

MENU



STARTERS

BRUN HOUSE FRIES 8

House cut potatoes seasoned in our house seasoning

EMPANADAS 9

Housemade flaky pillow of chicken hand pies served chipotle aioli

CAULIFLOWER BITES 12

Cauliflower fried to perfection tossed in your choice of sauce

DEVEILED POPPERS 14

Golden fried egg topped with candied bacon & chipotle aioli

CALAMARI 15

Crispy fried flour tossed in lemon chili with peppers, scallions and served remoulade

FRIED WINGS 16

8 wings braised & fried crispy. Sauces: dirty dry, Brun buffalo sauce, soy ginger, House BBQ

SOUP

SOUTHERN BRUN SHE CRAB SOUP 9

Laced with dry sherry

SOUP OF THE DAY (CHEFS CHOICE) 9

SALADS

TROPICAL FAN CAESAR 12

Mango salsa with grilled wedge with crisp bread and housemade dressing.

Add a protein: grilled chicken +\$4, salmon +\$7, shrimp +\$8

FOREVER GREENERY 14

Spinach, kale, arugula, poached pears, pickled red onion, candied walnuts, & housemade vinaigrette

SANDWICHES

STUFF BELLY 14

Fried portobello with bibb lettuce, tomato, pickled red onion with lemon herb aioli

BRUN HOUSE SMASH 15

Double cheese patty with caramelized onions, housemade pickles & Brun sauce

SANDWICH (W/CHOICE OF SIDE) HOT-CHICK 16

Fried buttermilk chicken thighs tossed in house sauce, with coleslaw, housemade pickles

SIDES 5

- Seared broccolini
- Herb rice
- Garlic herb mashed potatoes
- Chef selected vegetables
- Fries

ENTREES

AIRLINE CHICKEN 26

Served with garlic mashed potatoes & chefs choice vegetables

SEARED HERBIE SALMON 28

Served with herb rice & chefs choice vegetables

LAMB CHOPS 35

3 oven-roasted lamb cuts served with garlic herb mashes potatoes & broccolini

PHANTOM BRUN PASTA 38

Served with shrimp, crab meat, chicken, veggies, fettuccine, white wine cream sauce

DESSERTS 10

- Whiskey infused Bread-pudding
- Chocolate cake with chocolate ganache

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLU IF YOU HAVE CERTAIN MEDICAL CONDITIONS