



STARTERS

ROSEMARY TRUFFLE FRIES

Brontë French fries tossed with truffle oil, fresh Rosemary and parmesan cheese. **9.5**

BAKED BRIE **V**

Double cream brie, caramelized pears, sliced almonds, truffle honey, raisins and served with a sliced baguette. **15**

BISTRO QUESADILLA **V**

Whole wheat tortilla, Jack & cheddar cheeses, sour cream, and housemade pico de gallo on the side. **12**
Add chicken **5**

PICK 2 COMBO

Select one from each section. All are half portions. Sandwiches are served on whole wheat bread. **13**

BEET SALAD
PEAR & BLEU CHEESE SALAD
HOUSE SALAD
CUP OF SOUP



CHICKEN SALAD SANDWICH
AVOCADO BLT
TUNA MELT
HAM & BRIE

ENTRÉES

MAMA'S HOMEMADE **V** QUICHE DU JOUR

Meat or vegetarian quiche, roasted red potatoes, with mixed baby greens. **13.5**

SPINACH SAUTÉ

Baby spinach, squash, zucchini, red onion, garlic, tomatoes, feta cheese, with brown rice. **12**
Add: Chicken **5** Shrimp **7** Salmon **9**

CHICKEN PICATTA

Sautéed chicken breasts, lemon, capers, linguine and broccoli. **15**

PENNE PARMESAN

Penne pasta, artichoke hearts, sun-dried tomatoes and spinach tossed in a parmesan cream sauce. **13**
Add: Chicken **5** Shrimp **7** Salmon **9**

HOUSEMADE MAC & CHEESE

Cheddar and parmesan cheeses tossed with penne. Topped with bread crumbs and baked. **11**
Ask your server about adding broccoli, bacon, chicken, truffle oil, hot sauce. Add the works for a big kid experience!

CRAB STUFFED SALMON

Seared salmon stuffed with housemade crab mix. Served with grilled asparagus, brown rice and a blue cheese cream sauce. **21**

SOUPS & SALADS

Add to any salad: Chicken **5** Shrimp **7** Salmon **9**

SOUP DU JOUR

Cup **5.5** Bowl **7**

BRONTË SIGNATURE VEGETARIAN CHILI **Gf V**

Fresh veggies, beans, tomatoes, brown rice, sour cream, Jack cheese, chives.
Cup **6.5** Entrée **13.5**

HOUSE SALAD **Gf V**

Field greens, cucumber, red onion, tomato, with balsamic vinaigrette. Side **3** Entrée **6**

SALMON NIÇOISE **Gf**

6oz. salmon, field greens, hard-boiled egg, grilled asparagus, roasted red potatoes, kalamata olives, red onion, tomato, with balsamic vinaigrette. **18.5**

CHICKEN TACO SALAD **Gf**

Adobo roasted chicken, field greens, Jack and cheddar cheeses, bell peppers, red onion, tomato, guacamole, sour cream, housemade pico de gallo, tortilla chips & chipotle ranch. **14.5**

CARAMELIZED PEAR & BLEU CHEESE **Gf**

Mixed greens, bleu cheese, toasted almonds, golden raisins, caramelized pears, with pear poppy seed dressing. **12.5**

RED & GOLD ROASTED BEET **Gf V**

Roasted beets, field greens, bleu cheese, fire-roasted walnuts, red onion, golden raisins, with balsamic vinaigrette. **12.5**

BURGERS

BRONTË BURGER

Housemade patty, cheddar cheese, caramelized onions, avocado, lettuce, tomato, chipotle aioli, on a toasted brioche bun, served with fries. **16**

ROOKWOOD BURGER

Housemade patty, lettuce, tomato, onion, on brioche bun, choice of Swiss or cheddar cheese. **14.5**

GRILLED PORTOBELLO BURGER

Grilled marinated Portobello mushroom, caramelized onions, Dijon mustard, lettuce and tomato, on a toasted brioche bun, served with fries. **12**

COLD BEVERAGES

FOUNTAIN DRINKS	2.75
ICED TEA	2.75
RASPBERRY ICED TEA	2.75
CUT WATER	
GINGER BEER	3.5
FUJI BOTTLED WATER	3.5
S. PELLEGRINO	3.5
FRUIT JUICE	3/4

HOT BEVERAGES

All coffee 10oz.

HOUSE BLEND COFFEE	3
ICED COFFEE	3.5
HOT TEA	3
AMERICANO	3
ESPRESSO CON PANNA	3
MACCHIATO	3
ESPRESSO	4.5
CAFFÈ LATTE	4.5
CAPPUCCINO	4.5
MOCHA JOE	4.5
CAFFÈ MOCHA	4.5
CAFÉ AU LAIT	4.5
RED EYE	4.5
CHAI LATTE	4.5
HOT COCOA	4.5

ASK YOUR
SERVER ABOUT
OUR OFFERINGS
FROM THE BAR!

SANDWICHES

All sandwiches are served with chips unless otherwise noted.

PANKO-CRUSTED COD

Atlantic cod panko breaded cod, lettuce, tomato, onion, housemade tartar sauce on toasted bun, served with fries. **14.5**

AVOCADO BLT

Avocado, bacon, lettuce, tomato, chipotle aioli, on toasted wheat bread. **12**

GRILLED CHICKEN AVOCADO WRAP

Whole wheat tortilla filled with oven-roasted chicken, black beans, Jack cheese, guacomole, sour cream, with tortilla chips and housemade pico de gallo. **13**

TUNA MELT

Signature Albacore tuna salad with cheddar cheese, tomato, and lettuce served on toasted wheat bread. **12**

CHICKEN SALAD

Signature chicken salad with celery, red onion, Swiss cheese, lettuce, and tomato served on a croissant. **12**

BRONTË CLUB

Lettuce, tomato, ham, turkey, bacon, chipotle aioli served on toasted wheat bread. **13.5**

HAM & BRIE CROISSANT

Ham, double cream brie, field greens and housemade peach preserves. Served on a toasted croissant. **13.5**

SIDES

SWEET POTATO FRIES	6
ROASTED RED POTATOES	5
GRILLED ASPARAGUS	4.5
CHICKEN SALAD	6
ALBACORE TUNA SALAD	6
BROCCOLI WITH WHITE WINE & GARLIC	4.5
FRUIT PLATE	6.5

DESSERTS

Add à la mode **1**

CRÈME BRÛLÉE	4.5
CARROT CAKE	6.5
BOURBON APPLE PIE	5.5
GALAXY CAKE	7.5
LIBBY'S GOURMET CHEESECAKE	6
SEASONAL SORBET or GELATO from MADISONO'S	5.5

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