

BRADDOCK'S

PITTSBURGH BRASSERIE

STARTERS

Jumbo Lump Crab Cake	11
<i>blue crab, arugula, lemon aioli</i>	
Braised Short Rib Pierogies	10
<i>creamed leeks</i>	
Grilled Kielbasa Board	12
<i>house made turkey kielbasa, locally smoked beef kielbasa, sauerkraut, pickled vegetables, crusty bread</i>	
Classic Shrimp Cocktail	13
<i>black tiger shrimp</i>	
Tuna Tartare	13
<i>avocado, preserved radish, harissa orange mignonette</i>	
Huitres	MP
<i>east coast oyster, citrus mignonette, hot pepper jam</i>	
House Mac N Cini	7
<i>orzo pasta, smoked gouda, aged cheddar, white cheddar, chorizo, chives, breaded and deep fried</i>	
Piperade	8
<i>braised red pepper and onion, house boursin, poached egg, crispy bread</i>	
NY Strip Tartar	13
<i>caper jalapeño vinaigrette, farm fresh quail egg, grilled bread</i>	
Bacon Wrapped Shrimp and Cheddar Grits	13
<i>stone ground aged cheddar grits, allegheny bbq, fried spaghetti</i>	
Double Dipped Chicken Livers	8
<i>bacon lardons, grilled onions, honey siracha bbq</i>	

CHARCUTERIE PLATE

Half Portion 14 / Full Portion 25
cured meats, patés, pickled vegetables, caraway mustard, bacon caramel, crostini



CHEESES

Half Portion 14 / Full Portion 25
seasonal fruit compotes, crostini

[All locally sourced ingredients]

SOUPS

Onion Soup Gratinée	7
<i>gruyère, croutons, bourbon</i>	
Roasted Tomato Bisque	6
<i>bacon lardons, basil oil</i>	

SALADS

Arugula	10
<i>farro, crisp apple, candied onion, bacon lardons, citrus mignonette</i>	
House	7
<i>seasonal greens, tomatoes, cucumbers, croutons, sherry-shallot vinaigrette</i>	
Braddock's Caesar	10
<i>marinated red onion, lemon confit, croutons</i>	
Beet & Goat Cheese	11
<i>fried goat cheese, pistachios, roasted beets, seasonal greens, sherry-shallot vinaigrette</i>	
Spinach	10
<i>spinach, strawberries, bleu cheese crumbles, spicy pecans, poppy seed vinaigrette</i>	

ADD TO ABOVE SALADS

Grilled Hanger Steak	9
Grilled Chicken Breast	7
Jumbo Lump Crab Cake	10
Seared Scallops	10
Herb Garlic Shrimp	8
Scottish Salmon	10

MEAT & POULTRY

Bourbon Candied Pork Chop	35
<i>sweet red onion and bacon confit, stone ground aged cheddar grits, asparagus</i>	
Steak Frites	25
<i>grilled hanger steak, burgundy sauce, frites</i>	
Bone-in Ribeye	37
<i>bone-in ribeye, demi-glaze, onion straws, smashed yukon gold potatoes, market vegetables</i>	
Gerber Farms Chicken Coq au Vin	27
<i>cipollini onions, peas, carrots, quinoa yam cake, wine infused glaze</i>	
"Tasty" Duck à l'Orange	27
<i>roasted cauliflower, fava beans, candied orange, bourbon orange glaze</i>	
Pot-Au-Feu	28
<i>6-hour braised brisket, potato and spring vegetable fricasse. jus</i>	
Filet Mignon	34
<i>center cut tenderloin, béarnaise, market vegetables, smashed yukon gold potatoes</i>	

FISH & SHELLFISH

Sautéed Walleye	26
<i>spring pea, oyster mushroom, crisp potato roll up, carrot hollandaise</i>	
Diver Scallop au Vinaigrette de Vin	26
<i>parisian gnocchi, fava beans, crisp radish, spaghetti squash</i>	
Scottish Salmon Aux Lentilles	29
<i>king salmon, beluga lentils, fennel, tomato, chard, smoked tomato vin</i>	
Bouillabaisse Rouille	26
<i>white fish, mussels, scallop, shrimp, potato, carrot, celery, grill bread, tomato saffron broth</i>	
Fish & Chips	20
<i>yuengling-battered cod, braddock's tartar, frites</i>	
Jumbo Lump Crab Cakes	28
<i>market vegetables, lemon aioli</i>	

MUSSELS & FRITES

with House Frites 20
Half Portion 12 (sans frites)



Marinière <i>white wine, fresh herbs, shallots, butter</i>	Dijonaise <i>dijon, cream, fresh herbs</i>	Strip District <i>kielbasa, tomato, yuengling, fresh herbs</i>	Moonshine <i>white whiskey, bbq spice, herb butter</i>
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PASTAS

Potato Gnocchi & Lobster	18/27
<i>peas, asparagus, leeks, parmesan cream sauce</i>	
"Poor Man's" Lasagna	17
<i>rigatoni, herbed ricotta, provolone, spinach</i>	
Confit Rabbit Pappardelle	22
<i>dandelion greens, fava beans, yams, golden carrots, oyster mushrooms</i>	
Grilled Chicken Lemon Basil Pesto Risotto	21
<i>ricotta cheese, lemon zest, tomato fondue, coddled egg</i>	
ADD TO ABOVE PASTAS	
House-made Ricotta Stuffed Meatballs with Provolone & Mozzarella	9

SIDES

Frites	6
Garlic Spinach	6
Smashed Yukon Gold Potatoes	6
Honey Glazed Carrots	6
Grilled Vegetables	6
Cheddar Grits	6
Quinoa Yam Cake	6
Roasted Cauliflower	6
Tartiflette	8
<i>potato, onion, bacon lardon, gruyère cheese</i>	

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.