

beginnings

FETA — 16
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 — 25
Selection of artisan meat + cheese, seasonal accoutrements, toasted baguette

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

BEEF TARTARE — 25
Tenderloin, crispy capers, garlic chips, pickled shallot, horseradish aioli

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

SCALLOPS — 28
Seared, Michigan sweet corn, fresno chili, lime, basil

soups + greens

BRICK-FIRED FRENCH ONION — 10 SEASONAL SOUP — 12

HOUSE — 11
Greens, feta, grape tomato, cucumber, onion, kalamata olive, green peppercorn dressing

WEDGE — 12
Bacon, marinated tomato, bleu cheese, pickled red onion, bleu cheese dressing

CAESAR — 11
Garlic crouton, crispy capers, cured yolk, grana, white anchovy, caesar dressing

BURRATA — 15
Stone fruit, pistachio, prosciutto, mint, basil, aged balsamic

artisan pasta

SHRIMP + MUSSEL TAGLIATELLE — 30
Nduja, roasted tomato, lobster + saffron nage, fresh herbs

BUCATINI CARBONARA — 28
Artisan pasta, grana padano, pork belly lardon, peas, fresh herbs

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

TOMATO PESTO CAVATELLI — 28
Sundried tomato pesto, sunflower seeds, calabrian chili, garlic basil crunch

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, seasonal vegetable, garlic, chilies, jus

ROASTED DUCK — 38
Duck breast, confit leg, farro, seasonal vegetable, smoked onion soubise, 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 — 42
Seared, Michigan sweet corn, toy box peppers, basil, lime

FRIED CHICKEN + CHAMPAGNE FOR TWO — 89

Brined breast, leg + thigh, pressure fried, local honey, house hot sauce, house pickles, garlic fries, mac + cheese, vegetable hash, onion rings, + bottle of champagne

sides

MAC + CHEESE *FOR A CAUSE** — 13
Cavatappi pasta, aged gruyère, fontina, aged cheddar, garlic crumbs, chives

**\$1 from your purchase will support the First Day Shoe Fund*

GARLIC FRIES — 10
Roasted garlic, herbs

ONION RINGS + GARLIC AIOLI — 9
Deliciousness

CRISPY FINGERLINGS — 10
Garlic, scallions, herbs

BROCCOLINI — 10
Grana, lemon, crispy prosciutto

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

ROASTED MUSHROOMS — 10
Butter, garlic, thyme

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

brick + brine

seafood platter

Small — MKT Large — MKT

Tiger shrimp, king 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 — 70
8 oz. USDA prime center cut

RIBEYE — 73
16 oz. USDA prime

BUTCHER'S CUT — 45
10 oz. Hanging tender

foie gras — 18
Add on to any steak or chop

ELK — 48
8 oz. Spice crusted, cherry mostarda

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

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

WHOLE ROASTED EGGPLANT — 27
Garlic labneh, salsa macha, herb salad

CUT FOR TWO — 149

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

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.