

beginnings

FETA — 16

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

GARDEN ARANCINI — 18

Toasted arborio, pea purée, herb oil

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, brown butter, calabrian chili, potato crisp

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

CHOPPED — 15

Seasonal vegetables, baby kale, feta, herb oil

artisan pasta

SHRIMP + MUSSEL AL LIMONE — 28

House fettuccine, saffron lemon, dill crema, spicy crumb

GNOCCHI CARBONARA — 30

Ricotta dumpling, pork belly lardon, pea, potato crisp

LAMB RAGU — 28

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

ROLLED LASAGNA — 30

Mushroom, grana padano, herbed ricotta, truffle cream

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, cherry mostarda, asparagus, couscous

FAROE ISLAND SALMON — 38

Sustainable salmon, vegetable hash, fig balsamic reduction

GROUPEL — 40

Blueberry mostarda, jasmine rice, carrot jalapeño slaw

SCALLOPS — 42

Seared, brown butter, asparagus, potato purée, hazelnut togarashi

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, onions rings, + 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 First Day Shoe Fund

GARLIC FRIES — 10

Roasted garlic, herbs

ONION RINGS + GARLIC AIOLI — 8

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

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

14 oz. USDA prime

BUTCHER'S CUT — 45

10 oz. Hanging tender

foie gras — 18

Add on to any steak or chops

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

CHARRED MUSHROOM — 27

Marinated trumpet mushroom, chimichurri, crispy potato

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

BORDELAISE — 4

CHIMICHURRI — 3

HOUSE HOT SAUCE — 3

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.