

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}

Charred Radicchio/Crumbled Gorgonzola/Candied Walnuts/
Sliced Pears/Mustard Vinaigrette {15} **GF/V**

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}

Tomato Soup/Crispy Basil {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**

Blackened Rock Shrimp Tacos/Slaw/Lemon Pepper

Charred Cauliflower Tacos/Avocado/
Jalapeno Lime Sour Cream/Cabbage **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**

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

Grilled Pork Chop/Cauliflower Mash/Cherry Reduction {36}

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

Cauliflower Steak/Olives/Capers/Raisins/Mint {19} **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 {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}
- 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

- 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**, Aconcagua Valley, Chile {54}
- 200. **Heitz Cellars Cabernet Sauvignon**, Napa, California {125}

ITALIAN REDS

- 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

- 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
- SAZERAC
- 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
- LAGAVULIN 16
- 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
- ESPOLON REPOSADO
- LALO
- FORTALEZA BLANCO
- FORTALEZA REPOSADO
- FORTALEZA ANEJO

G4

SPECIALTY COCKTAILS

BROOK TAVERN BARREL AGED NEGRONI

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

MEZCAL OLD FAHIONED

Espolon Reposado Tequila/Mezcal/Agave/Chocolate Bitters {15}

OLD SQUARE

Sazerac Rye/Carpano Vermouth/Aged B&B/Licorice Bitters {16}

RUM PUNCH

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

RANCH WATER

Lalo Blanco Tequila/Fever Tree Sparkling Lime & Yuzu/
Fresh Lime {14}