

BRICK RESTAURANT

Appetizers

- BURRATA** - arugala, tomato and balsamic glaze :: **12**
FILET MIGNON CARPACCIO - thinly sliced raw beef, dijon mustard, EVOO, red onion, capers and arugula :: **13**
SPINACH DIP :: **10**
CARAMELIZED BRIE & BREAD (contains pecans) :: **10**
SHRIMP & GRITS :: **17**
Add bacon :: **2** • add cheese :: **50¢**
MEATBALLS & GRITS :: **12**
JUMBO LUMP CRAB CAKE :: **16**
MOZZARELLA & TOMATO
with onion confit & pesto (contains pinenuts) :: **10**
AHI TUNA CRACKERS - seared rare tuna on toasted sesame wonton :: **13**
PRIME RIB POBLANO PEPPER QUESADILLA
pepperjack cheese and chipotle sauce :: **12**
FRIED CALAMARI - with rosé sauce :: **13**
MANCHEGO, MORTADELLA & SOPRASSATA
with seasoned pecans :: **10**
BABY BACK RIBS - pomegranate molasses BBQ :: **14**

Soup & Salad

- VIDALIA ONION SOUP** :: **6**
SOUP OF THE DAY :: **6**

- GOAT CHEESE AND BEET SALAD** - Kale, avocado, heart of palm, leek, garbanzo beans, slivered almond, carrot, fried goat cheese and champagne vinaigrette :: **13**
SPINACH SALAD - Spinach, edamame, pine nuts, dried currants, grape tomatoes, hearts of palm, croutons & cilantro-ginger vinaigrette :: **10**
Add chicken :: **6** or fresh fish or shrimp :: **10**
SEARED AHI TUNA SALAD - Mixed greens with avocado, mango, sesame seeds & champagne vinaigrette :: **16**
POKE NACHO SALAD - Sashimi grade ahi, mango, seaweed, shiitake mushroom slaw, edamame, Napa cabbage & sweet chili sauce :: **14**
GRILLED CHICKEN SALAD - Mixed greens with tortilla strips, black beans, tomato with honey-lime vinaigrette & peanut sauce :: **12**
KALE SALAD WITH MAPLE GLAZED SALMON - Fresh kale, olive oil, lemon juice, pine nuts, parmesan cheese with our signature maple glazed salmon :: **16**
SEAFOOD SALAD TOWER - Lobster, shrimp & scallops stacked, with tomato and avocado :: **19**
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) :: **16**
STEAK SALAD - Steak, romaine, bleu cheese, mushroom, roasted red bell peppers, tomatoes, red onion & champagne vinaigrette dressing :: **14**
SOUP & SALAD - Homemade soup with Garden, Caesar or Wedge salad :: **11**
HOUSE SALAD - House blend of 7 mixed greens with house made croutons, cucumber, tomato & carrots :: **6**
THE BRICK "WEDGE" - Iceberg lettuce with homemade bleu cheese dressing (add bacon \$2) :: **6**
CLASSIC CAESAR SALAD :: **6**
Add chicken :: **6** • fresh fish or shrimp :: **10**

ALL OF OUR SALAD DRESSINGS ARE AVAILABLE FOR PURCHASE. PLEASE ASK YOUR SERVER.

Split charge of \$2 for all items except desserts.
18% gratuity added on parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of foodborne illness.

Burgers, Tacos & Sandwiches

Served with your choice of side.

