

# LUNCH

### Soups

NEW ENGLAND CLAM CHOWDER 9

SOUP DU JOUR PTM



## APPETIZERS

CASHEL CHIPS 13
Fried Potato Chips W/Smoked Blue Cheese, Garlic, Herb Cream Sauce And Scallions.

MOUSE MADE STUFFED CLAMS 12

CHICKEN WINGS 12 (8) Fried Chicken Wings , Celery Sticks, Choice Of Sauce: Buffalo, BBQ, Sweet Thai Chili, Garlic Parmesan

PRETZEL STICKS 11
With Cheese Sauce & Spicy Mustard

POUTINE FRIES 11
With Cheese Curds & Onion Gravy

MARYLAND STYLE CRAB CAKES 17
Served With An Irish Curry Mustard

SEARED SCALLOPS (GF) 18
Pancetta And Corn Succotash And Red Pepper Vinaigrette

FRIED CALAMARI (AGF) 16
Buttermilk Fried Calamari With A Sweet Pepper Relish,
Balsamic Glaze And A Homemade Marinara Sauce

### SALADS

Mixed Greens, Tomatoes, Cucumbers, Onions, Julienne Vegetables, Choice Of Dressing

\*CAESAR SALAD (AGF) 14 Romaine Lettuce, Garlic Croutons, Asiago Crisps, Fresh Romano, Caesar Dressing BLUEBERRY AND WATERMELON SALAD (GF) 16 Fresh Watermelon, Fresh Blueberries, Fresh Mint, Cucumber, Red Onion, Sunflower Seeds, Feta Cheese, Tossed In Brazen Balsamic With Baby Kale And Arugula

BRAZEN COBB SALAD (GF) 16
Grape Tomatoes, Bacon, Smoked Blue Cheese, Hard Boiled Egg,
Cucumber, Avocado, Red Onion, Roma Crunch Lettuce
With Creamy Garlic Dressing

ADD: GRILLED CHICKEN 8 SCALLOPS 14 \*HERB MARINAGED FLANK STEAK 12 \*SALMON 12

#### DRESSINGS:

BALSAMIC VINAIGRETTE, BLUE CHEESE, RANCH, CAESAR, RED PEPPER VINAIGRETTE, CREAMY GARLIC

(GF) - Available Gluten Free

House Favorite

#### GLUTEN FREE OPTIONS AVAILABLE FOR ADDITIONAL CHARGE • CHECK WITH YOUR SERVER

\*Please be advised that any of our products may contain or may have come in contact with food allergens including Eggs, Fish, Milk, Peanuts, Sesame, Shellfish, Soy, Tree nuts, and Wheat.

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Served with fries & pickles

\* BRAZEN BURGER 17 8oz Patty, Smoked Cheddar Cheese, Lettuce, Tomato, Whiskey Ketchup

\*BLACK AND BLUE BURGER 18 Blackened 8oz Patty, Smoked Blue Cheese, Lettuce, Tomato \*BISON BBQ BURGER 18 6oz Patty, House BBQ Sauce, Bacon, Cheddar, Fried Leeks, Lettuce, Tomato

BLACK BEAN QUINOA BURGER 16 Spinach, Tomato, Red Onion, Avocado With A Creamy Garlic Sauce

## SANDWICHES

All sandwiches served with fries & pickles

\* BLACKENED CHICKEN CAESAR WRAP 18
Avocado, Tomato, Romaine, Caesar

SHORT RIB FRENCH DIP 18
Braised Short Rib, Ale Onions, Smoked Blue Cheese,
Hoagie Roll, Au Jus

PASTRAMI REUBEN 17 Thousand Island, Sauerkraut, Swiss Cheese, Served On Rye

TURKEY BLT 17
Thinly Sliced Turkey, Bacon, Lettuce, Tomato, Avocado,
Pepper Jack Cheese And Chipotle Aioli On Grilled Focaccia Roll

CORNED BEEF 17
Spicy Mustard, Swiss Cheese,
Served On Pretzel Roll

PICKLE BRINED CHICKEN SANDWICH 17 Breaded Chicken Breast, Smoked Cheddar Cheese, Pickles, Coleslaw, Chipotle Aioli On A Potato Roll

HADDOCK REUBEN 17 Fresh Fried Haddock, Thousand Island, Coleslaw, Swiss Cheese, Served On Rye Bread

CAPRESE SANDWICH 16
Fresh Tomato, Fresh Mozzarella, Red Onion, Roasted Red Pepper,
Provolone Cheese, Basil Pesto, Balsamic Reduction On
Toasted Focaccia Roll

SUB: GF BREAD 2 GF PASTA 2 SWEET POTATO FRIES 3 ONION RINGS 3 SALAD 3

ADD SIDES: FRENCH FRIES 6 SWEET POTATO FRIES 7 ONION RINGS 6 SIDE SALAD 6

### ENTREES

BANGERS & MASH 19

Irish Pork Sausage, Mashed Potato,
Bachelor Beans, Onion Gravy

FISH & CHIPS 19
Beer Battered Haddock, French Fries, Coleslaw

SHEPHERD'S PIE 19
Ground Beef, Peas, Onions, Carrots,
Cheddar Cheese Crusted Mashed Potatoes

BRAZEN MEATLOAF 20 Ground Beef, Pork, Veal, Corned Beef, Irish Cheddar Cheese, Mashed Potatoes, House Vegetables, Topped With Onion Gravy

\*PAN SEARED SALAMON (GF) 24 Lemon Soy Dressing, Crushed Cashews, Jasmine Rice And Spinach With Julienned Vegetables. CHICKEN PASTA PRIMAVERA (AGF) 22
Grilled Chicken, Squash, Zucchini, Asparagus, Tomatoes,
Spinach in a White Wine and Herb Cream Sauce
w/ Campanelle Pasta and Fresh Parmesan.

FRIED SCALLOPS 20 French Fries, Coleslaw, Cajun Tartar Sauce

ZUCCHINI LASAGNA (AGF) 19 Ricotta, Marinara, Basil, Mozzarella, Romano With Side Salad, Garlic Bread

MARYLAND STYLE CRAB CAKES 24 Served With Jasmine Rice, House Vegetables And Irish Curry Mustard

TABLE BREAD \$3 FOR FOUR ROLLS W/ BUTTER

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