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Olde brook inn

COVID-19 Warning: Hours and menu options may be affected due to COVID-19 crown virus. Please contact the restaurant directly for an update. Open today: 12:00-12:00 Monday4:30-11:30Tuesday4:30-11:30 PmWednesday44 :30-11:30 Thursday4:30-11:30Friday3:00-2:00Saturday12:00 pm-2:0pm00Sunday12:00-12:00 Shipping No Delivery Payment Accepted Credit Cards Parking Good Kids Attire Casual Alcohol Reservations Price Point \$\$\$- Cheap Eats (Under \$10) \$\$ - Moderate (\$11-\$25) \$ - Expensive (\$25-\$50) \$- Very Pricey (Over \$50) WiFi No Outdoor Seats Back in Business ... New owners and a new menu. Completely remodeled in and out. For more information, check out other pics and reviews, googling for the Olde Brook Inn. | Add photo Write review olde brook inn 12/11/2020 - MenuPix User 10/09/2020 - MenuPix User 06/10/2020 - MenuPix User 02/29/2020 - Mike 07/02/2017 - Kim Kuzmick's husband My and I went last night around 4pm. The room was quite small and the bathroom was quite small. We went into the bar and sat at the corner table. About a minute later the water dripped at me. The air conditioner dripped in the ceiling. We moved in about 10 minutes later the waitress came to take our drink order. Then for another 10 minutes she brought my iced tea, but forgot my husband's draft beer. Finally it came, and she took our order. I ordered Seafood Fra Diablo, which was fair. My husband ordered a pork sandwich on a pretzel roll, which was very good. Then we were joined by our company. Three nasty flies because there was a party on the terrace and they kept the door open!!! I worked for Patzel, many parties were in the yard, and we never kept the door open. yhen to top it off I went to use the toilet before I left, and the sink was in order with a sign of their pity for the inconvenience, but on the wall another sign saying the staff must wash their hands before returning to work. Gross.. very poor service with 10 servers standing and sitting around. It's too bad because it's a cute place inside and the menu is big enough that you should be able to find anything you want. 07/18/2016 - John Hall's original service was at best mediocre. Then everyone went downhill. After waiting an hour for our meal, the waiter told us it would only be another 5 minutes. Ten minutes later he offered us a free drink for our troubles. Drinks have never come. After waiting for almost an hour and a half, we left, never getting our dinner. The room was quite small and the bathroom was quite small. Food was also mediocre at best. Based on 2 similar experiences, we will not return soon. 13 reviews of 13 reviews with an average rating of 3.0 stars have been consolidated here. Consolidated reports are included in the average calculation from 3.0 stars based on 19 common reviews. Lynch Serniak Environment: The 4th Olde Brook Inn is located on the outskirts of Scranton in a small town called Spring Brook. The place itself is a small restaurant and bar in an old house. The emphasis seems to be more about the restaurant, because the bar is located in a small room on the side. The room was quite small and the bathroom was quite small. Do you still have this property but still available on our site. Even with a small crowd, it still took a surprisingly long time to get wings. The room was quite small and the bathroom was quite small. I noticed I was waiting to refill the water, but at one point. It certainly seemed more lively on the bar side to be a place to sit more in interaction. Wing Size: 5 For \$0.35, the wing size wasn't that bad. Some wings were pretty big, but then I also got a bunch that was well below average. One was the size of a small meatball. Wing Flavors: 3 There weren't really that many flavors to choose from. Adding garlic parmesan and Teriyaki was a nice touch, but I think it's always a good business to offer customers as many different options