

BROOKLAND'S

Finest

BAR & KITCHEN

SMALL PLATES

BROOKLAND ZOO CHARCUTERIE

Daily Selections of Local
Cheeses & Cured Meat, Boiled Peanuts
\$15

VEGAN CARPACCIO

Heirloom Tomatoes, Cucumber, Pea
Tendrils, Almonds, Hibiscus Vinaigrette
\$12

BAY SHRIMP & GRITS

Creamy Tillamook Cheddar Grits,
Andouille Sausage Soffrito
\$13

PORCHETTA

Suckling Pig, House Italian Sausage,
Arugula, Apricots, Dijon Vinaigrette
\$14

LARDON BACON MAC & CHEESE

Smoked Gouda, Tillamook
Cheddar, Gemelli Pasta
\$12

SOUP & SALAD

SOUP OF THE DAY **\$6**

WARM SPRING SALAD

Red Lentils, Butter Beans, Morel
Mushrooms, Sweet Peas, Zucchini,
Warm Vinaigrette
\$12

HOUSE SALAD

Seasonal Apples, Pears, House Granola,
Goat Cheese, Balsamic Vinaigrette
small \$6 / large \$9

GRILLED CAESAR SALAD

White Anchovy, Pecorino Romano
Cheese, Croutons, Boiled Egg
\$8

WEDGE SALAD

Roasted Beets, Goat Cheese, Baby
Heirloom Tomatoes, Pickled Onions,
Sweet Basil Dressing
\$11

Add-Ons:

Marinated Chicken Breast \$5
Grilled Gulf Shrimp \$8
Rib Eye Steak \$8
Grilled Salmon \$8
Marinated Tofu \$5

SNACKS

CRISPY BRUSSELS SPROUTS CHIPS

Sea Salt, Lemon,
Dill Cream Sauce
\$5

PRETZEL BITES

White Truffle Oil,
Sea Salt,
Whole Grain
Mustard
\$6

BLISTERED SHISHITO PEPPERS

Cherry Bomb
Chili Dipping
Sauce
\$6

TEMPURA ONION RINGS

Light & Fluffy
Batter
\$4

SALMON PATE BRUSCHETTA

Grilled French
Baguette, Pears,
Arugula, Citrus
Dijon Vinaigrette
\$8

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

PASTRAMI PANINI

Pickles, Gruyère Cheese,
Mustard Sauce, Rosemary Bun
Hand Cut Chips

\$14

SALMON BLT

Grilled Salmon, Chipotle Mayo,
Apple Wood Smoked Bacon, Arugula,
Tomatoes, Brioche Bread, Hand Cut
Fries

\$15

BALTIMORE STYLE PIT BEEF SANDWICH

Certified Angus Beef, Tiger Sauce,
Pickled Onions, Hand Cut Fries

\$14

BLACK BEAN & PORTABELLA

Arugula, Roasted Red Peppers,
Parmesan Cheese Crisp, Jalapeño
Cheddar Bun, Hand Cut Chips

\$13

SOUTHERN STYLE CHICKEN CLUB

Fried Chicken, Apple Wood Smoked
Bacon, Fresh Mozzarella, Tomatoes,
Crystal Hot Sauce Remoulade,
Rosemary Bun, Hand Cut Fries

\$14

ENTREES

OCTOPUS RISOTTO

Grilled Octopus, Heirloom Tomatoes, English
Peas, Grilled Lemon

\$19

RACK OF LAMB

Almond Encrusted Lamb,
Grilled Asparagus, Herb Mashed Potatoes,
Caramelized Onion Demi Glace

\$25

JERK RUBBED PORK TENDERLOIN

Slow Cooked Tenderloin, Caribbean Rice,
Seasonal Vegetables,
Thai Curry Sauce

\$18

OVEN ROASTED HALF CHICKEN

Green Beans, Cherry Tomatoes, Roasted Red
Potatoes, Demi Glace

\$18

SEARED SALMON & GRITS

Sautéed Spinach, Creamy Tillamook Cheddar
Grits, Tabasco Beurre Blanc

\$20

SPAGHETTI & MEATBALLS

Grandma's Sunday Sauce,
Hand Cut Pasta, Sicilian Meatballs

\$16

PORCINI RUBBED PRIME RIB

Apricot Bacon Brussels Sprouts, Horseradish
Mashed Potatoes, House Steak Sauce

\$27

FRIED MARYLAND CATFISH

Cornmeal Encrusted Wild Catfish, Spicy Greens,
Sweet Corn Polenta,
Lemon Tartar Sauce

\$17

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