



GREATER CINCINNATI RESTAURANT WEEK

\$26 PER PERSON

add a side of fries, salad, or fresh fruit +2.5

FIRST COURSE

BOWL OF CHILI

Beef, Pork, Bean,
Chopped Onion, Sour Cream,
Tillamook White Cheddar

GORGONBERRY PECAN

Spring Mix, Gorgonzola,
Cranberry, Candied Pecan, Bacon,
Cranberry-Poppyseed Dressing

VALENCIA SALAD vg

Mixed Green, Avocado, Red Onion,
Mandarin Orange, Quinoa,
Marcona Almond, Goat Cheese,
White Balsamic-Orange Vinaigrette

SRIRACHA CAESAR

Romaine, Red Onion, Tomato,
Parmesan, House Crouton,
Sriracha Drizzle

SECOND COURSE

BRU BURGER*

Taleggio Cheese,
Bacon, Tomato Jam,
Caramelized Onion,
Chopped Lettuce, Mayo

CALI BURGER*

Smashed Avocado,
Jalapeño, Bacon,
White Cheddar, Basil Aioli

GARLIC-THREE CHEESEBURGER*

Swiss, American, Mozzarella,
Roasted Garlic, Truffle Aioli

BOURBON BURGER*

Bacon, Peppercorn-Bourbon Glaze,
Horseradish Havarti

TERIYAKI SALMON* +\$2

Carrot-Ginger Slaw, Basil Aioli,
Teriyaki Glaze, Oat Bun

IMPOSSIBLE™ v +\$1

Vegan Cheese, Vegan Mayo,
Mustard, Ketchup, Garden

HONEY-GOCHUJANG CHICKEN SANDWICH

Sesame, Smashed Avocado,
Jalapeño, Lettuce, Mayo

THIRD COURSE

PEACH WHITE CHOCOLATE BREAD PUDDING

Vanilla Ice cream, Candied Pecan,
Caramel, Whipped Cream

FUDGE BROWNIE

Vanilla Ice Cream,
Whipped Cream, Strawberry Purée,
Chopped Almond, Fudge Sauce

COCKTAIL FEATURE

\$12 BRU OLD FASHIONED

Makers Mark Whisky, Simple, Walnut, Bitters

V VEGAN • VG VEGETARIAN • ASK YOUR SERVER ABOUT GLUTEN-FREE OPTIONS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.