



Lunch & Dinner

SOUPS

SOUP DU JOUR

Cup **4.5** Bowl **5.5**

BRONTË SIGNATURE VEGETARIAN CHILI **Gf V**

Fresh veggies, beans, tomatoes, brown rice, sour cream, Jack cheese, chives. Cup **5**

SALADS

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. **17**

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. **12**

CARAMELIZED PEAR & BLEU CHEESE **Gf**

Mesclun greens, bleu cheese, toasted almonds, golden raisins, caramelized pears, with pear poppy seed dressing. **11**
Add chicken **3** Add shrimp **7** Add salmon **7**

RED & GOLD ROASTED BEET **Gf V**

Roasted beets, field greens, bleu cheese, fire-roasted walnuts, red onion, golden raisins, with balsamic vinaigrette. **11**
Add chicken **3** Add shrimp **7** Add salmon **7**

CAPRESE SALAD

Roma tomatoes, fresh basil, fresh mozzarella, field greens, olive oil, salt and pepper, drizzled with a balsamic reduction. **8**
Add chicken **3** Add shrimp **7** Add salmon **7**

Gf Gluten Free **V** Vegetarian

STARTERS

ROSEMARY TRUFFLE FRIES

Golden french fries tossed with truffle oil, fresh Rosemary and parmesan cheese. **8**

BISTRO QUESADILLA **V**

Whole wheat tortilla, Jack & cheddar cheeses, sour cream, and housemade pico de gallo on the side. **8** Add chicken **3**

BAKED BRIE **V**

Double cream brie, caramelized pears, marcona almonds, truffle honey, raisins and served with a sliced baguette. **13**

PRETZEL STICKS WITH CHEESE **V**

Served with a house-made cheese sauce. **10**

PORTOBELLO BRUSCETTA

Marinated portobello mushroom tossed with parmesan cheese and drizzled with olive oil. Served on a toasted baguette and field greens. **9**

BURGERS

All burgers are served on a toasted bun and with fries.

BRONTË BURGER

Housemade patty, cheddar cheese, caramelized onions, avocado, lettuce, tomato, onion, chipotle aioli, on brioche bun. **13**

ROOKWOOD BURGER

Housemade patty, lettuce, tomato, onion, on brioche bun. **11**
Add Swiss or cheddar **.75**

MUSHROOM & SWISS

Housemade patty with sauteed mushrooms, demi-glace, Swiss cheese, caramelized onions, lettuce, and tomato. **14**

BLACK & BLUE BURGER

Blackened burger patty with blue cheese crumbles, lettuce, tomato and onion. **12**

GRILLED PORTOBELLO BURGER

Grilled marinated Portobello mushroom, caramelized onions, Dijon mustard, lettuce and tomato. **10**

PICK 2 COMBO

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

BEET SALAD	+	CHICKEN SALAD SANDWICH
PEAR & BLEU CHEESE SALAD		AVOCADO BLT
HOUSE SALAD		GRILLED CHEESE
CUP OF SOUP		TUNA MELT
CUP OF VEGETARIAN CHILI		HAM & BRIE

SANDWICHES

All sandwiches are served with chips.

PANKO-CRUSTED COD

Icelandic panko breaded cod, lettuce, tomato, onion, housemade tartar sauce on toasted bun, served with fries. **12**

AVOCADO BLT

Avocado, bacon, lettuce, tomato, chipotle aioli, on toasted wheat bread. **10**

GRILLED CHICKEN AVOCADO WRAP

Whole wheat tortilla filled with oven-roasted chicken, black beans, Jack cheese, guacamole, sour cream, with tortilla chips and housemade pico de gallo. **11**

TUNA MELT

Albacore tuna salad, cheddar cheese, tomato, on toasted wheat bread. **10**

CHICKEN SALAD

Chicken, mayonnaise, celery, red onion, Swiss cheese, lettuce, tomato, on croissant. **10**

THREE CHEESE GRILLED CHEESE SANDWICH

Swiss, cheddar and Jack cheeses melted on toasted wheat bread. **8**

CAPRESE SANDWICH

Roma tomatoes, fresh basil, mozzarella, mixed greens, olive oil, salt and pepper. Drizzled with a balsamic reduction and finished in our panini press. **10** Add chicken **3** Add salmon **7**

BRONTË CLUB

Lettuce, tomato, ham, turkey, bacon, chipotle aioli on toasted wheat bread. **12**

HAM & BRIE CROISSANT

Ham, double cream brie, field greens and housemade peach preserves. Served on a toasted croissant. **12**

SIDES

SWEET POTATO FRIES	4
ROASTED RED POTATOES	3.5
GRILLED ASPARAGUS	3.5
CHICKEN SALAD	5
ALBACORE TUNA SALAD	5.5
BROCCOLI WITH WHITE WINE & GARLIC	3.5
FRUIT PLATE	5
CHIPS & HOUSEMADE PICO DE GALLO	3.5
PITA & HUMMUS	5
CHIPS & GUACAMOLE	5

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

ENTRÉES

BRONTË SIGNATURE VEGETARIAN CHILI **Gf V**

Fresh vegetables, beans, tomatoes, spices, rice, Jack cheese, sour cream, green onions. **11**

TURKEY MEATLOAF

Turkey breast, Barefoot Contessa's herbs & seasonings, demi-glace, with roasted red potatoes and broccoli. **13**

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

Meat or vegetarian quiche, roasted red potatoes, with mixed baby greens. **11**

SPINACH SAUTÉ

Baby spinach, squash, zucchini, red onion, garlic, tomatoes, feta cheese, with brown rice. **10**
Add chicken **3** Add shrimp **7** Add salmon **7**

