



Summer Lunch

Starters

Summer Ale Steamed Littleneck Clams <i>white corn, fresh lemon, garlic butter</i>	16
Creole Quesadilla <i>charred andouille, smoked chicken, pepperjack cheese</i>	13
Carlo's Black Bean Soup <i>southwest spices, lime crema, pico de gallo</i>	8.5
Spicy Asian Brussels Sprouts <i>peanuts, shishito peppers, ginger lime aioli</i>	13
Cool Summertime Gazpacho <i>sliced avocado</i>	8.5
Fresh Ceviche <i>chef's daily selection of chilled citrus-cilantro marinated seafood</i>	16
Salt and Pepper Calamari <i>pumpkin seed aioli, fried jalapeno chips</i>	14

Salads

Charred Octopus & Arugula Salad <i>yellow peppers, feta, Marcona almonds, lemon-garlic vinaigrette</i>	18
Butter Lettuce & Maytag Blue Cheese Salad <i>candied walnuts, Granny Smith apples</i>	15
Tomato Basil Salad <i>fresh mozzarella, evoo, 15 year old balsamic</i>	14
Local Organic Greens <i>French brie cheese, ripe blueberries, toasted almonds, champagne vinaigrette</i>	15
Belrose Caesar Salad <i>locatelli cheese, garlic – parmesan croutons</i>	14

Salad add ons

<i>Grilled Chicken</i>	8
<i>Sauteed Shrimp</i>	12
<i>Grilled Salmon</i>	14
<i>Flat Iron Steak</i>	15
<i>Chicken Salad</i>	8

Belrose Specialties

Crisp Maryland Softshell Crab Po Boy, <i>tabasco remoulade, old bay potato chips</i>	21
Bourbon Seared Rainbow Trout, <i>summer succotash, spicy red pepper sauce, petite salad</i>	23
16 Hour Barbeque Pulled Pork <i>sweet potato fries, Carolina slaw</i>	16
Blackened Chicken Sandwich, <i>multigrain toast, avocado schmear, baby green salad</i>	16
Simply Grilled Salmon Fillet <i>arugula salad, applewood bacon, white balsamic vinaigrette, charred lemon</i>	23
Butcher Burger <i>LTOP, applewood smoked bacon, Vermont cheddar, garlic – parsley fries</i>	17
Carlos Daily Tacos <i>fire roasted tomatillo salsa, pickled red onions, crispy tortilla chips</i>	18
Chicken Fried Bacon BLT, <i>toasted sourdough, dill pickle spear, salt and pepper fries</i>	14'