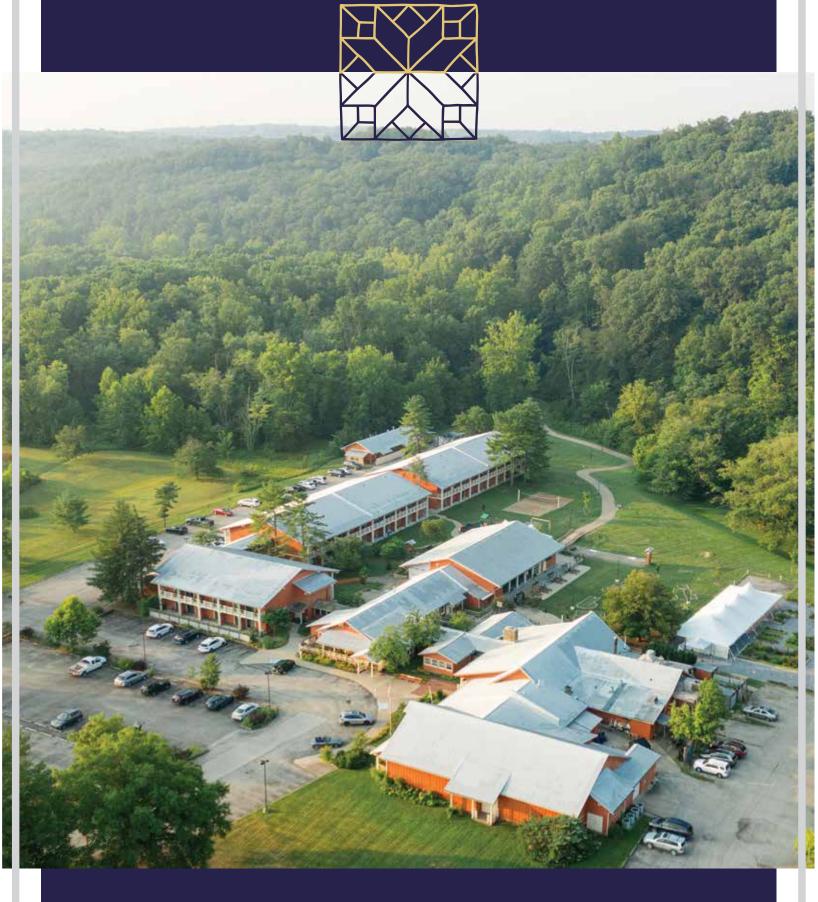
# BROWN COUNTYINN

DINNER MENU



SUNDAY - THURSDAY 11-9 FRIDAY & SATURDAY 11-10

#### STARTERS

#### SNAP PEAS

\$8

Roasted snap peas tossed in Thai chili sauce

#### **HUMMUS PLATE**

\$15

Roasted red pepper hummus served with pickled onion, olive tapenade, cucumber, celery, grape tomato

#### FRIED BISCUITS

\$8

Deep fried biscuits served plain or with cinnamon & sugar with a side of apple butter add Espresso cream cheese or Blackberry sauce \$3

## PULLED CHICKEN & PIMENTO QUESADILLA

\$14

Flour tortilla stuffed with pulled chicken, pimento cheese, black bean corn salsa add sour cream \$1 add avocado slices \$3

#### SMOKED TROUT DIP

\$14

Creamy dip made with fresh trout and served with crispy wonton chips, pickled onion and cucumber

#### FRIED MUSHROOMS

\$9

Panko fried portabella mushrooms served with jalapeno ranch

#### GRILLED WINGS

\$13

House smoked and grilled to order served tossed in your choice of Thai chili sauce, BBQ, Buffalo or a Cajun rub

#### COWBOY NACHOS

\$16

Pulled chicken, queso blanco, black bean and corn salsa, shredded lettuce, jalapenos, avocado, chipotle lime crema and cilantro

#### SALADS

#### WEDGE SALAD

\$14

Iceberg lettuce wedge, grape tomato, bacon, candied walnuts, bleu cheese crumbles, balsamic reduction drizzle and housemade bleu cheese dressing

#### CHEF SALAD

\$17

Spring mix, ham, bacon, hard boiled eggs, cheddar, grape tomatoes, cucumbers, croutons and avocado with your choice of dressing

#### SPINACH & BACON SALAD \$17

Spinach, goat cheese, honey crisp local apple, red onion, bacon crumbles and candied walnuts tossed in a warm whiskey bacon dressing

#### GREEK SALAD

\$16

Romaine & spring mix, red onion, banana peppers, grape tomato, cucumber, green pepper, olive tapenade and goat cheese tossed in housemade Greek dressing

## GINGER SALAD

\$16

Iceberg & romaine, cucumber, white onion, grape tomato, water chestnuts, snap peas, bean sprouts, sesame seeds tossed in a housemade ginger lime dressing

add grilled chicken \$6 add grilled shrimp \$5

Ranch, Honey Mustard, French, Italian, Greek, Ginger, Bleu Cheese

#### SOUP

TOMATO	\$4/6
creamy vegan bisque	
SOUP OF THE DAY	\$4/6
ask your server	

#### SANDWICHES

Sandwiches are served with choice of fries, cole slaw, fruit cup or cottage cheese

upgrade to brussels sprouts \$2 upgrade to a side salad or cup of soup \$3



#### EGG SALAD

\$12

Salad of hard boiled eggs, mayonnaise, green onion, dijon mustard, dill & tarragon served with spring mix, tomato, and herb aioli on a toasted butter croissant

#### CHICKEN SALAD

\$14

Salad of shredded chicken, apples, walnuts, red onion, carrots and, dill & tarragon served with spring mix, tomato, and herb aioli on a toasted butter croissant