CHICKEN PICATTA

Sautéed chicken breasts, lemon, capers, linguine and broccoli. **13**

PENNE PARMESAN

Whole grain penne pasta, artichoke hearts, sun-dried tomatoes and spinach tossed in a parmesan cream sauce. **11**
Add chicken **3** Add shrimp **7** Add salmon **7**

CRAB STUFFED SALMON

Seared salmon stuffed with housemade crab mix. Served with grilled asparagus, brown rice and a blue cheese cream sauce. **18**

CHICKEN CHASSEUR

Grilled chicken served with broccoli, roasted red potatoes and a herbed mushroom and tomato demi-glace. **14**

HOUSEMADE MAC & CHEESE

Cheddar and parmesan cheeses tossed with penne. Topped with bread crumbs and baked. **9**

SHRIMP SCAMPI LINGUINE

Sauteed shrimp with tomatoes, green onion, garlic tossed in a white wine butter sauce. **14**

STEAK & FRITES

6 oz. Filet with a shallot herb butter grilled to temperature, served with French fries and grilled asparagus. **20**

SCAN QR CODE TO VIEW MENU ON YOUR PHONE!



COFFEE & TEA

	Regular	Large
HOUSE BLEND COFFEE		3
ICED COFFEE		3.5
ESPRESSO	3	4.5
ICED LATTE	4	
CAFFÈ LATTE Espresso & steamed milk	4	5
VANILLA LATTE Espresso, steamed milk, vanilla syrup, whipped cream	4.5	5.5
CARAMEL LATTE Espresso, steamed milk, caramel syrup, whipped cream	4	5
CAPPUCCINO Espresso, steamed milk & foam	4	5
MOCHA JO Coffee, hot chocolate, whipped cream	4	5
CAFFÈ MOCHA Espresso, hot chocolate, whipped cream	4	5
MACCHIATO Double espresso with a dollop of foam	3	
CHAI LATTE Spicy black chai with steamed milk	4	5
DIRTY CHAI LATTE Spicy black chai & espresso with steamed milk	4.5	5.5
CAFÉ AU LAIT Coffee with steamed milk	4	5
AMERICANO Double espresso and hot water	3	
HOT TEA Ask server for current selections	3	

COLD BEVERAGES

RASPBERRY ICED TEA	3
ICED TEA	2.75
FOUNTAIN DRINKS Coca-Cola, Diet Coke, Sprite, Lemonade, Mr. Pibb	2.75
GOSLING'S GINGER BEER	3
WATERMELON CUCUMBER MINT REFRESHER	4.5
S. PELLEGRINO	3
FIJI WATER	3
FRUIT JUICE Apple, Cranberry, Orange, Grapefruit, Pineapple, V8	2.25/3.25

BOTTLED BEER

BUD LIGHT	3.5
STELLA ARTOIS	3.5
MODELO	5
BLUE MOON BELGIAN WHITE	5
SAM ADAMS BOSTON LAGER	5
FAT TIRE AMBER ALE	6
MADTREE PSYCHOPATHY IPA	6
DURA DAMM GF LAGER	4.5
BUCKLER N/A	3
DRAFT BEER Changing selections from local breweries.	

RED WINES

SPELLBOUND MERLOT glass 5 bottle 18
59 PRIME CABERNET glass 5 bottle 18
NOBLE VINES PINOT NOIR glass 6.5 bottle 23
TERRAZAS MALBEC glass 10 bottle 36
MERCER FAMILY RED BLEND glass 10 bottle 36
Z ALEXANDER UNCAGED RED BLEND glass 11.5 bottle 44
IMAGERY PINOT NOIR bottle 45

WHITE WINES

ZONIN PROSECCO glass 5 bottle 18
CALLING ALL ANGELS CHARDONNAY glass 7 bottle 25
MATUA SAUVIGNON BLANC glass 7 bottle 25
JOEL GOTT SAUVIGNON BLANC glass 10 bottle 37
JOEL GOTT UNOAKED CHARDONNAY glass 8 bottle 30
MENAGE A TROIS ROSÉ glass 10 bottle 37
ZONIN PINOT GRIGIO glass 5 bottle 18

COCKTAILS

ST-GERMAIN COCKTAIL Sparkling wine, soda water & St-Germain elderflower liqueur glass 7.5 pitcher 26
MIMOSA Zonin Prosecco with fresh orange juice glass 7.5 pitcher 26
BRONTË OLD FASHIONED Maker's Mark, orange twist, Maraschino cherries, Angostura Orange Bitters glass 8.5
WATERMELON COSMO Smirnoff watermelon, cranberry juice, Triple Sec, lime juice, simple syrup, served in a chilled martini glass glass 7
MOJITO Fresh mint, Bacardi Silver, simple syrup and lime juice glass 7
STRAWBERRY MOJITO Fresh mint, Bacardi Silver, Torani strawberry, simple syrup and lime juice glass 7.5
MANGO MOJITO Fresh mint, Bacardi Silver, Torani Mango, simple syrup and lime juice glass 7.5
BRONTË'S BUTTERBEER Harry Potter's favorite drink! Smirnoff vanilla, butterscotch schnapps, cream soda. Topped with whipped cream and drizzled with caramel. glass 10
IRISH LEMONADE Jameson Irish Whiskey, lemonade, simple syrup, Gosling's Ginger Beer glass 8.5
BRONTË BLOODY MARY Tito's Vodka, housemade Bloody Mary mix glass 7.5 pitcher 22

DESSERTS

Add à la mode **1**

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