

Entrees

Eggs

Spanish Frittata

Spicy sausage, onion, red & green bell peppers, potato, tomato and cheese with a side of tomatillo salsa. Choice of homefries or grits. \$16

Country Omelet

Ham, bacon, sausage and cheese. Choice of homefries or grits. Egg white only option available. \$16

Veggie Omelet

Leeks, spinach, peppers, mushrooms and cheese. Choice of homefries or grits. Egg white only option available. \$16

Goat Cheese & Chive Omelet

Choice of homefries or grits. \$15

Huevos Rancheros

Corn tortillas, poached eggs, black beans, cheese, salsa and avocado. Choice of homefries or grits. \$16

Filet & Eggs

Petite filet with bearnaise sauce, 2 eggs any way, served with homefries or grits. \$33

Benedicts

Smoked Salmon Benedict

Chilled smoked salmon, poached eggs, cream cheese, capers, diced red onion, Hollandaise, with homefries or grits. \$18

Eggs Benedict

Poached eggs, Uncured apple wood smoked Canadian bacon, English muffin, Hollandaise, with homefries or grits. \$16

Tenderloin Benedict

Filet Mignon medallions, poached eggs, English muffin, Hollandaise, with homefries or grits. \$17

Crab Benedict

Jumbo lump crab meat, poached eggs, English muffin, Hollandaise, with homefries or grits. \$25

Surf & Turf Benedict

One each of Tenderloin and Crab Benedict, poached eggs, Hollandaise, with homefries or grits. \$22

Spinach & Goat Cheese Benedict

English muffins with goat cheese, spinach, poached eggs, Hollandaise, with homefries or grits. \$15

Not Eggs

Biscuits & Gravy \$10

Crème Brûlée French Toast \$12

Homemade Blueberry Muffin \$6

Belgian Waffle \$10

Kids

\$7 each

12 and Under. Includes a side of fruit and a beverage.

Pancake

Crème Brûlée French Toast

Scrambled Eggs and Cheese

Sides

\$6 each

Grits

Fresh Fruit

Homefries

Applewood Smoked Bacon

Sausage

Juices

\$6 each

Florida Orange Juice

Tomato

Grapefruit

Pineapple

Apple

Cranberry

BRICK BRUNCH

Saturday & Sunday 10am – 2pm

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brickofavondale.com

Eye Openers

Sangria, red or white	\$15
Champagne Mojito, Chic brut, French brandy, mint, apple splash	\$12
Traditional Mimosa, champagne and orange juice	\$11
Peach Bellini, prosecco and white peach purée	\$11
Strawberry Bellini, prosecco and strawberry purée	\$11
House Bloody Mary, Zing Zang!	\$12
Spicy Habanero Bloody Mary, house infused	\$12
Bacon Bloody Mary, house infused	\$13

Bubbles

Tiamo Prosecco (organic), Italy	11/38
Chic Brut, Barcelona	11/38
Gruet Brut Rosé, New Mexico	13/42
Moet & Chandon "Imperial", France	85
Schramsberg Rosé, California	65
Bollinger, France	85

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