



## Lunch

### Vegetarian Menu

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**Tempura Green Beans 12**

spicy mustard sauce

**Burrata di Andria 18**

grilled bread, cherry tomatoes, aged balsamic, pesto

**Wood Grilled Artichoke 16**

roasted garlic parmesan aioli, lemon oil

### Soup and Salad

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**Soup of the Day 12****Heirloom Tomato Salad 18**

fresh mozzarella, watermelon, balsamic

**Stone Fruit Salad 17**

arugula, crispy goat cheese, pumpkin seeds, thyme, white balsamic vinaigrette

### Pasta

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**Pappardelle Cacio e Pepe 22**

radish, black pepper butter, pecorino

**Four Cheese Stuffed Pasta Shells 27**

kelleher cabernet sauvignon, portabella bolognese, parmesan reggiano

**Forest Mushroom Risotto 24**

black truffle, parmesan reggiano

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

### Gluten Free Menu

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**Wood Grilled Artichoke 16**

roasted garlic parmesan aioli, lemon oil

**Brix Chicken Salad 23**

baby greens, cherry tomato, bacon, avocado, pickled pepper, herb cream

**Butter Lettuce Salad 17**

crispy pancetta, avocado, spring onion, honey lemon vinaigrette

**Soup of the Day 12****Forest Mushroom Risotto 24**

black truffle, parmesan reggiano

**Pan Seared Alaskan Halibut 39**

coconut rice, dungeness crab, shiitake mushroom, hot & sour lobster broth

**Brix Chicken Salad 23**

baby greens, cherry tomato, bacon, avocado, pickled pepper, herb cream

**Pan Seared Alaskan Halibut 39**

coconut rice, dungeness crab, shiitake mushroom, hot & sour lobster broth

**Trio of Vegetable Presentations 24**

smoky garlic polenta, garden ratatouille, tomato balsamic jus

### Weekly Specials

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Sunday - Brunch

Sunday - Prime Rib Night

Open Wednesday – Sunday

**\$20 Corkage Fee per 750ml Bottle**

**Limit One Per Guest**

#### Kelleher Family Vineyards by the Glass

Sauvignon Blanc 'Block 21'- Oakville 2019 14

Chardonnay- 'Three Sisters' Russian River 2018 22

Pinot Noir- 'Ten Grand', Sonoma Coast 2018 20

Cabernet Sauvignon- 'Brix Vineyard' Oakville 2012 24

For the Safety of our Staff and Guests: Please Wear a Face Mask While Not at Your Table

Chef Cary Delbridge

**BRIX-HOW SWEET IT IS**