

Brazen Hen

Lunch & Dinner Menu

Soups

NEW ENGLAND CLAM CHOWDER — 8

SOUP DU JOUR — PTM

GUINNESS FRENCH ONION SOUP — 9

Appetizers

CASHEL CHIPS

Fried Potato Chips With Smoked Blue Cheese,
Garlic, Herb Cream Sauce & Scallions – 13

RHODE ISLAND STUFFIES

Quahogs With Chorizo Sausage, Sweet Peppers,
Onions, Bread Crumb Stuffing – 12

CHICKEN WINGS

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

BAVARIAN PRETZEL STICKS

With Cheese Sauce & Spicy Mustard – 11

POUTINE FRIES

With Cheese Curds & Onion Gravy – 11

MARYLAND STYLE CRAB CAKES

Served Over House Made Succotash Topped
With Irish Curry Mustard – 17

MOZZARELLA STICKS

Served With Homemade Marinara Sauce – 13

CALAMARI

Fried Banana Peppers, Cherry Peppers,
Homemade Marinara Sauce – 16

FRIED COCONUT SHRIMP

Served With Sweet Thai Chili Sauce – 13

SHRIMP COCKTAIL

Jumbo House Poached Shrimp, Served Chilled With
Lemon & Homemade Zesty Horseradish Sauce – \$3/per

BEEF EMPANADAS

Beef Cilantro Empanadas Served Over Refried
Beans Topped With Chipotle Cream – 14

BURRATA SALAD

Creamy truffle Burrata, Heirloom Tomato, Fresh Basil,
Balsamic Drizzle With Baguette – 13

Salads

HOUSE SALAD

Mixed Greens, Tomatoes, Cucumbers, Onions,
Julienned Vegetables, Balsamic Vinaigrette – 12

***CAESAR SALAD**

Romaine Lettuce, Garlic Croutons, Asiago Crisps,
Fresh Romano, Caesar Dressing – 14

BRAZEN COBB SALAD

Grape Tomatoes, Bacon, Smoked Blue Cheese, Hard Boiled
Egg, Cucumber, Avocado, Red Onion, Roma Crunch
Lettuce With Creamy Garlic Dressing – 17

KALE AND ARUGULA SALAD

With Red Onions, Feta Cheese, Cucumber, Tomato,
Spicy Pecans, Balsamic Vinaigrette – 15

GREEK SALAD

Romaine, Grape Tomato, Cucumbers, Banana
Peppers, Olives, Red Onion, Feta Cheese
With Rosemary Vinaigrette – 15

CAPRESE SALAD

Heirloom Tomatoes, Fresh Mozzarella,
Basil, EVOO & Balsamic Glaze – 14

ADD

GRILLED CHICKEN — 8 SHRIMP — 3/EACH STEAK — 11 SALMON — 11

* 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.

Sandwiches

All sandwiches served with fries.

* BLACKENED CHICKEN CAESAR WRAP

Avocado, Tomato, Romaine, Caesar – 18

CORNED BEEF

Spicy Mustard, Swiss Cheese, Served On Pretzel Roll – 17

SHORT RIB FRENCH DIP

Braised Short Rib, Ale Onions, Smoked Blue Cheese, Hoagie Roll, Au Jus – 18

PASTRAMI REUBEN

Thousand Island, Sauerkraut, Swiss Cheese, Served On Rye – 17

FISH SANDWICH

Ale Battered Catch Of The Day, Field Greens, Tomato, Tartar Sauce – 17

BUFFALO CHICKEN WRAP

Crispy Chicken Tossed In Buffalo Sauce With Crisp Lettuce, Ripe Tomato, Cheddar Cheese, Bacon, Blue Cheese – 17

CHICKEN PARM GRINDER

Crispy Breaded Cutlet Layered With Marinara Sauce & Melted Mozzarella Cheese – 17

Burgers

All burgers served with fries.

*BRAZEN BURGER

8oz Patty, Smoked Cheddar Cheese, Lettuce, Tomato, Whiskey Ketchup – 17

BLACK BEAN BURGER

Homemade Black Bean And Peppers Burger, Mixed Greens, Tomato, Cucumber Wasabi Aioli With Sweet Potato Fries – 17

*BLACK AND BLUE BURGER

8 oz Angus Burger Blackened With Cajun Spices, Topped With Cashel Irish Blue Cheese, Lettuce & Tomato – 18

*COWBOY BURGER

8 oz Angus Burger With Homemade BBQ Sauce, Bacon & Crispy Onions, Lettuce & Tomato – 18

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

Entrées

BANGERS & MASH

Irish Pork Sausage, Mashed Potato, Bachelor Beans, Onion Gravy – 20

FISH & CHIPS

Ale battered catch of the day, French Fries, Coleslaw – 21

SHEPHERD'S PIE

Ground Beef, Peas, Onions, Carrots, Cheddar Cheese Crusted Mashed Potatoes – 20

BRAZEN MEATLOAF

Ground Beef, Pork, Veal, Corned Beef, Irish Cheddar Cheese, Mashed Potatoes, House Vegetables, Topped With Onion Gravy – 24

*PAN SEARED SALMON

Lemon Soy Dressing, Crushed Cashews, Jasmine Rice & Spinach With Julienned Vegetables – 25

ZUCCHINI LASAGNA

Ricotta, Marinara, Basil, Mozzarella, Romano With Side Salad, Garlic Bread – 19

MARYLAND STYLE CRAB CAKES

Rice, House Vegetables, Irish Curry Mustard – 26

BRAISED SHORT RIBS

Slow Braised Short Ribs, Mashed Potatoes, Vegetable Of The Day, Smoked Blue Cheese, Topped With Frizzled Leeks – 29

BAKED COD

Panko Bread Crumbs, Wine Lemon Butter Sauce With Mashed Potatoes & Vegetables – 24

BOLOGNESE

Seasoned Pork & Veal In A Homemade Meat Sauce Over Penne – 23

CHICKEN PARM

Hand-breaded Chicken Cutlet Topped With Marinara, Melted Mozzarella Over Linguini – 24

BOURBON STEAK TIPS

Marinated Petite Filet Tips With Onions, Peppers & Mushrooms Served Over Mashed Potatoes – 25

FRIED SCALLOPS

Tender Sea Scallops Lightly Breaded & Fried Served With Fries, Coleslaw & Tartar Sauce – 27

SUMMER BOWL

Jasmine Rice, Avocado, Pineapple Salsa, Refried Beans, Chipotle Crema – 17 **ADD:** Steak — 11 Salmon — 11 Chicken — 8

HOMEMADE MAC AND CHEESE

Creamy Cheese Sauce With Campanelle Pasta – 14 **ADD:** Lobster — PTM Buffalo Chicken — 8 Truffle – 2

* 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.