tomato Broth

\$25

FRIED MARYLAND CATFISH

Cornmeal Encrusted Wild Blue Catfish, Spicy Greens, Mac & Cheese, Lemon Tartar Sauce

\$22

HALF CHICKEN

Oven Roasted Chicken, Garlic Mashed Potatoes, Spicy Grilled Kale, Demi Glace

\$26

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