as possible. Wing Taste (x2): 4 There really isn't much to say about the taste. I ordered hot, garlic Parmesan and Teriyaki. Hot was the best of the bunch, but it's not saying too much. Whenever I order hot, I'm always amazed at how mild the spices are, but the Hot Wings at the Olde Brook Inn had a pretty decent kick on them. There was also a sweet buttery taste too, which I'd like over the usual vinegar taste. Teriyaki was sweeter than I expected. The sauce was made with pineapple in it, and small pieces of pineapple were served with wings. It was a nice touch, but I would have liked a little more saltiness. Finally, Garlic Parmesan was almost unstable. I didn't taste parmesan cheese at all, so this wing was closer to butter garlic. I'm not sure if they used bad butter or cheap margarine, but there was a metallic, almost spoiled taste of the wing. Maybe it was a bad lot, but I recommend staying away from garlic parmesan. Environment: 4 We sat in the dining room area of the bar/restaurant, and there was no one else sitting there who told me that this is a place that is better eaten at the bar area. So there was a lack of atmosphere. I assure you; however, I didn't believe it would be a raging place anyway. The service wasn't stellar either. Don't check how we do with drinks and when the server set us our bills server just put them in a stack on the table. It didn't make it easy to understand who's who. Wing size: 6 sizes of wings were pretty good. They were n't the biggest wings I have ever had, but they were certainly not the smallest I have ever had either. I was happy with my level full after leaving. Wing Flavors: 4 There were 6 total flavors and they were hot, mild, teriyaki, bbq, garlic parmesan and honey mustard. They were all very average at best. There was nothing very noteworthy about them. Typical flavors that you see everywhere else. Wing Taste (x2): 3 wings I had hot, bbq, honey mustard and garlic parmesan. Garlic parmesan was the best of the bunch. The hot was almost flavorless and bbq and honey mustard tasted like a standard flavor from them that I can only get for any where else. Very forgettable holiday, but if I was there wanting to put a change I bet I would have a good time. Our very diverse menu will satisfy every guest and appetite. The talents of our chef's experts are sure to make your meal memorable and special. The choice varies from traditional to distinctive and everything along. Try something new every time you dine, you can find some new favorites. Whatever mood you do, the Olde Brook Inn is a seating option for you. With 5 seat options, your experience can change every time. Starter Clams Your Way (GF) – 12 Fresh wild RI little neck clams prepared their way of garlic and white wine, angry red, or steamed with butter Beer Crab Dip – 11 Our signature crab dip made with jumbo disposable crab, fire roasted jalapeños, lager, and smoked gouda cheese. Served with our house-made tortilla chips Grilled Lollipop Lamb Chops (GF) – 14 Cracked black pepper and parmesan aioli Calamari – 13 Lightly baked or braised with banana peppers, then tossed with arugula, toziet pine nuts, and lemon aioli drizzle. Sesame seafin tuna Ahi (GF) - 13 Wasabi aioli, teriyaki glaze, and Seaweed Salad Waste Garlic Toast - 7 Served with marinara dipping sauce Jumbo Shrimp Cocktail - 13 Served with OBI cocktail sauce and lemon wedges Jumbo seared scallops (GF) - 14 U-10 scallops (3) pan-seared over creamed corn topped with hardwood smoked bacon. Mozzarella Moons - 9 Fresh mozzarella hand breaded and lightly baked. Serve with marinara sauce. Lobster Mac & Cheese – 16 Butter poached lobster tossed with cavatappi pasta creamy bechamel sauce with smoked gouda, tarragon, and roasted bread crumbs. Colossal Meatballs A' Forno - 11 Generous handmade beef, veal and pork meatballs (2) baked with mozzarella cheese and marinara. OBI Stuffed mushrooms - 9 Caramelized onions, hardwood smoked