

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.

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

Hours

Bar

Tuesday – Thursday

3:00 PM – 9:00 PM

Friday & Saturday

3:00 PM – 10:00 PM

Happy Hour Daily 3:00 PM - 6:00 PM & Friday/Saturday 9pm-10pm

Dinner

Tuesday – Saturday

4:00 PM – 9:00 PM

Our bar menu is available in the bar throughout all open hours. Dinner service begins at 4:00 PM and is available to all diners.

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HORS D'OEUVRES

Brie Chaud

24

Warm grilled brie topped with slow-roasted tomato confit, served with garlic crostini

Moules au Vin Blanc

22

Mussels simmered in white wine with fennel, shallots, garlic, and fresh herbs.

Frisée et Burrata

16

Crisp frisée tossed in a bright Dijon vinaigrette, topped with creamy burrata, dried pears, toasted pistachios, and cracked black pepper.

Salade des Bois

16

Salad of warm roasted wild mushrooms over arugula and kale with crispy shallots, shaved parmesan, and sherry vinaigrette.

French Onion Soup

19

Slow-caramelized onions simmered in a short rib broth with red wine and thyme, finished with toasted bread and melted Gruyère.

Escargots en Croûte

22

Crispy flour-dusted escargot atop puff pastry, finished with garlic maître d'hôtel butter sauce.

SIDES

Carottes Vichy

12

Classic French butter-glazed carrots finished with fresh herbs and a touch of sweetness.

Montrage Garlic Pommes Purée

12

Whipped garlic potatoes folded with Montrachet cheese, butter, and cream.

Smashed Pommes

10

Crispy smashed baby potatoes served with arugula presto.

Champignons

12

Sautéed mushrooms with garlic, butter and demi.

Side Frisée Salad

11

Frisée greens tossed in Dijon vinaigrette with dried pears and toasted pistachios.

Ratatouille

14

Skillet baked zucchini, squash, eggplant, peppers, and red onion, tossed with garlic, fresh herbs, olive oil, and white balsamic.

Pain et Beurre

10

Warm baguette served with whipped herb butter.

ALL PRICES INCLUDE TAX

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PLATS PRINCIPAUX

Filet Mignon*

60

An 8 oz center-cut filet topped with maître d' butter, set over wilted spinach and Montrage Garlic Pommes Purée, finished with a rich veal demi-glace.

Côte de Porc

42

Double bone-in pork chop chargrilled and served with a roasted apple & pear chutney, finished with jus.

Pappardelle Arrabbiata

23

House-made pappardelle in an à la minute spicy tomato sauce with garlic confit, basil, pecorino romano, and a touch of cream.

Saumon à la Crème de Fenouil

45

Pan-seared salmon served with an à la minute sauce of fennel, potatoes, shallots, garlic, white wine, kale, cream, and stock.

40 Cloves of Garlic Chicken

29

Braised chicken in a rich garlic and chicken gravy, served over Montrage Garlic Pommes Purée

Rack of Lamb*

58

Mint and herb-crusted rack of lamb, roasted and served with rich lamb jus and carrots vichey.

GARNITURES

Enhance Your Dish

Garlic Butter Prawns (6)

19

Garlic Butter Tenderloin Tips*

25

DOUCEURS

Tarte Tatin

13

Rustic apple tart topped with French vanilla bean gelato, sea salt flakes, and a drizzle of caramel.

Cerise Noir Torte

11

Fourless dark chocolate torte served with silky cherry crème anglaise.

Tarte au Citron Lavande

12

Silky lemon tart finished with whipped lavender mascarpone.

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

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