

# BRASSERIE BRIGHTWELL

Dinner | Fall

## starters

**French Onion Soup** beef brisket, beef broth, gruyere, crouton \$14

**Escargot** sauteed snails, herb butter, shallot, garlic, crouton \$14

**Fried Chicken Liver Salad** pickled beets, kale, blue cheese, sherry-maple vinaigrette \$14

**Traditional Oyster Stew** cream, bacon, celery, onion, butter, oyster crackers \$15

**Oysters on the Half Shell** cocktail, mignonette, or house hot sauce (GF) MP

**Fried Local Oysters** caper aioli \$13.50

**Parmesan Oysters** parmesan, lemon, butter, black pepper, grilled on half-shell (GF) \$13.50

## salads

**Market** arugula, radicchio, manchego, crouton, dijon vinaigrette \$12

**Caesar** romaine hearts, parma, anchovy, crouton, egg, anchovy dressing \$12

**Shaved Brussel Sprouts** golden raisin, almond, gruyere, caper, crispy shallot (GF) \$13

## Add Protein to Salad:

**Grilled chicken breast** \$6

**Grilled salmon** \$6.50

**Fried oysters** \$7

**Grilled shrimp** \$7

**Grilled sliced steak** \$9

## mussels

Served with hand-cut frites.

**Classic** shallot, butter, cream, herbs, white wine, aioli (GF) \$18

**Vietnamese Pho** spiced beef broth, bean sprout, cilantro, holy basil, chili, lime, hoisin (GF) \$18



GF - Gluten Free. Fried items are exposed to gluten, including frites.

20% gratuity may be added for parties of 6 or more. \$3 charge for split plates.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.\*

## daily bread

Served with hand cut frites.

Substitute side or side salad for \$3+

**Lamb Sliders** house ground lamb, goat cheese, smoked tomato relish, gremolata \$15.50

extra lamb slider \$5+

**BB Chicken Sandwich** grilled or fried, house hot sauce, house pickle, creamy blue cheese \$16

**Classic Chicken Sandwich with cheese** \$14

**BB Burger** 6 oz. patty, cheddar, bacon, onion marmalade, Rise Up BBQ \$16.50

**Classic Cheeseburger** \$14.50 **Double Down** \$3+

**Fried Green Tomato Burger** fried green tomatoes, pickled pearl onion ranch, iceberg, sriracha (vegetarian) \$13.50

**Fried & Dressed Oyster Roll** hot sauce, house pickle, cole slaw \$14.50

## entrees

Served with hand-cut frites.

Substitute side or side salad for \$3+

**NY Strip** house butchered 12 oz. steak, wood fire grilled (GF) \$27

**Chicken Pan Roast** organic, bone-in 1/2 chicken (GF) \$24

**Rainbow Trout** the whole fish, semi-boneless, wood fire grilled (GF) \$24

**Salmon Filet** wild, 7 oz. boneless filet, butchered in house, wood fire grilled (GF) \$24

**Shrimp & Grits** Anson Mills cheese grits, sauteed shrimp and pork belly with Rise Up BBQ, benne wafer \$26

## sides

**Fried Green Tomatoes** creamy blue cheese \$7.50

**Crispy Brussel Sprouts** anchovy butter (GF) \$7.50

**Creamy Anson Mills Grits** stone ground grits, parmesan (GF) \$7

**Southern Style Greens** bacon & onion (GF) \$7.50

**Hand Cut Frites** \$5

