

Appetizers

- VEGETABLE SPRING ROLLS** - served golden brown :: **15**
- FILET MIGNON CARPACCIO** - thinly sliced raw beef, dijon mustard, EVOO, red onion, capers and arugula :: **17**
- SPINACH DIP** :: **16**
- CARAMELIZED BRIE & BREAD** (contains pecans) :: **12**
- SHRIMP & GRITS** :: **22**
Add bacon :: \$3 • add cheese :: 50¢
- JUMBO LUMP CRAB CAKE** :: **23**
- MOZZARELLA & TOMATO**
with onion confit & pesto (contains pinenuts) :: **12**
- AHI TUNA CRACKERS** - seared rare, sesame wonton, chili, teriyaki and wasabi sauces :: **19**
- PRIME RIB POBLANO PEPPER QUESADILLA**
pepperjack cheese, onions and chipotle sauce :: **18**
- FRIED CALAMARI** - with rosé sauce :: **18**

Soup & Salad

- VIDALIA ONION SOUP** :: **8**
- SOUP OF THE DAY** :: **8**
- CUP OF SOUP** :: **5**

- GOAT CHEESE AND BEET SALAD** - Kale, avocado, heart of palm, leek, garbanzo beans, slivered almond, carrot, fried goat cheese and champagne vinaigrette :: **18**
- SPINACH SALAD** - Spinach, edamame, pine nuts, dried currants, grape tomatoes, hearts of palm, croutons & cilantro-ginger vinaigrette :: **13**
Add chicken :: **8** or fresh fish or shrimp :: **11**
- SEARED AHI TUNA SALAD** - Mixed greens with avocado, mango, sesame seeds & champagne vinaigrette :: **24**
- POKE NACHO SALAD** - Sashimi grade ahi, mango, seaweed, shiitake mushroom slaw, edamame, Napa cabbage & sweet chili sauce :: **18**
- GRILLED CHICKEN SALAD** - Mixed greens with tortilla strips, black beans, tomato with honey-lime vinaigrette & peanut sauce :: **16**
- KALE SALAD WITH MAPLE GLAZED SALMON**
Fresh kale, olive oil, lemon juice, pine nuts, parmesan cheese with our signature maple glazed salmon :: **20**
- SEAFOOD SALAD TOWER** - Lobster, shrimp & scallops stacked, with tomato and avocado :: **23**
- MEDITERRANEAN SALAD** - Spinach, mixed greens, artichoke heart, mediterranean olives, capers, penne pasta, red onion, tomatoes, garbanzo beans & champagne vinaigrette & balsamic. Your choice, chicken, shrimp or calamari (grilled or fried) :: **19**
- STEAK SALAD** - Steak, romaine, bleu cheese, mushroom, roasted red bell peppers, tomatoes, red onion & champagne vinaigrette dressing :: **18**
- SOUP & SALAD** - Homemade soup with Garden, Caesar or Wedge salad :: **16**
- HOUSE SALAD** - House blend of 7 mixed greens with house made croutons, cucumber, tomato & carrots :: **9**
- THE BRICK "WEDGE"** - Iceberg lettuce with homemade bleu cheese dressing (add bacon \$3) :: **9**
- CLASSIC CAESAR SALAD** :: **9**
Add chicken :: **8** or fresh fish or shrimp :: **11**
- ALL OF OUR SALAD DRESSINGS ARE AVAILABLE FOR PURCHASE. PLEASE ASK YOUR SERVER.**

Steak, Seafood & Prime Rib

Served with your choice of side.

