brick+brine

beginnings

FETA — 18
Whipped sheep's milk feta, sesame, honey, thyme, lemon, grilled focaccia

MUSHROOM ARANCINI — 18
Toasted arborio rice, local mushroom, truffle, grana padano, basil aioli

CHARCUTERIE — 26
Selection of artisan meat + cheese, seasonal accoutrements, toasted baguette

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

MEDITERRANEAN OCTOPUS — 25
Marinated octopus, basque vinaigrette, crispy potato, spanish chorizo

OYSTERS — 22
Six, chef-selected
Baked — herb butter, bread crumb, grana padano Raw — mignonette, hot sauce, lemon

SCALLOPS — 32
Seared U8 scallop, celery root, Michigan apple, pomegranate, bitter greens, brown butter

soups + greens

BRICK-FIRED FRENCH ONION — 12 **SEASONAL SOUP — 12**

HOUSE — 12
Greens, feta, grape tomato, cucumber, onion, kalamata olive, green peppercorn dressing

WEDGE — 13
Bacon, marinated tomato, bleu cheese, pickled red onion, bleu cheese dressing

CAESAR — 12
Garlic crouton, crispy capers, cured yolk, grana, white anchovy, caesar dressing

BEET — 14
Evergreen Lane Chèvre, winter citrus, pistachio, red + golden beet, arugula, meyer lemon vinaigrette

artisan pasta

SHRIMP + MUSSEL TAGLIATELLE — 32
Saffron bisque, fresh herb, calabrian chili, crème fraîche, toasted bread crumb

CAVATELLI — 29
Italian sausage ragu, broccolini, chili, sage crema, grana padano

LAMB RAGU — 29
House pappardelle, braised leg of lamb, grana, garlic crumb, house lemon ricotta

GNOCCHI ALA TARTUFO — 36
House made gnocchi, shaved burgundy truffle, local mushroom, bacon, porcini cream

fish + fowl

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

BRICK OVEN CHICKEN — 36
Brined breast + thigh, crispy potato, seasonal vegetable, garlic, chilies, jus

ROASTED DUCK — 42
Duck breast, confit leg, farro, seasonal vegetable, celery root purée, cherry mostarda

FAROE ISLAND SALMON — 38
Sustainable salmon, wild rice, seasonal vegetable, yuzu beurre blanc

MARKET FISH — MKT
The best fish we can get our hands on, prepared however the chef sees fit

SCALLOPS — 48
Seared U8 scallop, winter vegetable risotto, brown butter, Michigan apple, pomegranate

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FRIED CHICKEN + CHAMPAGNE FOR TWO — 89
Brined breast, leg + thigh, pressure fried, local honey, house hot sauce, house pickles, garlic fries, mac + cheese, chef's seasonal vegetable, onion rings, + bottle of champagne

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sides

MAC + CHEESE *FOR A CAUSE — 14**
Cavatappi pasta, aged gruyère, fontina, aged cheddar, garlic crumbs, chives

**$1 from your purchase will support the SPCA of Southwest Michigan*

GARLIC FRIES — 10
Roasted garlic, herbs

ONION RINGS + GARLIC AIOLI — 10
Deliciousness

CRISPY FINGERLINGS — 10
Garlic, scallions, herbs

BROCCOLINI — 12
Romesco, lemon, crushed hazelnut

BRUSSELS SPROUTS — 12
Crispy, soy, chilies, bacon, peanuts

ROASTED MUSHROOMS — 12
Butter, garlic, thyme

PAN-SEARED GREEN BEANS — 10
Ponzu vinaigrette, shallot, toasted cashews

seafood platter

Small — 75 Large — 139

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

from the fire

PORK CHOP — 40
14 oz. Heritage tomahawk, brined, maple bourbon dijon

FILET — 73
8 oz. Black angus beef

RIBEYE — 73
16 oz. USDA prime

BUTCHER'S CUT — 48
8 oz. American wagyu, Snake River Farms

***foie gras* — 18**
Add on to any steak or chop

ELK — 52
8 oz. Spice crusted, cherry mostarda

LAMB CHOPS — 58
Crispy potato, caramelized onion, roasted tomatoes, grilled broccolini, chimichurri

BRICK + BRINE BURGER — 23
8 oz. Natural angus custom grind, bacon, aged cheddar, caramelized onion, brioche, house steak sauce, house pickles, garlic fries

BRICK OVEN CAULIFLOWER — 27
Harissa glazed cauliflower, chickpeas, charred cherry tomato, braised local greens, za'atar salsa verde

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CUT FOR TWO — 149

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

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sauces + butters

HOUSE STEAK SAUCE — 4

SCALLION + GARLIC ASH BUTTER — 4

AU POIVRE — 4

CHIMICHURRI — 3

HOUSE HOT SAUCE — 3

Max Makowski – Executive Chef
Anthony Kennedy-Walker – Chef de Cuisine
Ryan Wheaton – Sous Chef

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.