#### BCI CRISPY CHICKEN

\$16

Breaded & deep fried chicken breast with housemade schnitzel sauce, lettuce, cole slaw, pickles served on a kaiser roll

#### ITALIAN ON FOCACCIA \$16

Pepperoni, salami, ham, goat cheese, banana peppers, black olives, shredded lettuce, onions, tomatoes tossed in Italian dressing on housemade focaccia bread



#### BEEFSTEAK TOMATO BLT

\$15

Thick beefsteak tomatos, lettuce, bacon on grilled sourdough slathered with herb aioli

#### TENDERLOIN

\$15

Pork loin grilled or panko coated & deep fried served with lettuce, tomato, onion, pickle on a toasted bun

#### BLACK BEAN BURGER

\$14

Vegetarian black bean burger, pepper jack cheese, mixed greens, chipotle aioli on a toasted bun

#### PIMENTO BACON SLIDERS \$15

Two, 2oz beef burger patties topped with pimento cheese, whiskey bacon sauce, queso drizzle, crispy onions and fried jalapenos served on brioche rolls

#### CHEESE BURGER

\$16

8oz Beef patty served with lettuce, tomato, pickle and onion with your choice of American, Swiss, pepper jack or cheddar cheese served on a toasted bun

\$.50- whiskey bacon sauce, bbq sauce, aioli, Thai chili, buffalo sauce

pepper jack, white cheddar, crispy onions, fried jalapeno, banana peppers

\$2- goat cheese, bleu cheese crumbles, pimento cheese, one egg, \$3-bacon olive tapenade



#### B O W L S

#### MAPLE BOWL

\$18

Roasted sweet potato, brussels sprouts, red pepper, onion, maple glazed chickpeas over rice topped with tahini drizzle, hemp seeds, pecans and microgreens

#### SOUTHWEST BOWL

\$18

Rice pilaf, black bean corn salad, green peppers, tortilla strips, avocado, chipotle lime crema & cilantro

#### SQUASH CURRY

\$15

A stew of onions, peppers, tomatoes, spinach, basil, coconut milk, and squash served with rice and crispy chickpeas

#### MAC & CHEESE

\$15

Campanella pasta smothered in a three cheese sauce, then baked with a panko crust

\$.50 buffalo sauce, bbq sauce

- \$1 spinach, roasted red pepper, jalapenos
- \$2 bleu cheese, pimento cheese
- \$3 bacon
- \$5 grilled chicken
- \$6 grilled shrimp

#### ENTREES

#### CHICKEN TENDERS & FRIES \$1

Three pieces of deep fried or grilled chicken served with your choice of sauce and fries

RANCH, BBQ, HONEY MUSTARD, THAI CHILI SAUCE, OR BUFFALO

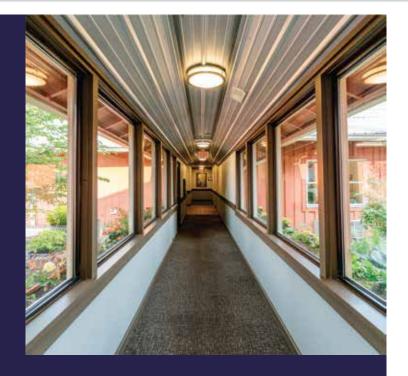
### NITTY GRITTY CATFISH \$17

Country fried catfish served with fries, hush puppies and cole slaw with housemade tartar on the side

#### DRUNKEN FISH

\$16

Beer battered Alaskan Pollock served with coleslaw, housemade tartar and fries



#### ENTREES

#### BEEF MANHATTAN

\$18

Toasted sourdough bread with six ounces of chuck roast, mashed potatoes & brown gravy and country-style green beans

#### TURKEY LEG

\$18

House smoked then deep fried to order served with your choice of two sides

#### RAINBOW TROUT

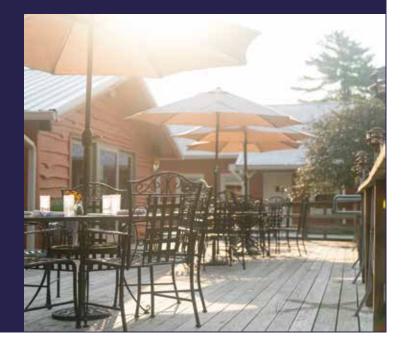
\$24

Pan fried rainbow trout drizzled with blackberry balsamic reduction served with honey glazed carrots & parsnips and roasted red potatoes

#### SIRLOIN

\$24

8oz sirloin steak, your choice of grilled or country fried with gravy served with choice of two sides



# SIDES

## S O F T D R I N K S

	<del></del>	- <del></del>	
FRIES	\$ 5		
HUSH PUPPIES	\$3	COFFEE/DECAF	\$ 3
	<b>3</b> 2	HOT TEA	\$ 3
ROASTED RED	\$ 4		
OTATOES		MILK	\$ 2
MASHED POTATOES AND	\$ 4	CHOCOLATE MILK	\$ 2
RAVY			
	ė a	COKE, DIET COKE, SPRITE,	\$ 2
OLE SLAW	\$3	ROOT BEER	
OUNTRY-STYLE GREEN	\$ 4	LEMONADE,	\$ 2
EANS		SWEET ICED TEA,	
ADDOTE & DADENING		UNSWEETENED ICED TEA	
ARROTS & PARSNIPS	\$ 5	RASPBERRY ICED TEA,	\$3
OTTAGE CHEESE	\$3	PEACH ICED TEA,	7.5
	<b>T</b> 3		
RUSSELS SPROUTS	\$6	JUICE	\$ 2
RUIT CUP	\$ 4	Orange, apple, cranberry,	
	3 <del>4</del> -	grapefruit or tomato	
IDE SALAD	\$6		

