



STARTERS

CRAB CAKES

With traditional remoulade, served on a bed of greens. **13**

BAKED BRIE

Served warm with sliced pear, candied pecans toasted baguette and caramel sauce. **15**

FRIED GREEN TOMATOES

Hand-breaded with cornmeal. **12**
Topped with Pimento cheese, applewood smoked bacon crumbles and chives. **14**

QUESADILLA

Monterey Jack and cheddar cheese with pico and sour cream on the side. **12**
Add guacamole **2.5**
Add black beans **2**
Add chicken tinga **4**

ENTRÉES

KENTUCKY HOT BROWN

Texas toast topped with ham, turkey, bacon, tomato and smothered in our Mornay sauce and cheddar cheese. **15**

BRONTË SIGNATURE VEGETARIAN CHILI

Fresh vegetables, beans, tomatoes, rice, Jack cheese, sour cream, green onions.
Entrée **13.5** Cup **6.5**

GARDEN PASTA

Lightly sautéed seasoned vegetables with egg noodles in a butter sauce. **13.5**

Add: Chicken **5** Shrimp **7** Steak **7** Salmon **9**

BEEF STROGANOFF

Egg noodles and marinated beef tips tossed in mushroom bordelaise. **19**

PARMESAN PASTA

Sautéed artichokes, sundried tomatoes and spinach with pasta in a cream sauce. **13.5**

Add: Chicken **5** Shrimp **7** Steak **7** Salmon **9**

SOUPS & SALADS

Add Protein: Chicken **5** Shrimp **7** Steak **7** Salmon **9**

SOUP DU JOUR Cup **5.5** Bowl **7**

HOUSE SALAD

Field greens, cucumber, red onion, tomato, croutons and shredded cheese.
Side **5** Main **8**

CHICKEN TACO SALAD

Adobo roasted chicken with cheddar cheese, tomatoes, guacamole, tortilla strips, sour cream, on baby field greens, served with chipotle ranch. **15**

BURGERS

Cheese selection: American, cheddar, pepper Jack, and Swiss

Add Toppings \$1 Each: Fried egg, grilled mushrooms, onions **\$2 Each:** Bacon, avocado

AU POIVRE BURGER

Angus beef burger cooked to order, topped with cracked black pepper, caramelized onions, blue cheese crumbles, lettuce, tomato, and onion on a brioche bun. Served with pickles and fries. **15.5**

THE BRONTË BURGER

Angus beef burger cooked to order, topped with lettuce, tomato, onion, and choice of cheese on a toasted bun. Served with pickle spear and fries. **14.5**

BLACK BEAN BURGER

Black bean burger topped with guacamole, lettuce, and tomato. Served with pickle spear and fries. **13**

HOMEMADE QUICHE DU JOUR

Meat or vegetarian quiche, fresh fruit and mixed baby greens. **14**

Other side options available for an additional charge.

SEARED SALMON

Salmon served with roasted red potatoes and vegetable medley. **18.5**

CRAB CAKE ENTRÉE

Crab cakes served with traditional remoulade on a bed of mixed greens and choice of side. **19.5**

CATFISH PLATTER

Deep-fried catfish served over a bed of French fries with housemade tartar sauce, and hush puppies. **16.5**

CENTER CUT SIRLOIN

Grilled to temperature, served with roasted red potatoes and broccoli. **21**

Add: bleu cheese **1**

Parties of 6 or more will have an automatic gratuity added.

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

COLD BEVERAGES

FOUNTAIN DRINKS	2.75
ICED TEA	2.75
ICED COFFEE	3
ICED LATTE	5
BOTTLED WATER	3
S. PELLEGRINO	4
FLAVORED ICED TEA	3
ITALIAN SODA	4
FRUIT JUICE	4
SMOOTHIES	5
MILKSHAKES	5

HOT BEVERAGES

Available flavors: vanilla, caramel, white chocolate & more!

HOUSE BLEND COFFEE	3
HOT TEA	3
ESPRESSO	3
CAFFÈ LATTE	4/5
CAPPUCCINO	4/5
CAFFÈ MOCHA	4/5
CHAI LATTE	4/5
HOT COCOA	4/5

ASK YOUR SERVER ABOUT OUR OFFERINGS FROM THE BAR!

SANDWICHES

All sandwiches can be made as a wrap for \$1 more.

All sandwiches are served with chips and a pickle spear unless otherwise noted. Other side options available for an additional charge.

AVOCADO BLT

Avocado, bacon, lettuce, tomato, and chipotle aioli served on toasted wheat bread. **15**

LOADED GRILLED CHEESE

American, cheddar, and Swiss cheese, with bacon and tomato between grilled Texas toast. **15**

HAM & TURKEY CLUB

Ham, turkey, bacon, lettuce, tomato, Swiss and cheddar cheese served on Texas toast. **14.5**

HAM & BRIE CROISSANT

Grilled ham, melted brie, and peach preserves served on a croissant. **13.5**

CHICKEN SALAD

Housemade chicken salad, Swiss cheese, bacon, lettuce, and tomato served on a toasted croissant. **14**

TUNA MELT

Albacore tuna salad, grilled with cheddar cheese, and tomato served on wheat bread. **14**

FRIED GREEN TOMATO

Green tomato hand-breaded with cornmeal, topped with pimento cheese, lettuce, and red onion served on a toasted croissant. **12**

GRILLED CHICKEN

Chicken breast, Swiss cheese, lettuce, and tomato served on a toasted bun. **14**

TOASTED PIMENTO CHEESE & HAM

Housemade pimento cheese, ham, and pickles served on crustless Texas toast. **13**

CHICKEN AVOCADO WRAP

Tortilla filled with blackened chicken, black beans, Monterey Jack cheese, and guacamole with pico and sour cream on the side. **14**

CATFISH SANDWICH

Hand breaded catfish with onion and lettuce served on a bun, tartar sauce on the side. **15**

CRAB CAKE SANDWICH

Housemade crab cake topped with lettuce, red onion, and remoulade served on a toasted croissant. **16**

JAMAICAN JERK CHICKEN

Grilled marinated chicken breast topped with pepper Jack cheese, grilled pineapple, lettuce, and tomato. **14.5**

SIDES

VEGETABLE DU JOUR	4.5	NATURAL CUT FRIES	5
BROCCOLI	4.5	SWEET POTATO FRIES	5
FRESH FRUIT	4.5	ONION RINGS	5
ROASTED RED POTATOES	5		

DESSERTS

FRUIT COBBLER	7.5	TIRAMISU	7.5	AFFOGATO	7.5
CHOCOLATE GALAXY CAKE	7.5	BROWNIE SUNDAE	7.5	Add Kahlua	4
PEANUT BUTTER PIE	7.5			Add Baileys	4

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