

# BRICK RESTAURANT

## Appetizers

- BURRATA** - arugala, tomato and balsamic glaze :: **12**  
**FILET MIGNON CARPACCIO** - thinly sliced raw beef, dijon mustard, extra virgin olive oil, red onion and capers :: **11**  
**SPINACH DIP** :: **10**  
**CARAMELIZED BRIE & BREAD** (contains pecans) :: **10**  
**SHRIMP & GRITS** :: **17**  
Add bacon :: **2** • add cheese :: **50¢**  
**FRIED AVOCADO** :: **11**  
**JUMBO LUMP CRAB CAKE** :: **16**  
**MOZZARELLA & TOMATO**  
with onion confit & pesto (contains pinenuts) :: **10**  
**POKE TUNA** - on toasted sesame wonton :: **13**  
**PRIME RIB POBLANO PEPPER QUESADILLA**  
pepperjack cheese and chipotle sauce :: **12**  
**FRIED CALAMARI** - with rosé sauce :: **13**

## Soup, Salad & Pasta

- 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 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** - 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**  
**GARLIC SHRIMP LINGUINE** - asparagus and sundried tomato :: **25**

**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, arugala, pepper jack cheese, and chipotle tartar. :: **12**

## Steak, Seafood & Prime Rib

Served with your choice of side.

- MAPLE GLAZED SALMON** - olive oil, balsamic vinegar, mustard seed :: **22**  
**FRESH FISH OF THE DAY** :: Market price  
**MAHI MAHI** - Grilled with blistered tomatoes and beurre blanc :: **24**  
**SPICY TUNA** - Sashimi grade center cut steak with homemade ponzu :: **24**  
**SHRIMP & GRITS** :: **31**  
Add bacon :: **2** • add cheese :: **50¢**  
**SEA SCALLOPS** - Crystalized ginger seared, with coconut jasmine rice, bokchoy, spinach & citrus cream sauce :: **27**  
**JUMBO LUMP CRAB CAKES** :: **31**  
**ASIAN BABY BACK RIBS** - (contains peanuts) Pound and a half rack :: **21**  
**PORTERHOUSE PORKCHOP** - Jasmine rice and mushroom truffel sauce :: **19**  
**PARMESAN CRUSTED CHICKEN BREAST** - Stuffed with goat cheese, fresh spinach & sundried tomato caper wine sauce :: **19**  
**RACK OF LAMB** - New Zealand spring lamb with mint chutney :: **28**  
**HAWAIIAN RIBEYE** - 14oz. cut, marinated in ginger, pineapple, orange juice, garlic & soy :: **28**  
**SLOW ROASTED PRIME RIB** - horseradish cream sauce.  
11oz. cut :: **25**  
16oz. cut :: **30**  
**FILET MIGNON** - 9oz. hand cut with bearnaise sauce :: **30**  
**PETIT FILET MIGNON** - 5oz. hand cut with bearnaise sauce :: **22**  
**NEW YORK STRIP** - 14oz. hand-cut, served with a gorgonzola compound butter :: **26**

## Sides & Desserts

- KALE SALAD** :: 7  
**ASPARAGUS** :: 7  
**FRENCH FRIES** :: 5  
**SWEET POTATO FRIES** :: 5  
**BROCCOLI** :: 5  
**JUMBO BAKED POTATO** :: 6  
**COLE SLAW** :: 4  
**CAPPUCCINO** :: 4 • **ESPRESSO** :: 3  
**KELLY'S CARROT CAKE** :: 7  
**MINI MUD PIE** :: 7  
**KEY LIME PIE** :: 7  
**PECAN APPLE BREAD PUDDING** :: 8  
**CHOCOLATE DECADENCE** :: 8  
**CRÈME BRULEE** :: 7  
**NEW YORK STYLE CHEESECAKE** :: 8

Cake service :: \$2 per person

# Wines by the Glass

## WHITE, ROSE & PINK

White Zinfandel . . . . .	California . . . . .	8
Aligote, Steele . . . . .	Washington State . . . . .	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

