

beginnings

FETA — 16
Whipped sheep milk feta, sesame, honey, thyme, lemon, grilled focaccia

BURRATA TOAST — 18
Peaches, prosciutto, baguette

CHARCUTERIE — 25
Selection of artisan meat + cheese, seasonal accoutrements, toasted baguette

BRICK-FIRED MEATBALLS — 18
Beef + pork, tomato brodo, fontina, herbs, grilled focaccia

GRILLED OCTOPUS — 25
Crispy potatoes, chorizo, romesco, arugula, pickled fennel

OYSTERS — 22
Six, chef-selected
Baked — scallion + garlic ash butter, grana Raw — mignonette, house hot sauce, lemon

SCALLOPS — 28
Grilled corn + tomato risotto, corn purée, basil oil

soups + greens

BRICK-FIRED FRENCH ONION — 10 SEASONAL SOUP — 12

HOUSE — 10
Greens, feta, grape tomato, cucumber, onion, kalamata olive, peppercorn vinaigrette

WEDGE — 10
Bacon, marinated tomato, bleu cheese, pickled red onion, bleu cheese dressing

CAESAR — 10
Garlic crouton, crispy capers, cured yolk, grana, white anchovy, caesar dressing

SUMMER — 15
Grilled corn, mozzarella, tomato, cucumber, avocado, smoked lemon vinaigrette

artisan pasta

SHRIMP SCAMPI — 28
House tagliolini, asparagus, artichoke, crispy garlic, white wine butter sauce

LAMB RAGU — 28
House pappardelle, braised leg of lamb, grana, garlic crumb, house lemon ricotta

BEEF TIPS — 32
House tagliatelle, snow peas, spinach, roasted tomato, ginger soy, sesame seed

CRAB RAVIOLI — 32
Ricotta + spinach, zucchini, squash, crab, charred scallion pesto

fish + fowl

FRIED CHICKEN — 28
Brined breast, leg + thigh, pressure fried, local honey, hot sauce, house pickles, garlic fries

BRICK OVEN CHICKEN — 34
Brined breast + thigh, crispy potato, haricot verts, garlic, chiles, jus

ROASTED DUCK — 38
Duck breast, duck confit farro, charred duck fat leeks, spinach, chili-glazed carrots, cherry + red wine demi

FAROE ISLAND SALMON — 38
Sustainable salmon, lemon + rosemary glaze, carrot ginger purée, brussels sprouts, fingerling potatoes


SCALLOPS — 42
Grilled corn + tomato risotto, corn purée, asparagus, basil oil

FRIED CHICKEN + CHAMPAGNE FOR TWO — 89

Brined breast, leg + thigh, pressure fried, garlic fries, mac + cheese, haricot verts, onions rings, local honey, house hot sauce, house pickles, + bottle of champagne

sides

MAC + CHEESE **FOR A CAUSE*** — 12
Cavatappi pasta, aged gruyere, fontina, aged cheddar, garlic crumbs, chives

 *\$1 from your purchase will support Community Homeworks

GARLIC FRIES — 10
Roasted garlic, herbs

ONION RINGS + GARLIC AIOLI — 8
Deliciousness

CRISPY FINGERLINGS — 10
Garlic, scallions, herbs

ASPARAGUS — 10
Grana, lemon, crispy prosciutto

BRUSSELS SPROUTS — 10
Crispy, soy, chilies, bacon, peanuts

ROASTED MUSHROOMS — 10
Butter, garlic, thyme

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 18% gratuity for parties of 8 or more will be automatically applied to all checks in the party.

brick + brine

seafood platter

Small — mkt Large — mkt

Tiger shrimp, snow crab, littleneck clams, p.e.i. mussels, scallops, andouille, fingerling potatoes, chili butter, herbs, grilled baguette

from the fire

PORK CHOP — 38
14 oz. Heritage tomahawk, brined, maple bourbon dijon

FILET — 69
8 oz. Center cut

RIBEYE — 72
14 oz. Natural angus

BUTCHER’S CUT — 45
10 oz. Hanging tender

foie gras — 18
Add on to any steak or chops

LAMB CHOPS — 58
Fingerling potato + caramelized onion hash, roasted tomatoes, grilled asparagus, chimichurri

BRICK + BRINE BURGER — 22
10 oz. Natural angus custom grind, bacon, aged cheddar, caramelized onion, brioche, house steak sauce, house pickles, garlic fries

SWEET POTATO + MUSHROOM CURRY — 27
Sweet potato curry, white rice, mushroom “vegan chicken” cutlet

CUT FOR TWO — 139

32 oz. Tomahawk ribeye, dry brined, arugula, marinated tomato, crispy potato, onion rings

sauces + butters

HOUSE STEAK SAUCE — 4

SCALLION + GARLIC ASH BUTTER — 4

BÉARNAISE — 4

CHIMICHURRI — 3

HOUSE HOT SAUCE — 3

THANK YOU FOR DINING WITH US!
WE'RE DELIGHTED TO SHARE OUR
CREATIONS INSPIRED BY SEASONAL
FLAVORS. CHEERS TO CELEBRATING
THE SEASONS WITH DELICIOUS
DISHES AND GREAT COMPANY!
