

~ Small Plates ~

Deep Fried Brussel Sprouts

Brussels, diced bacon; choice of Bleu cheese Balsamic or Parmesan vinegar. 8

Brecon Blue Tenderloin Steak Tips*

Beef tenderloin steak tips, mushrooms, bleu cheese; with fried spinach, sliced rustic bread. 10

Tempura Fried Pickles

House pickle spears, poppy seed pilsner tempura; house made fancy sauce. 7

Salmon Sliders

Faroe Island Salmon, house kimchi, brioche buns, house pickles, soy crema. 11

Benny's Pretzels Stix and Beer Cheese

Locally made for Brecon Grille & Pub, scratch craft beer cheese. 9

Ahi Tuna*

Ahi, toasted fennel, house kimchi, wasabi, pickled ginger, sweet soy, sesame sriracha. 13

Brecon Bistro Chips

Warm fried bistro chips, chef flavor and sauce 7

~ Salads /Soups ~

Add Smoked Chicken, Grilled Chicken, Salmon, Ahi Tuna,* or Steak* to any salad...only \$6*

House

Mixed greens, tomato, cucumber, Dubliner cheddar, croutons, Lemon Vinaigrette. Side 5 Entree 7

Caesar

Chopped Romaine, Pecorino Romano, Caesar dressing, croutons. Side 7 Entree 9

Winter

Mixed greens, roasted beets, butternut squash, candied pecans, goat cheese, Balsamic vinaigrette. 11

Fresh House Made Soups

Cup 5 / Bowl 7

DRESSINGS : House Balsamic, Bleu Cheese, House Romesco, Caesar, Raspberry Vinaigrette, House Ranch, Honey Mustard, Toasted Sesame.

* Cooked to customers request (Consumption of raw or undercooked meat, ground beef and/or seafood may increase your risk of food-borne illnesses)



These items are or can be made to have gluten levels at or below 20ppm