- MAPLE GLAZED SALMON** - 8oz. Olive oil, balsamic vinegar, mustard seed :: **28**
- MAHI MAHI** - 8oz. Blackened with pineapple ginger butter over rice :: **29**
- SEA SCALLOPS** - 8oz. Crystalized ginger seared, with coconut jasmine rice, bokchoy, spinach & citrus cream sauce :: **39**
- JUMBO LUMP CRAB CAKES** - signature recipe :: **43**
- SHRIMP & GRITS** :: **35**
Add bacon :: \$3 • add cheese :: 50¢
- PARMESAN CRUSTED CHICKEN BREAST** - Stuffed with goat cheese, fresh spinach & sundried tomato caper wine sauce :: **26**
- RACK OF LAMB** - New Zealand spring lamb, "lollipops" with mint chutney :: **45**
- PORTERHOUSE PORKCHOP** - Jasmine rice and mushroom truffle sauce :: **25**
- NEW YORK STRIP STEAK** - 14oz. hand-cut, served with a choice of gorgonzola compound butter or truffle butter :: **37**
- 16oz. RIBEYE** - served with a choice of gorgonzola compound butter or truffle butter :: **44**
- FILET MIGNON** - hand-cut with bearnaise sauce.
Petite cut 6oz. :: **30**
Center cut 9oz. :: **37**
- SLOW ROASTED PRIME RIB** - slow roasted with horseradish cream sauce.
Regular cut 11oz. :: **36**
Chef's cut 16oz. :: **46**

RICE BOWLS

All rice bowls are served with coconut jasmine rice, avocado, edemame, mango, black beans, pickled vegetables and seaweed salad. Served with ginger sesame soy glaze.

RAW TUNA :: **24**

RAW SALMON :: **16**

GRILLED CHICKEN :: **17**

GRILLED STEAK :: **18**

Sides

- KALE SALAD** :: **8**
- ASPARAGUS** :: **8**
- FRENCH FRIES** :: **6**
- SWEET POTATO FRIES** :: **6**
- BROCCOLI** :: **6**
- JUMBO BAKED POTATO** :: **5** • Add bacon +3
- COLE SLAW** :: **5**

Desserts

- KELLY'S CARROT CAKE** :: **9**
- PINEAPPLE UPSIDE-DOWN CAKE** :: **9**
- KEY LIME PIE** :: **9**
- PECAN APPLE BREAD PUDDING** :: **9**
- CHOCOLATE DECADENCE** :: **9**
- CRÈME BRÛLÉE** :: **9**
Cake charge :: \$2 per person

Burgers, Tacos & Sandwiches

Served with your choice of side.

- ALL AMERICAN CHEESEBURGER** - Hand-pressed ground chuck, lettuce, tomato, pickles & onion :: **16**
- BACON BURGER** - Bacon, cheddar with lettuce, tomato, pickles & onion :: **18**
- WAGYU BEEF BURGER** - Wagyu beef often contains up to 3 times more omega 3 fatty acids and up to twice as many polyunsaturated fats and omega 6 fatty acids as any other beef variety. These types of fats help lower cholesterol, boost the immune system, reduce inflammation, help control diabetes, and reduces fat to muscle ratio. :: **19**
- VEGGIE BURGER** - Made in-house. Brown rice, black beans, milled flax seed, quinoa, barley, beets, mushrooms & provolone cheese :: **16**
- JUMBO LUMP CRAB CAKE SANDWICH** :: **25**
- GRILLED CHICKEN SANDWICH** - All natural chicken breast, provolone, red onion, tomato, arugula & bibb lettuce :: **16**
- BBQ PULLED PORK SANDWICH** - Slow roasted and pulled in-house :: **15**
- WARM TURKEY SANDWICH** - All natural turkey, caramelized onions, swiss cheese on ciabatta bread & our chef's dressing :: **16**
- MAHI MAHI SANDWICH** - Grilled or blackened with leaf lettuce, tomato, red onion :: **22**
- FRENCH DIP AU JUS** - Slow roasted prime rib thinly sliced with provolone on a toasted french roll :: **24**
- FISH TACOS** - with chipotle tartar and soy ginger sauce. Corn crusted Tilapia :: **16**
Grilled Mahi-Mahi :: **22**
- STEAK TACOS** - Shaved rib-eye, sauteed onions and peppers, arugula, pepper jack cheese, and chipotle tartar. :: **20**

Wines by the Glass ■ 8oz. pour

WHITE, ROSE & PINK

White SangriaAvondale	15
White ZinfandelCalifornia.	12
Sauvignon Blanc, Joel GottCalifornia.	13
Sauvignon Blanc, Kim CrawfordNew Zealand	14
Pinot Grigio, GabbianoItaly	13
Riesling, Dr. LoosenGermany	13
Chardonnay, AngelineCalifornia.	13
Chardonnay, Sonoma CutrerCalifornia.	15
Chardonnay, Steele CuveeCalifornia.	15
Rose, AcrobatOregon	13
Pinot Gris, King EstateOregon	14

