

**Hours for Restaurant Week**

**Lunch:**

**10 to 2, Monday – Friday (Regular Lunch Menu)**

**Dinner:**

**5 to 9, Monday – Thursday; 5 to 10, Friday and Saturday**

**5 to 9 Sunday**

reservations can be made by calling 513.794.1610, thank you the brown dog family

# brown dog cafe restaurant week menu

## first course

### pork belly slider

braised pork belly, wilted swiss chard, shaved apple, double cider  
reduction on corn muffin

### tequila grilled shrimp

served over fruit salsa with avocado

### she crab soup

low country style with peeky toe crab, she crab roe, jalapeño corn fritter

### bruschetta stuffed mushrooms

large mushroom caps filled with garlic roast tomato bruschetta and parmesan

### cheese pairing

danish bleu with smoked peruvian pepper sauce, amish  
guggisberg swiss with onion marmalade, chèvre with candied kumquat

## second course

### brown dog house salad

spring greens, dried cherry, gorgonzola, spiced pecans, balsamic vinaigrette

### candied baby beets

toasted walnuts, soft goat cheese, sliced apple, mache

### frito caesar bowl

classic caesar served in a crisp parmesan cheese bowl with fried anchovy fillets

**all food is prepared to order, so sit back and relax.**

**20% gratuity will be added to all parties during restaurant week.**

**“please, no more than two checks per table.”**

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e n t r é e s

**dynamite tuna**

hawaiian tuna nori wrapped with coriander, wasabi, and sushi rice, tempura fried, served over toasted rice noodles with miso shitake broth

**deconstructed beef wellington**

Seared petite filet, wilted spinach, puff pastry, mushroom duxcell, foie gras

**vegetarian sweet potato ravioli**

filled with sweet potato puree and ricotta, tossed toasted pumpkin seeds, swiss chard, shitake mushroom, and lemon brown butter vinaigrette

**chicken fried angus sirloin**

Potato fried sirloin served over corn mashed potatoes, stewed mustard greens, and red wine reduction

**crispy duck**

moroccan spice dusted, pan seared, preserved cherries with vanilla, toasted quinoa, soft fennel

**rabbit agnotili**

pasta purses filled with rabbit confit tossed with mirepoix, arugula, and sheep's milk gouda mornay

**surf and turf**

creole braised beef short rib paired with calabash fried scallops, steamed rice and black eyed peas

we will have wine specials and offer desserts, at an additional charge, for restaurant week too.

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