

the Foxy Brown

www.benicerestaurants.com

the Snacks

Green Fries 9

fresh green beans battered-served golden

Fire Roasted Artichoke 12

artichoke halves w/ garlic butter

Philly Pretzel bread 9

duo of devil ham + beer cheese spread

French Onion Soup 9

topped w/ Swiss, gruyere & provolone

Moules & Frites 14

traditional Belgium style + hand cut fries

Little Shorties 10

lollipop chicken wings w/ Sriracha ginger sauce

the Salads

Stracciatella 14

soft and creamy mozzarella, sweet peas, prosciutto

Niçoise Salad 16

rare Ahi tuna, a twist on a classic dish

House Salad 11

panzanella style ~ shallot and champagne vinaigrette

Grilled Caesar Salad 11

grilled romaine hearts, shaved parmesan, Nueske bacon

Chopped Italian Salad 14

bitter greens, salami, provolone, olives, roasted peppers

+ chicken \$5 + shrimp \$7 + fish \$7

the Standards

Bangers and Smash 19

English style pork sausages and smashed potatoes with greens

Fish n Chips 23

tempura battered cod and fries

Grilled Pork Chop 25

butter poached fingerling potatoes, sweet and spicy pepper relish, and fresh oregano

Lump Crab Cakes 28

2 cakes placed over a five grain mustard sauce

Mabel's Chicken 21

chicken thighs, house made spaetzle, with an herb pan gravy

En Papillote mkt.

today's fresh seafood oven roasted inside parchment
Chef's imagination on preparation

Beef a Roni 21

pasta with a house braised short rib ragout topped with fresh locally made ricotta cheese

Chicken Little 19

herb marinated quails - pan seared and served with a cornbread andouille sausage stuffing

Pan Seared Sea Scallops 29

caramelized scallops atop a cauliflower puree with an accent of white truffle

Iron Cast Hangar Steak 25

dry seasoned rubbed and topped off with maitre'd butter

the Sandwiches

Patty Melt 13

the sandwich that inspired the menu

Cocka-Doodle-Do 12

grilled chicken, bacon, and herb slaw

The Veggie Burger 12

Housemade, and served with provolone cheese

Bratburger 13

house made sauerkraut and shallot jam on a pretzel bun

the Nemo mkt.

Mahi Mahi simply seasoned or blackened

Meatball Grinder 13

chicken and porcini mushroom w/ tomato gravy + provolone

the Sides

Mac n Cheese 6

(a la carte only)

French Fries 3

Tomato Wedges 3

Sautéed Spinach 3

Deviled Eggs 3

Cole Slaw 3

Garlic-Parmesan Fries 4

Vegetable of the Day 3

be nice

Consuming raw or undercooked meats, poultry, eggs or seafood may increase your risk of food borne illness especially if you have certain medical conditions.