



LUNCH
&
DINNER
UPDATED
FALL 2023

DOWNTOWN
BRASSERIE



APPETIZERS

MAPLE AND BOURBON GLAZED WINGS \$13

Five wings tossed in our house made sauce

SPINACH AND ARTICHOKE DIP \$12

Spinach, artichoke, jalapeno & sun-dried tomato dip with tri color tortilla chips

CRAB DIP \$15

Creamy house made crab dip served with pita chips

WHIPPED FETA \$12

A creamy feta cheese blend topped with chopped pistachios, honey and chives. Served with naan bites

BUFFALO CAULIFLOWER BITES \$9.5

Deep fried cauliflower served with a side of buffalo wing sauce. Blue cheese/Ranch

SANDWICHES / FLATBREADS

CHICKEN PANINI \$15

Oven roasted chicken breast, salami, provolone cheese, roasted red pepper and lemon aioli served with kettle chips (Add side salad or fries for \$5)

CHIPOTLE MUSHROOM TACOS \$12

Chipotle marinated mushrooms, red pepper and onion served in tortilla shells with black beans, guacamole and pickled carrots, red onions. Served with chips and salsa

CRAB CAKE SANDWICH \$21

5 oz crab cake with lettuce, tomato, onion & sriracha remoulade sauce on a toasted sesame seed bun. Served with kettle chips Add a side salad or steak fries for \$5

SPINACH CHICKEN WRAP \$13

Spinach tortilla wrap with chicken breast, guacamole, fresh tomatoes, crispy bacon, and ranch dressing. Served kettle chips. Add side salad or fries for \$5

BLT \$11

Thick cut bacon, lettuce, tomato, onion and mayo on focaccia bread. Served kettle chips Add side salad or fries for \$5

OPEN FACED MEATBALL SANDWICH \$13

Succulent house made meatballs served with our signature tomato sauce and parmesan cheese otop of toasted focaccia bread. Served with kettle chips. Add side salad or fries for \$5

MUSHROOM FLATBREAD \$13

Mushrooms, shallots and white cheddar cheese with a creamy white sauce

CHEESY FLATBREAD \$11

Fresh mozzarella, white cheddar cheese and shallots with a creamy white sauce



SALADS / SOUP



CAESAR SALAD \$8

Romaine Lettuce Tossed w/ Parmesan, House-made Croutons, & Fresh Caesar Dressing

Add 4 oz Chicken \$6.50/5 Shrimp \$7/4 oz Salmon \$9

BACON AND BLEU CHEESE SALAD \$12

Spring mix with crisp bacon, blue cheese, candied pecans and golden raisins.

Add 4 oz Chicken \$6.50/5 Shrimp \$7/4 oz Salmon \$9

SIDE SALAD \$8

Spring mix, cherry tomatoes, pickled red onion and white cheddar cheese

Add 4 oz Chicken \$6.50/5 Shrimp \$7/4 oz Salmon \$9

STEAKHOUSE SALAD \$15.5

Spring mix tossed in our Cabernet vinaigrette and topped with 4 oz of NY strip, radishes, white cheddar cheese, cherry tomatoes, pickled red onion and french fries.

9TH STREET SALAD \$14

Spring mix topped with sautéed onions and mushrooms, goat cheese, toasted almonds and an over easy egg

SOUP OF THE DAY \$5 / \$9

Ask your server for our selection

LUNCH COMBO \$10

Half of a chef's grilled cheese sandwich and cup of soup or salad
(side, Caesar or bacon & blue salad)

Dressings: Honey Mustard, Ranch, Blue Cheese, House Vinaigrette, Balsamic

SWEET

GLAZED DONUT BREAD PUDDING \$8

Topped with Whiskey Sauce

CHOCOLATE BROWNIE \$9.5

Topped with Austins Vanilla Ice Cream, Caramel Sauce, Candied Pecans

CRÈME BRÛLÉE \$7

Creamy Custard Finished with a Layer of Caramelized Sugar

SEASONAL DESSERT



HORS D'OEUVRES

FOCACCIA & OIL \$6.5

Freshly made and toasted focaccia bread with extra-virgin olive oil for dipping

CHEESE AND CHARCUTERIE BOARD \$25

A fine selection of cured meats and artisanal cheeses served with an assortment of fruits and nuts

