

BROOKLAND PINT

Dinner

Appetizers

Chicken & Apple Wontons

Grilled Chicken, Granny Smith Apples, Cotija Cream Cheese, Ginger, Chives, BBQ & Sweet Garlic Chili Sauce **\$8**

***♦Grilled Artichoke**

Grilled Artichoke, Butter & Tzatziki Sauce **\$11**

♦Brussels Sprouts

Sun-Dried Cherries, Pine Nuts, Butter & Garlic Aioli **\$9**

Burrata Crostini

English Peas, Pickled Ramps, Chive Oil & Lemon Marmalade **\$12**

Colombian Empanadas

Ground Beef, Potatoes, Rice, Peas, Cilantro & Aji Sauce **\$8**

All-Natural Wings

Your Choice of Buffalo, Honey Bourbon BBQ or Honey-Sriracha Sauces, served with Bleu Cheese Dressing, Carrots & Celery.

5 for \$8 / 10 for \$15 / 15 for \$20

***♦Nachos Small \$13 / Large \$22**

Topped with Nacho Cheese Sauce, Guacamole, Chipotle Sour Cream, Pico De Gallo & Jalapeños. Choose from:

- Beef Chili
- Vegetarian 3 Bean Chili
- Barbecue Pulled Pork
- Grilled Chicken
- Vegan: 3 Bean Chili with Daiya® Vegan Cheese

Burgers

Served with Your Choice of French Fries, Sweet Potato Wedges or Side Salad on Sesame Brioche Bun. Gluten Free Bun Available for an additional \$3

Your Choice of Protein: \$15

7 oz. All-Natural Angus Beef Burger
All-Natural Chicken Breast
Juicy Vegan Burger

***♦Mother Earth**

Daiya® Vegan Cheese, Caramelized Onions & Guacamole on a Potato Roll

♦Pint

Bleu Cheese, Caramelized Onions & Bacon

♦Irish Cheddar

Guinness-Infused Cheddar Cheese, Crispy Onion, Pickled Cabbage & Basil Mayo

♦Caprese

Fried Mozzarella Cheese, Marinated Tomato Slices, Basil Pesto & Balsamic Mayo

***♦All-American**

Your Choice of Protein & up to Three Free Toppings (Only 1 Cheese)

Toppings

\$.75: Jalapeños, Caramelized Onions, Chipotle Sour Cream, 3 Bean Chili, Raw Onions, Mushrooms or Buffalo Sauce

\$1.00: Bleu Cheese, Cheddar Cheese, Pepper Jack Cheese, Daiya® Vegan Cheese, Smoked Gouda Cheese, Nacho Cheese Sauce, Crispy Onions or Beef Chili

\$1.50: Avocado, Guacamole, Bleu Cheese Dressing, Fried Egg, Bacon or Mac & Cheese

* Vegan / * Can Be Vegan / ♦ Gluten-Free / ♦ Can Be Gluten-Free

Logan McGear, Executive Chef

Salads

♣♦Pint House

Mixed Greens, Carrots, Red Onions, Radishes,
Cucumbers & Balsamic Vinaigrette **\$8**

♦Kale Caesar

Kale, Romaine Hearts, Parmesan Cheese, Herb
Croutons, Anchovy & Caesar Dressing **\$10**

♦House-Cured Salmon

Mixed Greens with Cured Salmon, Fried Capers,
Grated Egg Whites, Red Onions, Crispy Potato
Cakes & Curry Yogurt Dressing **\$16**

Add Protein to Any Salad:

♣ Falafel **\$4**

♦ Chicken **\$5**

♦ Shrimp **\$7**

♦ Salmon **\$7**

Sandwiches

Served with Your Choice of French Fries,
Sweet Potato Wedges or Side Salad

♣ Falafel on Pita

Fried Falafel with Pickled Red Onions, Cucumbers,
Lettuce, Tomatoes & Tzatziki Sauce **\$14**

Super Wing

All-Natural Breaded Chicken Breast tossed in
Buffalo Sauce with Bleu Cheese Dressing on a
Potato Roll **\$15**

Meatball Sub

Beef & Pork Sausage Meatballs, San Marzano
Tomato Sauce, Mozzarella Cheese, Parmesan
Cheese & Basil Pesto on a Sub Roll **\$13**

Bar-B-Cubano

Pulled Pork, Ham, Swiss Cheese, Pickles, Grain
Mustard & BBQ Sauce on Brioche Toast **\$14**

Entrées

♦♣ Kale & Squash Enchiladas

Kale, Butternut Squash, Mushrooms, Onions,
topped with Roasted Guajillo Chile Sauce, Vegan
Cilantro Sour Cream served with Black Beans &
Avocado **\$15**

♣Penne Arrabiatta

Bacon, Crispy Prosciutto, Onions, Garlic, Vodka,
San Marzano Tomato Sauce, Basil & Parmesan
Cheese **\$16**

Grilled Chicken Mac & Cheese

Elbow Macaroni, Smoked Gouda Mornay Sauce,
Bacon, Brussels Sprouts & Parmesan Cheese **\$18**

♦Carolina Catfish & Shrimp

Cornmeal-Breaded Catfish, Sauteed Shrimp,
Carolina Gold Rice, Red Field Peas & Herbs **\$20**

♦Rosemary & Garlic Rib Eye

12oz Rib Eye with Gorgonzola Butter, Smoked
Gouda Yukon Gold Potato Tart, Grilled Asparagus
& Oyster Mushroom Duxelles **\$30**

Sides

\$4

Brussels Sprouts
Grilled Asparagus
Smoked Gouda Potato Tart
Mac & Cheese
Carolina Gold Rice
French Fries
Sweet Potato Wedges

Desserts

Double Chocolate Brownie

Chocolate Sauce & Vanilla Ice Cream **\$8**

Key Lime Pie

Graham Cracker Crust **\$7**

A 20% gratuity will be added to parties of 6 or more.

A plating fee of \$2 per customer will be added for outside desserts.

Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone.