



2026 Chardon Restaurant Week
Tuesday April 14th - Sunday April 19th
\$30 Per Guest - (1) Daily Signature Special + (1) Dessert
*** Plus Bonus BBT Logo Pint Glass***

- Tuesday – Cajun Penne Pasta w/Blackened Chicken - Pan Seared Julienne Poblanos, Red Bell Peppers, Spanish Onions & Roasted Garlic / Alfredo Cajun Cream Sauce / Shaved Parmesan / Garlic Toast Points
- Wednesday – Signature Scratch Chicken Paprikash w/ House-Made Spaetzle Dumplings / Smoked Paprika-Sour Cream Reduction / Roasted & Pulled Chicken Thigh & Breast Meat / Garlic Toast Points / Crispy Fried Spaetzles & Scallions
- Thursday – Bacon Wrapped Smoked Meatloaf w/ Guinness Stout Demi-Glace / Garlic Mashed Potatoes / Seasonal Vegetables / King Cut Onion Ring
- Friday – Cracker Encrusted Haddock / Crispy Fresh Fries / Tavern Creamy Coleslaw / House-made Tartar Sauce / Lemon Wedge
- Saturday (after 3pm) – Slow Roasted Beef Short Rib w/ Herb Demi-Glace / Roasted Garlic Mashed Potatoes / Petite Roasted Carrots / Crispy Onion Straws
- Sunday (after 3pm) – BBT Jambalaya w/ Blackened Chicken/ P.E.I. Mussels/ Andouille Sausage/ Gulf Shrimp / “Holy Trinity” Vegetables / Dirty Rice /Creole Tomato Broth \$28
- Something Sweet –Choose (1) N.Y. Style Cheesecake w/Blueberry Gastrique or Cinnamon Swirl Bread Pudding Layered w/Brown Sugar Butter & Cinnamon - Finished w/house-made Cream Cheese Frosting

Brown Barn Tavern - 440.279.4747 Reservations / In House Promotion