BUBBLES

Chic BrutBarcelona	11
Prosecco, Tiamo (organic).Italy	12
Gruet Brut RoséNew Mexico	13

REDS

Sangria.Avondale	15
Pinot Noir, AngelineCalifornia.	13
Red blend, Ghostrunner.California.	13
Pinot Noir, Hahn SLHSanta Lucia Highlands .	18
Cabernet Sauvignon, Angeline.California.	13
Cabernet Sauvignon, St. FrancisSonoma	16

Wines by the Bottle ■

WHITE & ROSE

COOL WHITE & ROSE

White ZinfandelCalifornia.	33
Rose, AcrobatOregon	38
Rose, FiguièreProvence	38
Pinot Grigio, GabbianoItaly	38
Riesling, Dr. LoosenGermany	38
Pinot Gris, King EstateOregon	40

SAUVIGNON BLANC

Joel GottCalifornia.	38
White HavenMarlborough	42
Kim Crawford.Marlborough	42

CHARDONNAY

AngelineCalifornia.	38
Steele CuveeCalifornia.	45
Sonoma CutrerCalifornia.	45
Chalk Hill.Sonoma	45
Frank FamilyCarneros	60
RombauerCarneros	65
CakebreadNapa.	65

BUBBLES

Tiamo Prosecco (organic)Italy	38
Chic BrutBarcelona	38
Gruet Brut RoséNew Mexico	42
Schramsberg RoséCalifornia.	65
Moet & Chandon “Imperial”.France	85
BollingerFrance	85

REDS

INTERESTING REDS

Red blend, Highlands 41Paso Robles	38
Red blend, Ghostrunner.California.	38
Malbec, Doña Paula EstateArgentina.	38
Malbec, BianchiArgentina.	44
Unculin, Jose Antonio GarciaSpain	40
Priorat, Black SlateSpain	45
Merlot, DarioushNapa Valley.	90
Châteauneuf-du-Pape, TélégrammeFrance	90
Realm, BardNapa.	175

PINOT NOIR

AngelineCalifornia.	38
AcrobatOregon	42
Four GracesWillamette	54
Ken WrightWillamette	54
Hahn, SLHSanta Lucia Highlands .	54
Domaine Carneros, 2018.Carneros	60
Cakebread, Two Creeks, 2019Anderson Valley.	85
Domaine Serene, 2018.Willamette	82
Patz & Hall, 2017Gaps Crown	90
Paul Hobbs, 2019.Goldrock	110
Kosta Brown, 2020Sta. Rita Hills	160

CABERNET SAUVIGNON

AngelineCalifornia.	38
SimiAlexander Valley	49
St. FrancisSonoma	49
Clos Du Val, 2019Napa.	65
Jordan, 2018Alexander Valley.	95
Kuleto, 2014.Napa.	90
Silver Oak, 2018.Alexander Valley.	110
Lewis, 2012Napa.	175
Caymus, 2020 (750ml bottle).Napa.	125
Caymus, 2020 (1 liter bottle)Napa.	160
Ziata, 2017, Meteor VinyardNapa.	185

Beer ■

DRAFT

Local Craft

AMERICAN BEER

Blue Moon
Abita Amber
Mich Ultra
Miller Lite
Bud Light
Yuengling

EUROPEAN BEER

Stella Artois, Belgium
Leffe Blonde, Belgium
Heineken, Netherlands
Guinness Stout, Ireland
Peroni, Italy
Hacker-Pschorr, Germany

VACATION BEER

Corona Extra
Kona Long Board Lager
Dos Equis Amber
Orange Blossom Pilsner
Pernicious IPA
Sierra Nevada Hazy IPA

Water ■

SPARKLING or STILL

BRICK BRUNCH MENU

Saturday & Sunday 10am – 2pm

904.387.0606

brickofavondale.com