bacon. Bleu cheese finished in our wood-based oven, and balsamic drizzle. Stuffed Long Hots – 12 Roasted long hots stuffed with Italian sausage, mozzarella provolone cheese, and fresh herbs, served with sriracha aioli. Wings - Regular & Boneless Mild, Hot, Cajun Bleu, OBI BBQ, Parmesan, Hot Garlic, Honey Mustard, Asian or Sriracha - Served with bleu cheese (1) (1) Celery (8) Wings \$9 (16) Wings \$16 3/4 lb Boneless \$10 Soup & Salad Soup Du Jour Cup - 5 Bowl - 6 French Onion Soup Bowl - 8 Sauces: Caesar, Italian, Bleu Cheese, Roasted Red Pepper Vinaigrette, Mustard Citrus Vinaigrette, Honey Balsamic Cranapple Harvest (GF) - 12 spinach, apples, craisins, redsy, feta cheese, and sugared walnuts with raspberry vinret. OBI House (GF) - 11 Mixed greens, collapsed bleu, with bleached walnuts, cherry tomatoes, red onions, cucumbers. Serve with roasted red pepper vinaigress. Caesar - 10 Crispy romaine and chopped parmesan tossed with toast and Caesar sauce. (Anchovies add \$2) Caprese (GF) - 11 Roma tomatoes, fresh mozzarella, baby greens, crispy prosciutto, and roasted red pepper finished with basil oil and balsamic reduction. Grilled romain (GF) - 12 Cherry tomatoes, hardwood smoked bacon, red sine, bleu cheese crumbs and sauce. Add any salad: 4oz Ahi tuna - 10 8 oz Grilled Chicken - 6 Shrimp (5) - 7 4oz Salmon - 7 Jumbo Scallops (3) - 5 10 Grilled Party Lobster Tail (4oz) - 13 4oz Crab Cake - 10 Wood Oven Pizza All our pizzas are made with fresh dough every day and finished in our authentic Italian Wood-burning pizza oven. Toppings: mushrooms, onions, olives, ex cheese, roasted red pepper - 2/ea Premium toppings: pepperoni, meatballs, prosciutto, sausage, grilled chicken, hardwood smoked bacon - 4/ea Cheese - 13 Mozzarella, provolone, and tomato sauce. Margherita - 14 Fresh mozzarella, basil, and tomato sauce. New Haven Clam – 16 Freshly shucked clams, roasted garlic cream, parmesan, mozzarella, and bacon drizzled with olive oil. Caprese – 14 Fresh mozzarella, tomatoes, and basil pesto drizzled with balsamic reduction. American Pie - 13 Cooper sharp cheese with fresh basil and tomato sauce. Tuscany - 15 Fresh mozzarella, prosciutto, and roasted red pepper, topped with arugula. OBI Bleu Cheese and Ricotta with Prosciutto - 16 Prosciutto, ricotta and bleu cheese, topped with arugula salad, dressed with lemon and olive oil. Tree Roasted Vegetable - 14 Mushrooms, red onion, spinach, and roasted red pepper with mozzarella. Italian sausage - 16 Italian sausage with roasted red pepper, spinach, mozzarella cheese and tomato sauce. Shrimp Scampi - 16 Regular or cajun style. Garlic cream sauce with shrimp, mozzarella, provolone cheese and fresh parsley. Black & Bleu – 18 Blackened beef fillet with mozzarella, melted bleu cheese and oven roasted tomatoes, drizzled with bleu cheese sauce. Truffle mushroom - 18 Wild mushrooms, roasted garlic, smoked gouda cheese, and prosciutto drizzled with truffle oil. Burgers and Sandwiches Our burgers are made with 1/2 lb 100% Indian Ridge Prime Angus. All burgers and sandwiches are served on butter, tomato Brioche bun hand-cut un său. Olde Brook Classic - Olde Brook Classic -- -- American cheese, lettuce, tomatoes and cheese. Cheddar, BBQ, and hardwood smoked bacon. add \$2 Mushroom, Swiss, hardwood smoked bacon. add \$3 Black and Blue Burger – 14 Cajun dusted and char-grilled, topped with melted bleu cheese, hardwood smoked bacon, lettuce, tomatoes, and sypty. Johnny Big Hand Burger – 16 Hardwood smoked bacon, Cooper sharp cheese, jalapeños, fried eggs, avocado, salad, tomatoes, and a tison. Beyond Burger – 13 100% plant-based burger that eats just like meat! Topped with lettuce, tomatoes and clyses. French Dip – 14 Premium Angus beef slowly roasted with melted Swiss on a roasted French roll. Serve with au jus and horseradish cream sauce. Crab Cake Sandwich – 15 OBI signature crab cake with arugula and roasted red pepper remoulade. Spring Brook Chicken – 12 Grilled chicken, cheddar cheese, hardwood smoked bacon, crispy shallots, salads, tomatoes, a chit,

