

Burgers

- Cajun Turkey Burger 10
Cajun style turkey burger topped with a tomato remoulade and Havarti cheese, served with sweet potato frites
- Peasant Burger 8
Our gourmet burger
- Nappa Building Burger 10
Topped with Brie cheese and caramelized onions
- Bravo Burger 9
Topped with aged Vermont cheddar cheese
- Blue Burger 10
Topped with Danish bleu cheese and applewood bacon
All of our burgers are 8 oz. Black Angus beef burgers and are served on a kaiser roll with lettuce, tomato and pommes frites or mixed field greens.

Sandwiches

- Croque Monsieur or Madame 10
Classic ham and cheese sandwich served on Tuscan bread with dijon mustard (Madame with fried egg on top, add 1)
- Bravo Chicken Sandwich 10
Grilled chicken, avocado, tomato, applewood bacon, arugula and house made mayonnaise on a French baguette
- Bravo Steak Sandwich 14
Sautéed tenderloin tips with caramelized onions, mushrooms and Swiss cheese
- Bravo Lobster Club 15
Lobster, tomato, applewood bacon and house made mayonnaise

All of our sandwiches come with your choice of pommes frites or mixed field greens. Please be advised that our pommes frites are prepared with peanut oil.

Sides

- Pommes Frites 4
- Sweet Pommes Frites 4
- Sautéed Spinach 4
- Haricot Vert 4
- Mashed Potatoes 4
- Grilled Asparagus 4
- Scalloped Potatoes 4
- Herb Roasted Potatoes 4

Bravo Brasserie would like to inform you that consuming raw or undercooked meat, poultry, seafood or eggs may increase the risk of foodborne illness.

Please be advised that our pommes frites are prepared with peanut oil.

Please inform your server of any allergies.

Cold and Hot Appetizers

- Steamed Littlenecks 12
Locally harvested littlenecks with crispy pancetta and a sun dried tomato grappa broth
- Grilled Pizza 12
Spinach, goat cheese, roasted red peppers and pancetta
- Jumbo Lump Crab Cake 11
Served with Asian slaw and chipotle aioli
- Moules Dijon 11
Steamed mussels in a light dijon mustard and saffron cream sauce. Served with grilled Tuscan bread to dip
- Cheese Plate 13
Chef's selection. Served with fruit, walnut butter and country bread
- Yellow Fin Tuna Tartare 12
English cucumbers, ginger dressing and house made potato chips
- Bravo Calamari Provencal 9
Fried squid tossed with tomatoes, Kalamata olives, capers and extra virgin olive oil
- Bravo Mussels 11
Steamed mussels in a light tomato broth with chorizo and charred onions. Served with grilled Tuscan bread to dip
- Asparagus Ravioli 11
Arugula, asparagus, forest mushrooms, grape tomatoes and shaved reggiano parmesan cheese
- Charcuterie Platter 15
Assorted cured meats, olives, pâte and sausages
- Beef Carpaccio 13
Thinly sliced tenderloin of beef lightly seasoned, extra virgin olive oil, arugula and shaved reggiano parmesan cheese
- Bacon Wrapped Scallops 10
Sea scallops wrapped in applewood bacon with a light brown sugar coating
- Smoked Salmon 12
Capers, cream cheese, diced Bermuda onions, cornishons and warm baguettes

Raw Bar

- Jumbo Shrimp Cocktail 2.75 each
- Oysters du Jour Market Price
- Littlenecks 1 each

Mignonette & Cocktail Sauce served with oysters and littlenecks

Soups & Salads

- French Onion Soup 5
Topped with crouton, Swiss and mozzarella cheese
- Soup du Jour Priced Daily
- New England Clam Chowder cup 4 bowl 6
- Nicoise Salad 9
Marinated haricot vert, sautéed baby potatoes, hard-boiled egg, Nicoise olives and mixed field greens. Topped with a sherry dijon vinaigrette
- Beet Salad 9
Tri-colored roasted beets over a bed of baby mixed greens with herbed goat cheese, sliced oranges, caramelized fennel and a citrus vinaigrette
- Bravo Salad 8
Mixed greens with tomatoes, roasted red peppers and red onions. Topped with pan-seared goat cheese and a sherry dijon vinaigrette
- Caesar Salad 8
Crisp Romaine lettuce tossed in Caesar dressing. Topped with garlic croutons and shaved parmesan cheese
- Poached Pear Salad 9
Boston Bibb lettuce with candied pecans, crumbled bleu cheese and red wine vinaigrette
- Spinach Salad 9
With candied pecans, strawberries, herbed goat cheese and a poppy seed vinaigrette
- Frisée Salad 9
Chicorée frisee, lardons and asparagus, topped with a fried egg and sherry dijon vinaigrette

Add grilled chicken 3

Add sautéed shrimp 4

Add pan-seared tuna 5

Add Sicilian white anchovies 2

Add pan-seared goat cheese 2

Gift certificates are available and make an excellent gift for any occasion

Please inquire about our banquet facilities

Full menus are available

123 Empire Street - Providence, RI 02903 - (401) 490-5112

www.bravobrasserie.com

Entrées

- Steak Frites 19
Red wine marinated top sirloin steak, served with maître d' butter and pommes frites
- Bravo Mussels 16
Steamed mussels in a light tomato broth with chorizo and charred onions. Served with pommes frites to dip
- Boneless NY Sirloin 26
Topped with Bourbon butter, served with grilled asparagus and mashed potato
- NY Sirloin Au Poivre Style 28
Black pepper encrusted center sirloin of beef topped with a cognac veal demi glace enriched with crème fraîche. Served with pommes frites
- Filet de Boeuf Bearnaise 8 oz 24 10 oz 28
Grilled tenderloin of beef served with roasted red bliss potatoes and grilled asparagus
- Tenderloin Medallions de Boeuf 25
Sliced tenderloin medallions on grilled Texas toast, topped with garlic butter, served with broccoli rabe
- Roast Duck a l'Orange 22
Crispy half-roasted duckling topped with a Gran Marnier reduction, served with broccoli rabe and roasted red potatoes
- Sole Meuniere 18
Pan-seared sole sautéed in a brown butter caper sauce. Served over mashed potatoes
- Veal Milanese 22
Lightly breaded veal scallopini sautéed in a lemon and white wine sauce. Served with red roasted potatoes and fresh sautéed spinach
- Veal Pappardelle 23
House made veal meatballs in a wild mushroom ragout with shaved reggiano parmesan cheese over a bed of pappardelle
- Orecchiette 18
Broccoli rabe, sausage, sun dried tomato, roasted garlic, and shaved reggiano parmesan cheese
- Colorado Lamb Steak 22
Grilled and topped with a tomato feta relish, served with broccoli rabe and rosemary pommes frites
- Pan Seared Sea Scallops 21
Topped with a shallot tarragon cream sauce, served over mashed potatoes and wilted spinach
- Atlantic Cod 19
Poached with French green beans, baby potatoes, artichoke hearts and plum tomatoes in a white wine and saffron broth
- Herbes de Provence Half Roasted Chicken 17
Slow roasted chicken sautéed with fresh herbs. Served with haricot vert, mashed potatoes and cranberry sauce
- Sesame and Ginger Encrusted Salmon 21
Served with Boston Bibb lettuce and basmati rice
- Macaroni and Cheese 15
With three cheeses, topped with bread crumbs and sliced tomatoes. Add lobster 6
- Moules Frites 16
Steamed mussels in a light dijon mustard and saffron cream sauce. Served with pommes frites to dip
- Coq Au Vin 20
Braised chicken with wine, seasonal vegetables and roasted red bliss potatoes