

THE BRADLEY

by Chef

Welcome to The Bradley by Chef Jessie

The Bradley is a place to slow down and savor the moment. Inspired by the spirit of classic European dining, our menu blends French technique with seasonal ingredients and thoughtful hospitality.

From carefully prepared dishes to handcrafted cocktails, every detail is designed to create an experience that feels both timeless and welcoming. Whether you are joining us for a quiet dinner, a celebratory evening, or a drink at the bar, we invite you to relax, indulge, and enjoy the company around you.

We invite you to begin with a cocktail, explore the menu at your own pace, and leave room for something sweet.

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Chef Jessie — Executive Chef
Susanne Ayala — Managing Partner
Tyler McDonalad - Partner

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Hours

Bar

**Tuesday – Saturday
3:00 PM – 9:00 PM**

Dinner

**Tuesday – Saturday
5:00 PM – 9:00 PM**

Our bar menu is available in the bar throughout all open hours. Dinner service begins at 5:00 PM and is available to all diners.

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HORS D'OEUVRES

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| Brie Chaud | 24 | Shrimp Cocktail Maison | 29 |
| Warm grilled brie topped with slow-roasted tomato confit, served with garlic crostini | | Chilled jumbo prawns served with our house cocktail sauce, crisp celery & carrot slaw, and fresh lemon. | |
| Frisée et Burrata | 16 | Wedge Maison au Bleu | 16 |
| Crisp frisée tossed in a bright Dijon vinaigrette, topped with creamy burrata, pomegranate seeds, toasted pine nuts, and cracked black pepper. | | A chilled iceberg wedge with bleu cheese crumbles, grape tomatoes, Kalamata olives, crispy pancetta, fried shallots, chives, and house Bleu dressing. | |
| French Onion Soup | 19 | Mussels au Vin Rouge | 22 |
| Slow-caramelized onions simmered in a rich short rib broth with red wine and thyme, finished with toasted bread and melted Gruyère. | | Plump mussels sautéed with tomatoes, garlic, and herbs in a red wine broth, served with crusty bread for dipping. | |
| | | Scallops Mignonette | 29 |
| | | Pan-seared sea scallops with a strawberry citrus Mignonette dressing. | |

SIDES

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| Carottes Vichy | 12 | Cauliflower Mash | 12 |
| Classic French butter-glazed carrots finished with fresh herbs and a touch of sweetness. | | Silky whipped cauliflower finished with butter and cream. | |
| Smashed Pommes | 10 | Champignons | 12 |
| Crispy smashed baby potatoes served with sauce romesco. | | Sautéed mushrooms with garlic, butter and demi. | |
| Side Frisée Salad | 11 | Ratatouille Grillée | 14 |
| Frisée greens tossed in Dijon vinaigrette with pomegranate seeds and toasted pine nuts. | | Grilled zucchini, squash, eggplant, peppers, onion, and tomatoes tossed with garlic, fresh herbs, olive oil, and white balsamic. | |

ALL PRICES INCLUDE TAX

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PLATS PRINCIPAUX

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| Filet Mignon* An 8 oz center-cut filet topped with maître d' butter, set over wilted spinach and cauliflower mash, finished with a rich veal demi-glace. | 60 | Salmon en Croûte Atlantic salmon with herbed cream cheese and spinach, wrapped in golden puff pastry, served over a tarragon Burblanc. | 45 |
| Côte de Porc Double bone-in pork chop chargrilled and served with a roasted apple & pear chutney, finished with jus. | 42 | 40 Clove Garlic Chicken Braised chicken legs and thighs in a rich garlic and chicken gravy, served over cauliflower mash. | 29 |
| Gnocchi Rosso Potato gnocchi tossed in a roasted red pepper sauce with tomato, sweet corn, and fresh basil. | 23 | Rack of Lamb* Mint and herb-crusted rack of lamb, roasted and served with rich lamb jus and carrots vichey. | 58 |

GARNITURES

Enhance Your Dish

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| Garlic Butter Prawns | 19 | Garlic Butter Tenderloin Tips* | 25 |
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DOUCEURS

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| Earl Grey Bourbon Crème Brûlée Classic vanilla custard with Earl Grey and a whisper of house-infused bourbon, finished with tea shortbread crumble. | 13 |
| Noir Cerise Flourless dark chocolate brownie with Luxardo cherry creme anglaise and cherry reduction. | 11 |
| Citron au Meringue Lemon tart finished with delicate berry meringue. | 12 |

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

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