and a BBQ ranch. Side Order of Hand Cut Fries: Plain - 5 Bacon & Cheddar - 7 Truffle - 8 Crab & Old Bay - 11 Entrees All Entrees served with side salads and a choice from two sides: herb roasted red potatoes, garlic smashed potatoes or vegetables. Side Caesar (add \$3) Chicken Marsala – 18 Pan-seared with garlic, kalots, and wild mushrooms marsala wine reduction. OBI Fish & Chips – 17 Baked in our signature Guinness dough, hand cut potatoes, cabbage, and tartar sauce. 8oz Fillet Mignon (GF) – 36 Center-cut, Premium Choice Angus, grilled and served with herbed compound butter or roasted shallot demi-glace. 12oz NY Strip (GF) – 32 Hand cut Premium Choice Angus, grilled with roasted sect demi-glace. Chicken and shrimp Francaise - 27 Egg battered, pan-seared chicken breast and jumbo shrimp with white wine, lemon and caper cream reduction. Chilean sea bass (GF) - 34 Pan-seared, topped with roasted red pepper and pine nut a'olio. Grilled Ahi tuna (GF) - 27 Teriyaki marinade, wasabi mashed potatoes, Asian slaw finished with plum wine reduction. OBI famous crab cakes - 28 Jumbo disposable crab, roasted red pepper remoulade topped with arugula and cherry tomato salad. Maple glazed Scottish salmon (GF) - 23 Pan-seared and topped with maple glaze. Grilled chicken and shrimp (GF) - 19 Twin chicken breasts and grilled shrimp cooked with basil oil and romesco sauce. 14oz Prime Stuffed Pork Chop - 29 Bone-French double cut, saltimbocca stuffed pork chop with prosciutto, baby Swiss spinach, and sage drizzled with white wine demi-glace. or grilled plain (GF) - 27 Add to any entree: 4oz Ahi Tuna - 10 8 oz Grilled Chicken - 6 Shrimp (5) - 7 4oz Salmon - 7 Jumbo Scallops (3) - 10 Grilled Half Lobster Tails (4oz) - 13 4oz Crab Cake - 10 add Bleu Cheese crust to Steak - 3 Paste Scallop (GF) – 31 pan-seared jumbo diver scallops and shrimp with asparagus and corn classic risotto. with shrimp only - 23 bivalve molluscs - 23 23 Ri little neck clams sautéed garlic, white wine, lemon, and butter tossed with linguine pasta. Bolognese – 23 Classic veal, pork, and beef horn tossed with pappardelle pasta. Seafood Fra Diavolo - 31 Shrimps, Scallops, Clams, and Calamari sautéed with garlic, chili flakes, and white wine tossed with slinging pasta in spicy tomato sauce. Steak and Gorgonzola Alfredo – 28 Pan-seared fillet mignon with roasted tomatoes, exotic mushrooms, and arugula tossed with pappardelle pasta with gorgonzola cream sauce. Chicken Parmesan – 18 pan-fried or grilled, topped with marinara, mozzarella, and provolone cheese finished in our wooden fire oven. Serve over linguine pasta. Mail Your Way – 15 Marinara, Scampi, Vodka, or Alfredo over a choice of penne, linguine, or angel hair. Pievienot jebkuru Pasta: 8 oz Grīlēta Vistas - 6 Roku kotletes - 6 Garneles (5) - 7 4oz Lasis - 7 Jumbo ķemmišgliemenes (3) - 10 4oz Ahi tunzivs - 10 Grīlēta puse omāru astes (4oz) - 13 aizvietotājs Papparadelle - 3 La Carte Sides ķīplokū biezeni Kartupeļi - 4 Herb Grauzdēti Kartupeļi - 4 trifeļu mac un siers - 9 Smokehouse Bekons krēmveida spināti - - 4 Trifeļu mac un siers - 9 Smokehouse Bekons Creamed spinach - - 46 Makaroni: mērces izvēle - 5 Sauteéd Sēnes vai Siķis - 2 Sauteéd Sēnes un siķis - 3 Sauteéd Dārzeni - 4 Rokas Cut Fries: Plain - 5 Bacon & Cheddar - 7 Trifele - 8 Krabju & Old Bay - 11 Bērnū ēdienkarte - 7 12yrs un saskaņā ar Vistas Pirksti & Fries Cheese Burger Mac & Cheese Hot Dog Pizza Pasta w / MeatballWheter jums ir noskaņojums par klasisko kokteiļis , glass of wine, featured martini or just ice cold beer We check whether the reviews we think place your goal only for guests so you can use it. Our drinks menu is packed with delicious creations to satisfy all the thirst. We also feature 14 beers on tap, so you're sure to find your favorite, or even try something new. COCKTAILS DOLI MARTINI - 8 Skyy Pineapple