## BUBBLES

Chic Brut . . . . .	Barcelona . . . . .	8
Prosecco, Zonin . . . . .	Italy . . . . .	8
Gruet Brut Rosé . . . . .	New Mexico . . . . .	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, Ghosterider . . . . .	California . . . . .	9
Malbec, Bianchi . . . . .	Argentina . . . . .	10
Pinot Noir, Hahn . . . . .	Monterey . . . . .	12
Cabernet Sauvignon, Smith & Hook . . . . .	Central Coast . . . . .	13

# Wines by the Bottle

## WHITE & ROSE

### COOL WHITE & ROSE

Rose, Boschendal . . . . .	South Africa . . . . .	33
Pinot Gris, King Estate . . . . .	Oregon . . . . .	40
Conundrum . . . . .	California . . . . .	47
Pinot Grigio, Bollini . . . . .	Italy . . . . .	33
Riesling, Schloss Vollrads Qualitätswein . . . . .	Germany . . . . .	35
Aligote, Steele . . . . .	Washington State . . . . .	33
Albariño, Don Olegario . . . . .	Spain . . . . .	39

### SAUVIGNON BLANC

Clifford Bay . . . . .	Marlborough, New Zealand	30
Neudorf . . . . .	Nelson, New Zealand . . . . .	35
Kim Crawford . . . . .	Marlborough, New Zealand	40

### CHARDONNAY

Steele Shooting Star . . . . .	California . . . . .	28
Angeline . . . . .	California . . . . .	33
Foley . . . . .	Santa Rita Hills . . . . .	47
Rombauer . . . . .	Carneros, California . . . . .	55
Sea Smoke . . . . .	California . . . . .	75
Steele Cuvee . . . . .	California . . . . .	43
Cakebread . . . . .	Napa . . . . .	65

### WHITE ZINFANDEL

White Zinfandel . . . . .	California . . . . .	27
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## BUBBLES

Zonin Prosecco . . . . .	Italy . . . . .	35
Chic Brut . . . . .	Barcelona . . . . .	35
Gruet Brut Rosé . . . . .	New Mexico . . . . .	40
Gloria Ferrer Blanc de Noirs . . . . .	Sonoma . . . . .	45
Domaine Carneros Brut Rosé . . . . .	Carneros . . . . .	55
Moët & Chandon “Imperial” . . . . .	Epernay, France . . . . .	75
Veuve Clicquot “Yellow Label” . . . . .	Reims, France . . . . .	95

## REDS

### INTERESTING REDS

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 . . . . .	175

### PINOT NOIR

Steele Shooting Star . . . . .	California . . . . .	33
Angeline . . . . .	California . . . . .	35
Hahn . . . . .	Monterey . . . . .	40
Acrobat . . . . .	Oregon 2014 . . . . .	42
Fess Parker . . . . .	Santa Barbara . . . . .	45
Domaine Carneros . . . . .	Carneros 2012 . . . . .	54
Four Graces . . . . .	Willamette 2014 . . . . .	47
Craggy Range, Te Muna Road . . . . .	New Zealand 2012 . . . . .	60
Flowers, Sonoma Coast . . . . .	Sonoma 2014 . . . . .	60
Foley, Pinot Noir . . . . .	Sta Rita Hills . . . . .	58
Paul Hobbs, Hyde Vinyard . . . . .	Carneros 2012 . . . . .	90
Sea Smoke . . . . .	California . . . . .	150

### MERLOT

Steele Shooting Star . . . . .	California . . . . .	33
Darioush . . . . .	Napa Valley 2012 . . . . .	60

### CABERNET SAUVIGNON

Steele Shooting Star . . . . .	California . . . . .	35
Angeline . . . . .	California . . . . .	36
Simi . . . . .	Alexander Valley . . . . .	43
St. Francis . . . . .	Sonoma . . . . .	44
Smith & Hook . . . . .	Central Coast . . . . .	45
Clos Du Val . . . . .	Napa 2014 . . . . .	52
J. Lohr “Hilltop” . . . . .	Paso Robles 2014 . . . . .	56
Jordan . . . . .	Alexander Valley 2012 . . . . .	85
Silver Oak . . . . .	Alexander Valley 2012 . . . . .	85
Caymus . . . . .	Napa 2014 . . . . .	95
Mica . . . . .	Napa 2011 . . . . .	100
Lewis . . . . .	Napa 2012 . . . . .	125
Dunn Howell Mountain . . . . .	California 2011 . . . . .	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**