HUMMUS \$8

Classic chickpea hummus served with raw veggies and pita chips

CRAB DIP \$15

Creamy house made crab dip served with pita chips

SPINACH BITES \$9

Cheesy spinach bites served with a honey mustard dipping sauce (GF available)

BLANCHED ALMONDS \$5.5

Toasted blanched almonds drizzled with extra virgin olive oil & sprinkled with kosher salt

SPINACH & ARTICHOKE DIP \$12

Spinach, artichoke, jalapeno & sun-dried tomato dip with tri color tortilla chips

BUFFALO CAULIFLOWER BITES \$9.5

Deep fried cauliflower served with buffalo wing sauce. Blue cheese/Ranch

MEATBALLS \$13

Succulent house made meatballs served with our signature tomato sauce and asiago cheese

MAPLE AND BOURBON GLAZED WINGS \$13

Five wings tossed in our house made sauce

FRIED GREEN BEANS \$10

Beer battered fried french style green beans with creamy sriracha remoulade sauce

CRAB CAKES \$19

3 oz crab cakes served with our sriracha remoulade sauce

WHIPPED FETA \$12

A creamy feta cheese blend topped with chopped pistachios, honey and chives. Served with naan bites

MUSHROOM BRUSCHETTA \$10

Sautéed mushrooms in a light cream sauce served with toasted focaccia

ENTREES

SALMON \$33

Wild caught 8 oz Alaskan salmon with sautéed vegetables and chef's creamy risotto

ZUCCHINI PARMESAN \$19

Layers of panko breaded and fried zucchini strips with fresh mozzarella and our housemade marinara sauce

NY STRIP STEAK \$35

10 oz pan seared steak with garlic mashed potatoes, sauteed vegetables and peppercorn pan sauce

CRAB AND SHRIMP PASTA \$25

Crab meat and penne pasta in a sundried tomato cream sauce and topped with seared shrimp

HUNTERS CHICKEN \$23

Braised chicken thighs in an herb infused tomato and mushroom sauce served over garlic mashed potatoes

HAMBURGER \$21

8oz hamburger topped with the LTO, mayo and provolone cheese. Served with steak fries or a side salad

*add bacon \$3, add lemon aioli or sriracha remoulade \$2

SHRIMP AND SWEET POTATO GRITS \$21

Savory sweet potato grits with a hint of smoke with topped with shrimp, crispy prosciutto and sage

PORK CHOP \$25

Succulent bone in pork chop with honey mustard glazed Brussels sprouts and chef's creamy risotto

BACON AND BLUE SALAD WITH CHICKEN \$19

Spring mix greens with chicken breast, crisp bacon, blue cheese, candied pecans and golden raisins

CHIPOTLE PORTOBELLO TACOS \$21

Chipotle marinated mushrooms, red pepper and onion served in tortilla shells with black beans, guacamole and pickled carrots, red onions. Served with chips and salsa V

SIDES \$5

Side Salad

Steak fries

Caesar Salad

Brussels Sprouts V

Sautéed Vegetables

Chef's Creamy Risotto

Soup of the day \$5/\$9*V

Ask about our kid's menu for our guests 12 and under: Chicken nuggets, pasta and grilled cheese

DESSERT

GLAZED DONUT BREAD PUDDING \$8

Topped with Whiskey Sauce

CHOCOLATE BROWNIE \$9.5

Topped with Austins Vanilla Ice Cream, Caramel Sauce, Candied Pecans

CRÈME BRULÉ \$7

Creamy Custard Finished with a Layer of Caramelized Sugar

SEASONAL DESSERT

V=Vegan

*V=Vegan upon
request