- ALL AMERICAN CHEESEBURGER** - Hand-pressed ground chuck, lettuce, tomato, pickles & onion :: **12**
BACON BURGER - Bacon, cheddar with lettuce, tomato, pickles & onion :: **14**
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. :: **16**
VEGGIE BURGER - Made in-house. Brown rice, black beans, milled flax seed, quinoa, barley, beets, mushrooms & provolone cheese :: **11**
JUMBO LUMP CRAB CAKE SANDWICH :: **17**
BBQ PULLED PORK SANDWICH - Slow roasted and pulled in-house :: **10**
GRILLED CHICKEN SANDWICH - All natural chicken breast, provolone, red onion, tomato, arugula & bibb lettuce :: **11**
WARM TURKEY SANDWICH - All natural turkey, caramelized onions, swiss cheese on ciabatta bread & our chef's dressing :: **11**
MAHI MAHI SANDWICH - Grilled or blackened with leaf lettuce, tomato, red onion :: **16**
FRENCH DIP AU JUS - Slow roasted prime rib thinly sliced with provolone on a toasted french roll :: **17**
FISH TACOS - with chipotle tartar and soy ginger sauce.
Corn crusted Tilapia :: **12** Grilled Mahi-Mahi :: **14** Seared Ahi tuna :: **16**
STEAK TACOS - Shaved rib-eye, sauteed onions and peppers, arugula, pepper jack cheese, and chipotle tartar. :: **14**

Steak, Seafood & Prime Rib

Served with your choice of side.

- MAPLE GLAZED SALMON** - olive oil, balsamic vinegar, mustard seed :: **22**
MAHI MAHI - Grilled, with beurre blanc, sundried tomatoes, basil and grits :: **24**
SEA SCALLOPS - Crystalized ginger seared, with coconut jasmine rice, bokchoy, spinach & citrus cream sauce :: **27**
JUMBO LUMP CRAB CAKES - signature recipe :: **31**
SHRIMP & GRITS :: **31**
Add bacon :: **2** • add cheese :: **50¢**
PARMESAN CRUSTED CHICKEN BREAST - Stuffed with goat cheese, fresh spinach & sundried tomato caper wine sauce :: **20**
PROSCIUTTO MANCHEGO CHICKEN - with vidalia onion cream sauce :: **20**
RACK OF LAMB - New Zealand spring lamb with mint chutney :: **28**
PORTERHOUSE PORKCHOP - Jasmine rice and mushroom truffle sauce :: **20**
NEW YORK STRIP STEAK - 14oz. hand-cut, served with a gorgonzola compound butter :: **28**
HAWAIIAN RIBEYE - 16oz. cut, marinated in ginger, pineapple, orange juice, garlic & soy :: **30**
FILET MIGNON - hand-cut with bearnaise sauce.
Petite cut 5oz. :: **22**
Center cut 9oz. :: **30**
SLOW ROASTED PRIME RIB - slow roasted with horseradish cream sauce.
Regular cut 11oz. :: **25**
Chef's cut 16oz. :: **30**

Sides & Desserts

- KALE SALAD** :: 7
ASPARAGUS :: 7
FRENCH FRIES :: 5
SWEET POTATO FRIES :: 5
BROCCOLI :: 5
JUMBO BAKED POTATO :: 6
COLE SLAW :: 4
COUSCOUS (contains peanuts) :: 4
CAPPUCCINO :: 4 • **ESPRESSO** :: 3
KELLY'S CARROT CAKE :: 7
PINEAPPLE UPSIDE-DOWN CAKE :: 7
KEY LIME PIE :: 7
PECAN APPLE BREAD PUDDING :: 8
CHOCOLATE DECADENCE :: 8
CRÈME BRÛLÉE :: 7
Cake service :: \$2 per person

Wines by the Glass

WHITE, ROSE & PINK

White Zinfandel	California	8
Sauvignon Blanc, Clifford Bay	New Zealand	8
Pinot Grigio, Bollini	Italy	9
Riesling, Schloss Vollrads Qualitätswein	Germany	11
Chardonnay, Steele Shooting Star	California	9
Chardonnay, Steele Cuvee	California	12
Rose, Boschendal	South Africa	9
Pinot Gris, King Estate	Oregon	12

Wines by the Bottle

WHITE & ROSE

COOL WHITE & ROSE

Rose, Boschendal	South Africa	35
Pinot Gris, King Estate	Oregon	40
Conundrum	California	47
Pinot Grigio, Bollini	Italy	35
Riesling, Schloss Vollrads Qualitätswein	Germany	35
Aligote, Steele	Washington State	33

