SPECIALS

STARTERS

Shrimp Cocktail (5)

Jumbo chilled shrimp served with cocktail sauce and grated horseradish. \$15.95

Cheese & Charcuterie Board

A selection of Bleu, Goat, Cheddar and Pimento cheese served alongside Genoa Salami, prosciutto, red pepper jelly, apple slices, blackberries, kalamata olives, pepperoncinis and locally baked garlic toast. \$21.95

Tuscan Bruschetta

Crusty sliced Italian bread topped with basil, extra virgin olive oil, chopped tomatoes, garlic and fresh mozzarella cheese. Baked until it is nice and crispy and served with a side of balsamic reduction. \$11.95

Apple & Brie Bruschetta

Thinly sliced apples with creamy brie, chopped bacon, and scallions on locally baked garlic toast. \$12.95

Zuppa Di Clams

Littleneck clams in a broth of white wine, garlic butter, clam juice, basil, and black pepper.

Served with sliced locally baked bread for dipping. \$17.95

Fried Spicy Chipotle Cauliflower Bites

Spicy fried chipotle breaded cauliflower on a bed of arugula with house made chipotle ranch. \$13.95

Two-Alarm Chili

Topped with cheddar Jack cheese, red onion, green onion and sour cream. bowl \$9.95

French Onion Soup Gratinée

A hearty bowl of traditional-recipe French onion soup, topped with a house-made crouton and melted Swiss, cheddar, and Jack cheese. \$8.95

SALADS/BOWLS/SANDWICHES

Burrata Salad

Creamy burrata cheese, baby arugula, basil olive oil, black pepper, dried cranberries, walnuts, red onion, heirloom grape tomatoes, fig jam and toasted bread. \$15.95

Classic Hot Italian Sandwich

Open-faced garlic baguette with prosciutto, Genoa salami, pepperoni and provolone. With chopped tomatoes, arugula, red onion, banana pepper rings and red wine vinegar.

Served with your choice of side. \$14.95

Pre-Shift Power Bowl

This take on our famous lettuce wraps has long been a favorite pre-shift meal for Brick Alley team members.

A Blend of chilled quinoa and brown rice, pico de gallo, bell peppers, and chopped hydroponic Boston Bibb lettuce topped with sautéed chicken and spicy Thai peanut sauce and chopped peanuts. \$15.95

Substitute shrimp for chicken, add \$6

'The Wenzel' Buffalo Chicken Sandwich

Crispy fried Buffalo chicken, lettuce, tomato, mayo and Provolone cheese on a toasted garlic baguette.

Served with your choice of side. \$14.95

Ahi Tuna Sandwich

Seared RARE pepper crusted chilled tuna slices, with guacamole, cilantro slaw, arugula and crispy wontons on a bulkie roll.

Served with your choice of side. \$16.95

Chili Cheese Burger

Our half-pound chuck, brisket and short rib patty topped with our house-made 2 alarm chili and pepper jack cheese. Includes lettuce, tomato and red onion. Served with a pickle spear and your choice of side. \$15.95

ENTRÉES

Couscous Primavera (Vegan)

Tender couscous with asparagus, red peppers, onion, mushrooms, zucchini, sun dried tomatoes and spinach.

Served with your choice of side. \$17.95 Cajun Chicken +6 Cajun Shrimp +15 Pan-Bronzed Cajun Scallops (5) +15

Broiled or Pan-Bronzed Cajun Salmon +15

Simply Baked New England Cod

Fresh flaky cod baked with lemon, garlic butter, and a splash of white wine then topped with seasoned toasted breadcrumbs. Served with your choice of side. \$23.95

Baked Stuffed Sole with Lobster Sauce

A 40 year Brick Alley tradition. Three Sole fillets stuffed with our famous seafood stuffing, baked with white wine and garlic butter then topped with lobster sauce. Served with your choice of side. \$27.95

Tenderloin and Stuffed Shrimp Surf and Turf

Tenderloin medallions & Baked Stuffed Shrimp - (2) 3 oz. Tenderloin medallions served Homestyle topped with Great Hill Blue Cheese, caramelized onions and sautéed mushrooms on a bed of arugula. (3) Jumbo white shrimp stuffed with seasoned breadcrumbs, white wine, garlic butter, sea scallop chunks, crab meat, sliced mushrooms and cheddar-Jack cheese.

Served with your choice of side. \$33.95

Chicken & Waffles

Fried boneless, skinless chicken breast on a sweet Belgian-style waffle with white sausage gravy.

Served with loaded mashed potatoes. \$17.95

+\$2 100% Pure Vermont Maple Syrup