

# 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 {26}

**Roasted Butternut Squash Salad**/Cranberries/Arugula/  
Pickled Onions/Bacon/Cider Vinaigrette {16}

**Mixed Greens**/Cucumbers/Tomatoes/Pickled Onion  
{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}

**Maplebrook Burrata**/Roasted Beets/Oranges/Mint/  
Olive Oil/Crostini {17} **V**

**Baked French Onion Soup Au Gratin**/Swiss {10}

**Butternut Squash Soup**/Toasted Pepitas {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**/Shaved Brussel Sprouts/  
Miso Vinaigrette/Wasabi {32} **GF**

## BROOK TAVERN TACOS

{17}

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

**Pulled Pork Tacos**/Chipotle Slaw/Cheddar **GF**

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

**Portobello Mushroom Tacos**/Ratatouille/  
Grated Parmesan **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}

**Pulled Pork Mac and Cheese**/Campanelle Pasta/Toasted Panko/  
Root Beer BBQ Glaze {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**

**Crispy Duck Confit**/Sprout Salad/Potato Hash {32}

**Porterhouse Pork Chop**/Chorizo Hash/Apricot Marmalade {36}

**22 oz. Cowboy Steak**/Steak Spice/Mashed Potatoes/Vegetable {59}

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

## 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}

**Pulled Pork Sandwich**/Slaw/Fries {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}

**Hand-cut Sweet Potato Fries**/Honey Sriracha {9} **V**

**Saratoga Chips**/Bacon Ranch Dip {10}

**Chicken Wings**/Honey Sriracha {17}

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

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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 {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

- 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}
- 12. **Foxen Block UU Bien Nacido Vineyard Chardonnay**, Santa Maria Valley, California {70}
- 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

- 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}
- 20. **Ovum'Old Love'Dry White Blend**, Willamette Valley, Oregon {54}
- 22. **A.A. Badenhorst "Secateurs" Chenin Blanc**, Swartland, South Africa {54}
- 21. **Groth Sauvignon Blanc**, Napa, California {67}
- 25. **Rosé, The Pale**, by Sacha Lichine Cotes de Provence, France {54}
- 26. **Rapura Springs Reserve Sauvignon Blanc**, Marlborough, N.Z. {64}

## PINOT NOIR/GAMAY

- 41. **King Estate Inscription Pinot Noir**, Willamette Valley, Oregon {64}
- 42. **St. Innocent Pinot Noir**, Freedom Hill, Willamette Valley, Oregon {83}
- 69. **Patricia Green Pinot Noir**, Reserve, Willamette Valley, Oregon {65}
- 49. **Cristom Pinot Noir**, Mt. Jefferson Cuvee, Amity-Eola, Oregon {70}
- 73. **Foxen John Sebastiano Vineyard Pinot Noir**, Sta. Rita Hills, California {95}
- 45. **Capiaux Pinot Noir, Chimera**, RRV, California {70}
- 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

- 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

- 43. **Bruno Giacosa Nebbiolo D'Alba**, Piedmont, Italy {85}
- 70. **Avignonesi Nobile de Montepulciano**, Tuscany {65}
- 72. **Mocali Brunello di Montalcino**, DOCG, Tuscany {87}
- 74. **Nippozano Chianti Classico**, DOCG, Tuscany {54}
- 75. **Altesino Rosso di Montalcino**, Tuscany {59}
- 76. **il Fauno di Arcanum**, Super Tuscan, Tuscany {81}

## OTHER REDS

- 90. **Chateau de Pressac**, St. Emilion, Bordeaux, France {77}
- 50. **Tilia Malbec**, Mendoza, Argentina {50}
- 91. **Girard Petite Sirah**, Napa Valley, California {65}
- 96. **Robert Craig Winery Howell Mountain Cuvee Red**, Napa, California {84}
- 97. **Molly Dooker Shiraz**, The Boxer, Australia {59}

Vintages on request

## RYES & WHISKEYS

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

## BOURBON

- BULLEIT
- BASIL HAYDEN'S
- HARLEM STANDARD
- MICHTER'S
- EAGLE RARE
- HILL ROCK SOLERA
- WELLER SPECIAL RESERVE
- E.H. TAYLOR
- PAPPY VAN WINKLE 15
- BLANTONS
- WOODFORD RESERVE
- WOODFORD DOUBLE OAK
- KNOB CREEK
- WELLER FULL PROOF
- WELLER SINGLE BARREL
- BUFFALO TRACE

## SCOTCH

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

## GIN

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

## TEQUILA

- CASAMIGOS BLANCO
- CASAMIGOS REPOSADO
- CASAMIGOS AÑEJO
- ESPINITA BLANCO
- ESPOLON BLANCO
- CLASE AZUL REPOSADO
- PATRON BLANCO
- PATRON REPOSADO
- PATRON AÑEJO
- FORTALEZA BLANCO
- FORTALEZA REPOSADO
- FORTALEZA AÑEJO

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## SPECIALTY COCKTAILS

### BROOK TAVERN BARREL AGED NEGRONI

Whitley Neill Gin/Carpano Vermouth/Campari/  
Luxardo Maraschino/Orange Bitter {15}

**AUTUMN ESPRESSO MARTINI**  
Pick Six Vodka/Kahlua/Esspresso/Pumpkin Puree/Cream {14}

**LAVENDAR FRENCH 75**  
Botanist Gin/Cointreau/Lavendar/Lemon {15}

**BOURBON CIDER LEMONADE**  
Buffalo Trace Bourbon/Apple Cider/Lemonade/  
Cinnamon {16}

**MEZCAL OLD FASHIONED**  
Espolon Reposado Tequila/Mezcal/Agave/  
Chocolate Bitters {15}