vodka, Bacardi coconut rum with splashes of pineapple juice South Beach Martini - 9 Stoli Razberi vodka, Bacardi coconut rum, cranberry and apple juice Cucumber Martini - 11 Pearl cucumber vodka, Hendricks gin, St. Germaine liquor and lemon juice topped with lemon lime soda salted caramel Martini - 8 Pearl caramel vodka, butterscotch relaxed and salted caramel syrup caramel and salt rimmed glass OBI Orange Cosmopolitan - 9 Stoli Ohranj vodka, Cointreau, lime juice and splash cranberry juice Lemon Secco Tini - 10 Limoncello, Cointre and lemon juice shake then topped with prosecco Latin Lover Martini - 10 José Cu 2009 Silver Tequila, triple sec, pomegranate liquor, lime juice and sour mixture Patron Silver add \$2 Juicy Pear Martini - 9 Absolut Pear, St. Germaine , splashing amaretto and sour combination Marilyn Monroe Martini - 10 strawberry vodka, St. Germaine and brandy topped with prosecco and grenadine on bottom candy Apple Martini - 8 Vodka, sour apple liquor, grenadine and cranberry juice with sugar rimmed rimmed French Martini - 12 Grey Goose Vodka, Chambord with Pineapple Juice Kentucky Apple Mule - 9 Jim Beam Apple, ginger beer and fresh lime museedu-Cran Mule - 9 Pearl Blueberry Vodka - 9 Pearl cucumber vodka, ginger beer, grapefruit juice club soda and freshly lime Blood Orange Mule - 9 Skyy blood orange vodka, ginger beer and freshly lime Cucumber Mule - 9 Pearl cucumber vodka, ginger beer, and fresh lime juice Limoncello Collins - 8 Limoncello, gin and lemon juice topped with club soda Olde New Fashioned - 10 Makers Mark Bourbon, St Germaine Lique and Bitters with Lemon Twist Coconut Mai Tai - 9 Bacardi coconut rum , Gosling dark rum, amaretto, grenadine and pineapple juice Southern Peach tea - 8 Southern Comfort, sweet tea vodka, peach liquor and cranberry juice Green tea - 9 Jameson Irish whiskey , peach liquo you, sour blend and lemon lime soda Dark and Stormy - 10 Gosling dark rum, Domaine Canton ginger cognac and ginger beer wines BY GLASS OBI serves a generous 7oz poured oversized 20oz glass maximum swirl and aromatics. HOUSE SELECTION whites: Pinot Grigio /California - 7 Chardonnay/California - 7 White Zinfandel/California - 7 Prosecco Doc/Italy - 9 Riesling/California - 8 Sauvignon Blanc/California - 8 Moscato/California - 8 LIVELY whites: CA Donini Pinot Grigio (Apple, pear, honey) / Italy - 9 Carmenet Chardonnay (medium, butterscotch, buttery) / California - 9 Kim Crawford Sauvignon Blanc (citrus, tropical fruit, herbaceous) / New Zealand - 15 Charteau St. Michele Riesling (white peach, mineral notes) / Washington - 9 luscious whites: Mimi Chardonnay (light oak, apple, pear) / Washington - 9 Stemmari Rose (fresh, bright, rose) / Italy - 9 Grand Louis White (Sauv Blanc / semillion blend, long finish, refreshing grapefruit & orange) / France - 8 OBI House Blend (Pinot grigio / sauv blanc blend, crisp, light, intense grapefruit) - 8 HOUSE SELECTION RED: Pinot Noir /California - 7 Merlot/California - 7 Cabernet Sauvignon/California - 7 OBI House Blend (nebbiolo/merlot blend , purple, cherry, cocoa, sworn oak, long dark finish) - 8 BOLD REDS: Swamp Old Vine Zinfandel (plush, round, cracked pepper, anis) / California - 9 Ciacci Piccolomini Rosso (sangiovese balance w/ merlot/cab sauv/syrah, French oak aged) / Italy - 12 Beringer founders Estate Estate Cabernet (full, deep-seak, torazated vanilla, spices) / California - 10 LIGHT hearted REDS: Tierra Brisa Malbec (medium, rich red berries, torazted oak) / Argentina – 8 Apothic Red Blend (zin /syrah/merlot blend, intense fruity flavor, blackberry, dark cherry, mocha)/California – 9 sociable reds: Concannon founders Cabernet Sauvignon (medium, cherry, currant, cocoa, vanilla, spices) / California - 9 Gabbiano Chianti (rich, round, black cherry, raspberry, spice) / Italy - 8 Grand Louis Red (merlot / cab / sauv blanc blend, medium body, long finish) / France - 8 8

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