

Burgers

Peasant Burger 8
Our Gourmet Burger

Bravo Burger 9
Topped with Vermont Aged Cheddar

Nappa Building Burger 9
Topped with Brie Cheese and Caramelized Onions

Parisian Burger 8
Topped with Boursin Cheese

Blue Burger 9
Topped with Danish Blue Cheese and Applewood Bacon

All of our Burgers are 8oz Black Angus Burgers and are served on an Onion Roll with Lettuce, Tomato, and Pommes Frites

Sandwiches

Croque-Monsieur or Madame 10
Classic French Ham and Cheese Sandwich served on Tuscan Bread
(Madame with Fried Egg on top, add 1)

Bravo Chicken Sandwich 10
Grilled Chicken, Avocado, Arugula, Applewood Bacon, Tomato,
and House Made Mayonnaise served on a French Baguette

Lobster Club 14
Lobster, Tomato, Applewood Bacon, and House Made Mayonnaise

Bravo Steak Sandwich 12
Sautéed Tenderloin Tips with Caramelized Shallots, Vermont Cheddar Cheese,
and Watercress on a French Baguette

All of our sandwiches come with your choice of Hand Cut Pommes Frites,
Sweet Potato Fries or Mixed Field Greens

Sides

Harricot Vert 4	Mashed Potatoes 4
Pommes Frites 4	Grilled Asparagus 4
Sweet Potato Fries 4	Sautéed Spinach 3

Panko Encrusted Onion Rings 4

Bravo Brasserie would like to inform you that consuming raw or undercooked meat, poultry,
seafood, or eggs may increase the risk of food borne illness.

Cold and Hot Appetizers

French Onion Soup 5

Topped with a Crouton and Gruyère Cheese

Soup du Jour 4

Foie Gras 14

Pan Seared with a Blueberry Gastrique and a Herb Salad

Steamed Littlenecks 10

With Fennel and Capers in a White Wine Butter Sauce served with Grilled Country Bread topped with Olive Tapenade

Pommes Frites 4

With Assorted Dipping Sauces

Moules Frites 10

Steamed Mussels in a Light Dijon Mustard and Saffron Cream Sauce served with Pommes Frites to dip

Cheese Plate 11

Chef's selection representing Four French Regions served with Fruit, Walnut Butter, and Country Bread

Salmon Gravlox 10

Cured Salmon served with a Cucumber Salad, Crème Fraiche, and Fresh Herb Crackers

Bravo Calamari Provençal 9

Fried Squid tossed with Tomatoes, Kalamata Olives, Capers, and Extra Virgin Olive Oil

Carpaccio of Beef 9

Thinly sliced Beef Tenderloin topped with Arugula, Shaved Parmesan Cheese and Truffle Oil

Crab Cake 12

Maryland Lump Crabcake served with an Asian Slaw and Chipolte Aioli

Salads

Nicoise Salad 9

Marinated Haricots Verts, Sautéed Baby Potatoes, Hard Boiled Egg, Nicoise Olives, and Mixed Field Greens tossed in a Sherry Dijon Vinaigrette

Bravo Salad 8

Crispy Greens with Tomatoes, Roasted Red Peppers, and Red Onions topped with Pan Seared Goat Cheese and Sherry Dijon Vinaigrette

Caesar Salad 7

Crisp Romaine Lettuce tossed in Caesar Dressing topped with Garlic Croutons and Shaved Parmesan Cheese

Tomato Napoléon 8

Vine Ripe Tomatoes, Fresh Mozzarella, and Basil stacked over Mixed Field Greens drizzled with Balsamic Vinegar and Extra Virgin Olive Oil

Frisee Salad 10

European Endive, Frisee, Lardons, Asparagus topped with a Fried Egg and Sherry Dijon Vinaigrette

Add Grilled Chicken 2.25

Add Grilled Shrimp 3.75

Add Seared Tuna 5

Entrées

Steak Frites 16

Red Wine Marinated Skirt Steak served with Maître d Butter and Pommes Frites

Moules Frites 15

Steamed Mussels in a Light Dijon Mustard and Saffron Cream Sauce served with Pommes Frites to dip

Filet Au Poivre 20

Black Pepper Encrusted Tenderloin of Beef topped with a Cognac Veal Demi Glace enriched with Crème Fraiche served with Sautéed Potatoes

Filet de Boeuf Béarnaise 20

Grilled Tenderloin of Beef served with Béarnaise Sauce and Pommes Frites

Duck Confit 18

Crispy Duck Leg served with Truffle Sautéed Potatoes

Sole Munière 16

Pan Seared Sole sautéed in a Brown Butter Caper Sauce served over Mashed Potatoes

Pan Roasted Cod Provençal 16

Cod simmered with Plum Tomatoes, Red Onions, Capers, and Nicoise Olives served with Sautéed Potatoes

Papardelle 19

With Lobster in a Pink Vodka Sauce

Herb Seared Halibut 19

Served over French Green Lentils with a Citrus Chive Vinaigrette

Dijon and Herb Encrusted Rack of Lamb 20

Topped with a Veal Demi Glace served with Sautéed Potatoes

Pan Seared Sea Scallops 18

Topped with a Shallot Tarragon Cream Sauce served over Mashed Potatoes and Wilted Spinach

Herbes de Provence Half Roasted Chicken 14

Slow Roasted Chicken scented with Fresh Herbs served with Harricot Vert and Mashed Potatoes

Macaroni and Cheese 12

With Three Cheeses topped with Bread Crumbs and Sliced Tomatoes

Grilled Vegetable Plate du Jour 13