

COOK & BROWN



PUBLIC HOUSE

05/24/12

SIMPLE GREEN SALAD ~ 10 ~

RED WINE VINAIGRETTE, PICKLED SHALLOT, HERBS

BIBB LETTUCE SALAD~ 9 ~

BACON, HARD COOKED EGG, BUTTERMILK DRESSING, BRIOCHE CROUTONS

SHIRRED EGGS ~ 12 ~

OYSTER MUSHROOMS, BEURRE BLANC, TOAST

BEET & ENDIVE SALAD ~ 9 ~

GOAT CHEESE, CITRUS, PISTACHIO, FRISEE

FRIED POLENTA CAKES ~ 9 ~

PICKLED RAMP SALSA VERDE, PARMESAN

LOCAL ASPARAGUS SALAD ~ 11 ~

FENNEL, RADISH, ALMOND VINAIGRETTE, PECORINO

CHICKEN LIVER PATE ~ 12 ~

TRADITIONAL ACCOMPANIMENTS, TOASTED COUNTRY BREAD

CRISPY PORK BELLY & SHOULDER CONFIT ~ 25 ~

FRENCH GREEN LENTILS, PEA SHOOTS, SUNCHOKE, RHUBARB

STEAMED MUSSELS ~ 22 ~

CHICK PEAS, LOBSTER BROTH, HOUSE CURED BOTTARGA

BEEF & PORK MEATBALLS ~ 20 ~

POLENTA, ESCAROLE, PARMESAN, THYME BREADCRUMB

HAND ROLLED CAVATELLI ~ 21 ~

BABY SPINACH, GOAT CHEESE, APRICOT, PECANS

PAN SEARED DAY BOAT SCALLOPS ~ 26 ~

POTATO PUREE, BABY SPINACH, PRESERVED LEMON, SALMON ROE, BEURRE BLANC

PAN ROASTED RHODE ISLAND COD ~ 25 ~

THYME CREAM, PARSNIPS, FINGERLING POTATO, PANCETTA, FRIED PARSLEY

SIDES ~ 4.5 ~

FRIED FINGERLING POTATOES WITH LEMON & ROASTED GARLIC



The consumption of raw or undercooked meat can cause serious food borne illness.
A gratuity of 20% will be added to parties of 6 or more.