

# BROOKLAND PINT

## Dinner

### Appetizers

#### ◆ Fried Brussels Sprouts

*Saffron Garlic Aioli* **8**

#### Spinach & Artichoke Dip

*Applewood Smoked Bacon, Baby Spinach, Parmesan, Cream Cheese with Herb Baguette* **9**

#### ◆ Burrata

*Shaved Brussels Sprouts, Dried Cherries, Pistachios, Red Wine Vinaigrette* **10**

#### Maryland Crab Dip

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

#### Chili Cheese Fries

*Your Choice of 3 Bean or Beef Chili House-Made French Fries, Cheddar, Sour Cream & Jalapenos* **9**

#### Chicken Wings

*Your Choice of Buffalo, Honey Bourbon BBQ or Sweet Garlic 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 Potato Bun topped with Lettuce & Tomato, 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*

#### Bacon & Boursin

*Applewood Smoked Bacon, Herbed Cheese, Baby Spinach, Crispy Onions & Chipotle Mayo* **17**

#### Hickory Burger

*Bacon, Smoked Gouda Cheese, BBQ Sauce & Crispy Onions* **17**

#### Caprese Burger

*Fried Mozzarella Cheese, Marinated Tomato Slices, Basil Pesto & Balsamic Mayo* **16**

#### Pint Burger

*Bleu Cheese, Caramelized Onions & Bacon* **15**

#### ✿◆ Mother Earth

*Daiya® Vegan Cheese, Caramelized Onions & Guacamole on a Potato Roll* **16**

#### ✿ Build Your Own

*Your Choice of Protein & Additional Toppings* **14**

#### 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*

## Salads

### ♣♦ Pint House

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

### ♦ Classic Caesar

*Romaine Hearts, Parmesan Cheese, Herb Croutons & Caesar Dressing* **9**

### Grilled Corn Salad

*Avocado, Grilled Corn, Mixed Greens, Cotija Cheese, Red Onions, Tomatoes, Cucumbers, Tortilla Strips & Red Wine Vinaigrette* **12**

### Salad Add Ons

#### ♣ Falafel **4**

#### ♦ Chicken **5**

#### ♦ Shrimp **7**

#### ♦ Salmon **7**

## Sandwiches

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

### Turkey Bacon Melt

*Applewood Smoked Bacon, Roasted Turkey Breast, Swiss Cheese, Red Onion & Maple Mustard on a Hoagie Bun* **14**

### ♣ 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**

### Brisket Steak & Cheese

*Prime Brisket, Provolone Cheese, Green & Red Bell Peppers & Red Onions on a Hoagie Bun* **13**

## Entrées

### ♦♣ Curry Tofu & Mushroom Enchiladas

*Tofu, Butternut Squash, Spinach, Sauteed Onions topped with Avocado, Guajillo Chile Sauce, Cilantro Sour Cream served with Black Beans* **14**

### Spaghetti & Meatballs

*San Marzano Tomato Sauce, Parmesan Cheese, Fresh Basil with Toasted Herb Baguette* **15**

### ♦ Grilled Salmon

*Topped with Lemon Butter served with Garlic Mashed Potatoes, Broccolini & Grape Tomatoes* **18**

## Sides

**4**

Sauteed Broccolini

Mac & Cheese

Toasted Garlic Mashed Potatoes

Sauteed Baby Spinach

## Desserts

### Key Lime Pie

*Graham Cracker Crust* **7**

### Double Chocolate Brownie

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

### Carrot Cake

*Served with Whipped Cream* **8**

### Monumental Cheesecake

*Large NY Style Cheesecake & Raspberry Glaze* **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.