

beginnings

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

BEEF TARTARE — 19
Pickled shallot, garlic chips, crispy capers, garlic aioli, truffle, crostini

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

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

ARANCINI — 18
Butternut squash, parsnip, truffle

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

SCALLOPS — 28
Parsnip purée, butternut squash risotto, crispy prosciutto, parsnip crisps, brown butter, 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

AUTUMN — 15
Smoked pear, blue cheese, candied pecans, citrus vinaigrette

artisan pasta

DUCK CONFIT — 32
House cavatelli, local mushrooms, greens, crispy sage

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

SHRIMP + CHORIZO — 32
House tagliatelle, roasted tomato, greens

LOBSTER RAVIOLI — 38
House pasta, truffle cream, greens, shaved artichoke

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, broccolini, 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 broccolini, roasted red pepper coulis

SCALLOPS — 42
Parsnip purée, butternut squash risotto, crispy prosciutto, parsnip crisps, broccolini, brown butter, aged balsamic

FRIED CHICKEN + CHAMPAGNE FOR TWO — 89

Brined breast, leg + thigh, pressure fried, garlic fries, mac + cheese, bacon + mustard lentils, 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 First Day Shoe Fund

GARLIC FRIES — 8
Roasted garlic, herbs

ONION RINGS + GARLIC AIOLI — 8
Deliciousness

CRISPY FINGERLINGS — 10
Garlic, scallions, herbs

BROCCOLINI — 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, apple mostarda

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
Crispy mushroom polenta, grilled broccolini, maple carrot purée

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

MUSHROOM SCALLOPS — 25
Local king trumpet mushrooms, butternut squash, black lentils, broccolini, parsnip crisps, chimichurri

CUT FOR TWO — 139

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

saucers + 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! David

