



# Cincinnati Restaurant Week

\$26 per person

## FIRST COURSE CHOOSE ONE

### BOWL OF CHILI

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

### VALENCIA *vg*

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

### SRIRACHA CAESAR

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

### GORGONBERRY PECAN

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

## SECOND COURSE CHOOSE ONE

ADD A SIDE OF FRIES, SLAW, OR FRESH FRUIT +2.50

### BRU BURGER\*

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

### MUSHROOM & SWISS\*

Bourbon-Glazed Mushroom,  
Caramelized Onion, Black Pepper Mayo

### GARLIC-THREE CHEESE BURGER\*

Swiss, American, Mozzarella,  
Roasted Garlic, Truffle Aioli

### BOURBON BURGER\*

Bacon, Peppercorn-Bourbon Glaze,  
Horseradish Havarti

### SOUTHERN\*

Chipotle Pimento Cheese, Bacon, Red  
Onion, Pickled jalapeño, Mayo,  
Peppadew Pepper Jam

### TERIYAKI SALMON\* (+\$1)

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

### IMPOSSIBLE™ *v* (+\$1)

Vegan Cheese, Vegan Mayo, Mustard,  
Ketchup, Garden

### TURKEY BURGER

Carrot-Ginger Slaw, Peach Compote,  
Curry Mayo, Oat Bun

## THIRD COURSE CHOOSE ONE

### PEACH-WHITE CHOCOLATE BREAD PUDDING *vg*

Vanilla Ice Cream, Candied Pecan,  
Caramel, Whipped Cream

### FUDGE BROWNIE *vg*

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

## COCKTAIL FEATURE

### \$12 BRU OLD FASHIONED

Makers Mark Whisky, Simple, Walnut, Bitters

*vg* VEGETARIAN ASK YOUR SERVER ABOUT GLUTEN-FREE OPTIONS

\*Customers with weakened immune systems have an increased health risk from consuming raw or undercooked animal foods.