

Brown Hound

D O W N T O W N

Wednesday, Thursday & Friday 11:00 – 3:00
Thursday's and 1st Fridays 5:00 – 8:00

Seafood Bisque

Cup 5 Bowl 7

Asparagus & Green Garlic

With brioche croutons Cup 4 Bowl 6

Caramelized Onion & Swiss Crock 6

Bistro salad

Greens, seasonal fruit, spiced walnuts, goat cheese, maple-shallot dressing Small 9 Large 16
Add Grilled Chicken 4

All About the Carrots

Roasted rainbow heirloom carrots, puffed barley, pickled peppers, beet yogurt 10

Beets & Berries

Spring greens, roasted beets, sunflower seeds, berries, beet vinaigrette Small 9 Large 16

Cutler Cobb

Chopped romaine, grilled chicken, Hickory-smoked bacon, hard-cooked egg,
cherry pepper relish, blue cheese dressing 15

Grilled Asparagus

Grilled asparagus, soft farm egg, shaved Jersey Girl cheese, pickled rhubarb 12

Calamari Salad

Crispy cornmeal crusted Rhode Island calamari, spring greens & lemon dressing 15

Spring Pea Hummus

Spring pea hummus, curry spiced chicken, kalamatas, toasted sesame,
homemade pita, side salad 15

Risotto Primavera

Slow-cooked rice, peas, asparagus, fiddleheads, ramps, carrots, dry rosé, Parmesan 14

Veggie Burger

Beets, farro, lentils, mushrooms & melted cheddar, brioche, French fries or side salad 12

Lamb Burger

Ground lamb, ramp aioli, lamb bacon, brioche, French fries or side salad 16

Downtown Burger

Blend of ground beef & pork, lettuce, tomato, onion, brioche, French fries or side salad 13

All-American: hickory-smoked bacon & cheddar 4

Bistro: goat cheese & onion marmalade 4

 **Daily Sandwich Special** 

Ask about our scratch-baked desserts!



Home is Where Your Hound Is

- Chef Paul Koehler