SAUVIGNON BLANC

Clifford Bay	Marlborough, New Zealand	33
Neudorf	Nelson, New Zealand	35
Kim Crawford	Marlborough, New Zealand	40

CHARDONNAY

Steele Shooting Star	California	33
Angeline	California	33
Foley	Santa Rita Hills	47
Rombauer	Carneros, California	58
Sea Smoke	California	75
Steele Cuvee	California	43
Cakebread	Napa	58

WHITE ZINFANDEL

White Zinfandel	California	27
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BUBBLES

J.P. Chenet Ice Edition (split)	France	10
Zonin Prosecco	Italy	35
Chic Brut	Barcelona	35
Gruet Brut Rosé	New Mexico	40
Gloria Ferrer Blanc de Noirs	Sonoma	45
Moet & Chandon "Imperial"	Epernay, France	75

BUBBLES

Chic Brut	Barcelona	8
Prosecco, Zonin	Italy	8
Gruet Brut Rosé	New Mexico	10
J.P. Chenet Ice Edition (split)	France	10

REDS

Sangria	Avondale	9
Pinot Noir, Steele Shooting Star	California	9
Merlot, Steele Shooting Star	California	9
Cabernet Sauvignon, Steele Shooting Star	California	9
Red blend, Ghostrunner	California	9
Malbec, Bianchi	Argentina	10
Pinot Noir, Hahn	Monterey	12
St. Francis	Sonoma	14

REDS

INTERESTING REDS

Red blend, Ghostrunner	California	35
Meritage, Guenoc "Victorian Claret"	Guenoc Valley	35
Priorat, Black Slate	Spain	35
Malbec, Bianchi	Mendoza, Argentina	35
Petite Sirah, Writer's Block	Lake County	35
Malbec, Doña Paula Estate	Argentina	38
Tempranillo, Ergo	Rioja, Spain	35
Chianti Classico Banfi	Italy	39
Châteauneuf-du-Pape, Clos De L'Oratoire	France 2013	65
Rioja, Muga	Spain 2010	65
Barolo, Michele Chiarlo	Italy 2008	65
Amarone, Masi	Veneto, Italy	72
Realm, The Tempest	Napa 2013	110

PINOT NOIR

Steele Shooting Star	California	33
Angeline	California	35
Hahn	Monterey	40
Acrobat	Oregon 2015	42
Fess Parker	Santa Barbara	45
Domaine Carneros	Carneros 2012	54
Four Graces	Willamette 2015	47
Craggy Range, Te Muna Road	New Zealand 2013	60
Flowers, Sonoma Coast	Sonoma 2014	60
Foley, Pinot Noir	Sta Rita Hills	58
Paul Hobbs, Hyde Vinyard	Carneros 2012	90
Sea Smoke	California	125

MERLOT

Steele Shooting Star	California	33
Darioush	Napa Valley 2014	60

CABERNET SAUVIGNON

Steele Shooting Star	California	35
Angeline	California	36
Simi	Alexander Valley	45
St. Francis	Sonoma	45
Clos Du Val	Napa 2014	62
J. Lohr "Hilltop"	Paso Robles 2014	56
Jordan	Alexander Valley 2012	85
Silver Oak	Alexander Valley 2013	85
Caymus	Napa 2014	95
Mica	Napa 2011	100
Lewis	Napa 2012	125
Dunn Howell Mountain	California 2014	75
Conn Valley	Napa 2010	85
Kuletto	Napa 2010	85

ZINFANDEL

Valley of the Moon	Sonoma	37
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Beer

DRAFT & CRAFT

Ask your server

BOTTLES

Corona	Fat Tire	Miller Light	Sierra Nevada Pale Ale
Guinness Stout	Blue Moon	Budweiser	Terrapin IPA
Heineken	Yuengling	Bud Light	Stella
Heineken Light	Michelob Ultra	Bass Ale	Sam Adams Boston Lager

Water

SPARKLING

San Pellegrino, Italy

STILL

Acqua Panna

BRICK BRUNCH MENU

Saturday & Sunday 10am – 3pm

904.387.0606

brickofavondale.com