

beginnings

FETA — 16

Whipped sheep milk feta, sesame, honey, thyme, lemon, grilled focaccia

TEMPURA CAULIFLOWER — 16

Blistered shishito peppers, truffle, herbs, grana

CHARCUTERIE — 25

Selection of artisan meat + cheese, seasonal accoutrements, toasted baguette

BRICK-FIRED MEATBALLS — 18

Beef + pork, tomato brodo, fontina, herbs, grilled focaccia

CAPRESE TOAST — 18

Burrata, marinated tomato, balsamic, basil, grilled baguette, arugula pesto

OYSTERS — 22

Six, chef-selected

Baked — scallion + garlic ash butter, grana *Raw* — mignonette, house hot sauce, lemon

SCALLOPS — 28

Cauliflower purée, pea + basil risotto, crispy prosciutto, aged balsamic

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

SPRING — 15

Grilled asparagus, peas, radish, crispy garbanzo beans, shaved carrots, goat cheese, herb vinaigrette

artisan pasta

BEEF TIPS — 32

House tagliatelle, miso, roasted tomato, tarragon, snow pea, sesame

LAMB RAGU — 28

House pappardelle, braised leg of lamb, grana, garlic crumb, house lemon ricotta

PORK BELLY + SHRIMP — 32

House tagliolini, peas, asparagus, leek cream

SPINACH + LEMON RICOTTA RAVIOLI — 26

House pasta, zucchini, squash, tomato, arugula 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, fingerling potato hash, grilled asparagus, roasted red pepper coulis

SCALLOPS — 42

Cauliflower purée, pea + basil risotto, asparagus, crispy prosciutto, aged balsamic


FRIED CHICKEN + CHAMPAGNE FOR TWO — 89

Brined breast, leg + thigh, pressure fried, garlic fries, mac + cheese, blistered shishito peppers, 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 the SPCA of Southwest Michigan

GARLIC FRIES — 8

Roasted garlic, herbs

ONION RINGS + GARLIC AIOLI — 8

Deliciousness

CRISPY FINGERLINGS — 10

Garlic, scallions, herbs

ASPARAGUS — 10

Grilled, grana, crispy prosciutto, lemon

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

Spinach + feta couscous, olive tapenade, asparagus

BRICK + BRINE BURGER — 22

10 oz. Natural angus custom grind, bacon, aged cheddar, caramelized onion, brioche, house steak sauce, house pickles, garlic fries

GRILLED CAULIFLOWER — 25

Rice, yellow thai curry, cucumber salad, peanuts, spinach, peas, peppers

CUT FOR TWO — 139

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

sauces + butters

HOUSE STEAK SAUCE — 3

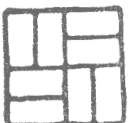
SCALLION + GARLIC ASH BUTTER — 3

BÉARNAISE — 3

CHIMICHURRI — 3

HOUSE HOT SAUCE — 3

We're Grateful you've
Chosen to dine with
us here at Brick + Brine.
This menu was created by
our team with careful thought
and collaboration. Relax, enjoy,
and come see us again soon
Cheers!



T. Dal



We're just going to
leave this right here...