

The Grill Menu

Pan Roasted 1/2 lb. Wagyu Kobe Beef Burger...\$14.95
Crispy Vidalia Strings ~ Irish Dubliner Cheddar ~ Prepared Medium~
Toasted Brioche Bun

Lobster Club Sandwich...\$17.95
Butter Poached Lobster ~ Avocado ~ Applewood Smoked Bacon ~
Lemon Olive Oil Aioli ~ Vine Ripe Tomato ~ Arugula ~
On Toasted Brioche Bun

Blueberry BBQ. Maple Chipotle Pulled Pork ...\$13.95
Ewe's Blue Chatam Blue Cheese Slaw
Rivermede Farms Baby Greens
Available as a Salad or a Sandwich on Brioche

Freebird Farms Roasted Free Range Chicken Breast ...\$13.95
Herb Chevre~ House Made Strawberry Rhubarb Jam ~
Arugula~ on Toasted French Baguette

Cast Iron Seared North American Bison Rib Eye...\$16.95
Caramelized Vidalia ~ Tomato Laced Bearnaise
Open Face on Grilled Rosemary Sourdough

Baked Double Cream French Brie En Croute...\$14.95
Honey Glazed Philo Dough ~ Black Fig Preserves ~
Toasted Almonds ~ Seasonal Fruit ~ French Baguette ~

Brown Dog House Salads

Chicken Salad with Basil ,Crème Fraiche,Hellmans Mayo, Candied Pecans and Matchstick Apples over Market Greens...\$8.95

Roasted Local Farm Vegetable Salad with Herb Chevre over Market Greens Tossed in a Sesame Soy Vinaigrette...\$8.95

Classic Caesar Crisp Romaine with Garlic Croutons, Classic Caesar Dressing and Parmigiano Padano...\$7.95

Caprese Salad Vine Tomato, Buffalo Mozzarella, Market Greens, Fresh Basil Aged Balsamic Syrup and X-Tra Virgin Olive Oil...\$9.95

BLT Salad Hearts of Romaine, Vine Tomato, Crisp Apple Wood Smoked Bacon...and Thick Creamy Maytag Bleu...\$8.95

Chef Salad Local Market Greens, Smokehouse Ham, House Roast Turkey, Swiss, Cheddar, Avocado, Hard Boiled Farm Egg, Vine Tomato, Black Olives ... Thick Creamy Maytag Bleu...\$9.95

All Salads Available with Roasted Misty Knoll Chicken Breast \$3.95
Or Grilled Gulf Shrimp Skewer \$5.95

Brown Dog House Sandwiches... \$8.50

The Simba...Herb Roasted Misty Knoll Chicken Breast on Rosemary Sourdough with Pancetta, Ranch, Market Greens and Tomato..

The Nutmeg...Ham, Capicola, Hard Salami on Italian Sub Roll with Mayo, Dijon, Red Onion, Provolone, Market Greens, Tomato and Roasted Garlic Cabernet Vinaigrette...

The Cradle...Peppered Turkey Breast and Danish Fontina on Multi Wholegrain with Mayo and Dijon...

The Timone...Avocado, Tomato Chutney, Red Onion, Cucumber, Apple, Sprouts, Market Greens and Vine Tomato on Multi Whole-Grain...

The Bella...Angus Corned Beef, Swiss, Sweet Pepper Mayo, Cole Slaw, Lettuce and Tomato on Marble Rye...

The Nala...House Roasted Choice Sirloin Beef with Caramelized Onions, Maytag Bleu Spread, Horseradish Mayo ,Market Greens and Tomato On a French Baguette...

Create Your Own Sandwich ...The Selections are Endless
Choose your Home baked Bread, House Roasted Meats,
Imported Cheeses, Assorted Vegetables and Gourmet Spreads

Breads.....*Crusty French Baguette..Rosemary Sourdough..Country White...
Multi Whole Grain.. Marble Rye...Brioche Roll.. Rustic Italian Sub Roll*

Meats (Choose One) *House Roast Choice Sirloin...Hardwood Smoked
Ham..House Roast Herbed Turkey Breast...*

*Certified Angus Corned Beef...Hard Salami...Bologna...Chicken Breast Salad...
Solid White Albacore Tuna Scallion Salad*

Spreads...*Hellmann's Mayo...Cranberry Chutney...Hellmann's..
Horseradish Mayo...Dijon Mustard..Roasted Tomato Chutney...Pesto Mayo*

Cheese...*American...Swiss...Cabot Cheddar...Muenster...Provolone*

Specialty Cheese \$1.25 (each)...*French Double Crème Brie...Danish Fontina
Valdeon Spanish Bleu...Cypress Grove Chevre...*

Veggies...*Lettuce...Vine Tomato..Red Onion..Local Apple..Pickle..Hot pepper*

Special Veggies...\$1 (each)...*Avocado...Roasted Red Peppers...Artichoke Hearts
Black Olives*

***All Sandwiches are served with Dill Pickle and Your Choice of:
Pasta Salad...Dill Potato Salad... Veggie Cole Slaw or...Chips***