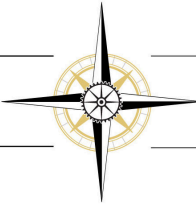


BROOKLAND PINT



Dinner

Appetizers

Butternut Squash Soup

Topped with Scallions **Cup \$6 / Bowl \$8**

Risotto Balls

Arborio Rice, Beef Bolognese, Peas, Parmesan Cheese & Panko Bread Crumbs served with Basil Pesto **\$9**

Roasted Fingerling Potatoes

Chipotle Pesto, Herbs, Garlic & Scallions **\$7**

Empanadas

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

Burrata

Butternut Squash, Capers, Pine Nuts, Golden Raisins & Balsamic Reduction **\$10**

Maryland Crab Dip

Topped with Old Bay & Buttery Bread Crumbs Served with Toasted Baguette **\$12**

Chicken Wings

Your Choice of Buffalo, Honey Bourbon BBQ or Honey-Sriracha Sauce, 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 on a Sesame Brioche Bun with Your Choice of French Fries, Sweet Potato Wedges or Side Salad. Gluten Free Bun Available for an additional \$3

Your Choice of Protein:

- 7 oz. All-Natural Angus Beef Burger*
- All-Natural Chicken Breast*
- Juicy Vegan Burger*
- Lentil-Barley Burger* **\$15**

Bacon & Boursin

Applewood Smoked Bacon, Herbed Cheese, Baby Spinach, Crispy Onions & Chipotle Mayo

Hickory Burger

Pulled Pork, Smoked Gouda Cheese, BBQ Sauce & Crispy Onions

Caprese Burger

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

Pint Burger

Bleu Cheese, Caramelized Onions & Bacon

***◇Mother Earth**

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

***Build Your Own**

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

Toppings

\$.75: *Jalapeños, Caramelized Onions, Chipotle Sour Cream, Red Onions, Mushrooms or Buffalo Sauce*

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

\$1.50: *Fried Mozzarella, Boursin Cheese, Avocado, White Queso Dip, Guacamole, Fried Egg, or Bacon*

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

Executive Chef
Logan McGear

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**

Grilled Corn Salad

Avocado, Grilled Corn, Mixed Greens, Cotija Cheese, Red Onions, Tomatoes, Cucumbers, Tortilla Strips & Red Wine Vinaigrette **\$11**

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, Lettuce, Cucumbers, Tomatoes & Tzatziki Sauce **\$14**

Super Wing

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

Roasted Turkey & Salami

Provolone, Romaine, Marinated Tomato, Red Onion, Whole Grain Mustard 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**

Clam Chowder Pot Pie

New England Style with Clams, Potatoes & Onions topped with a Puff Pastry, served with Toasted Garlic Broccolini **\$15**

Chicken Fettuccine

Broccolini, Mushrooms, Sweet Peppers, Garlic, Parmesan Cream Sauce, Fresh Basil & Cracked Black Pepper **\$17**

Pan-Roasted Chicken

Crispy Skin Chicken Thighs, Sweet Potato Mash, Grilled Asparagus & Bourbon Mustard Glaze **\$18**

♦Grilled Pork Chop

10 oz. Center Cut, Blueberry Port Wine Sauce & Toasted Garlic Mashed Potatoes **\$22**

Sides

\$4

Grilled Asparagus

Mac & Cheese

Toasted Garlic Mashed Potatoes

Toasted Garlic Broccolini

Sweet Potato Mash

Desserts

Key Lime Pie

Graham Cracker Crust **\$7**

Apple Dumpling

Puff Pastry & Sweet Cinnamon Sauce served with Vanilla Bean Ice Cream **\$8**

Double Chocolate Brownie

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

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.