

SHARE PLATES

QUESADILLA Chicken breast, Three Cheese Blend, Bell Pepper, Onion, Pico de Gallo	\$10
GLAZED CHICKEN WINGS Six wings, Hot Sauce, Carrot & Celery Salad	\$8
CHEESE BOARD Roasted Olives, Herbed Flat Bread, Jam, Dried Fruits, Three Cheeses	\$18
FLAT BREAD New York Strip, Mozzarella, Caramelized Onion, Mushroom Aioli	\$12

SALADS

add: Chicken 5 / Shrimp 7 / NY Strip 10

BROWNWOOD HOUSE Mixed Baby Greens, Cucumber, Pickled Onion, Cherry Tomato	\$12
CAESAR Heart of Romaine, Cherry Tomatoes, Shaved Parmesan, Garlic-Herb Croutons	\$12

SANDWICHES

served with fries

CHICKEN BREAST Panko Breaded, Arugula, Tomato, Provolone, Mustard Aioli	\$12
BURGER Fontina, Lettuce, Tomato, Red Onion, Pickle on the Side	\$13
STEAK SANDWICH NY Strip, Caramelized Onion, Roasted Bell Pepper, Pickled Carrots, Cilantro	\$15

ENTREES

NY STRIP Eight Ounces, Rainbow Carrot, Yukon Gold Mashed Potato, Red Wine Demi	\$27
SALMON Roasted Fingerling Potato, Mushroom, Broccolini, Tomato, Frisee Lettuce, Lobster Fennel Broth	\$25
PEA RISOTTO English Peas, Bacon, Roasted Cherry Tomato, Shrimp, Parmesan	\$20
TAGLIATELLE PASTA Pancetta, Cream, Parmesan, Poached Egg	\$19

WINES

BUBBLES/WHITES

La Gioiosa Prosecco - Italy	(Split) \$9	\$34
House Chardonnay - USA	\$6	\$22
Montevina White Zinfandel - USA	\$6	\$24
Dry Creek Chenin Blanc – California	\$9	\$33
Lechthaler Pinot Grigio - Italy	\$9	\$33
Cave de Lugny Cote Blanche Chardonnay - France	\$11	\$39

REDS

House Cabernet - USA	\$6	\$22
House-Merlot - USA	\$6	\$22
Montevina White Zinfandel - California	\$7	\$24
Columbia Crest Cabernet Grand Estate - Washington	\$9	\$32
McWilliams Shiraz Hanwood Estate - Australia	\$8	\$30
Ravenswood Shiraz Vintner Blend - California	\$9	\$34
Antera Merlot - Italy	\$9	\$34

BEERS

DRAFT

Bud Light	\$5
Coors Light	\$5
Michelob Ultra	\$5
Yuengling	\$5
Founders All Day IPA	\$6

BOTTLES

Budweiser	\$5
Miller Light	\$5
Dos Equis	\$5
Corona	\$5
Corona Light	\$5
Newcastle Brown	\$6
Sam Adams	\$6
St. Pauli Girl	\$7
Guinness Stout	\$7

SPECIALTY COCKTAILS

WP BLOODY MARY vodka, house made spiced bloody mary mix	\$10
PINA COLADA rum, coconut, pineapple with a Myers Float	\$10
MARGARITA tequila, fresh lime juice, Cointreau, simple syrup	\$10
PASSION FRUIT COSMO citrus vodka, passion fruit puree, fresh lemon juice, simple syrup	\$10
GINNY HENDRICKS gin, rosemary, simple syrup, lemon juice soda	\$10
WP SPRITZER WP chardonnay, aperol, soda	\$7
WP SANGRIA fresh juices, fruit and redwine	\$7

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Ask your server about menu items that are cooked to order or served raw. 20% service charge added for parties of 6 or more*