



Starters

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

Shrimp and Pork Potstickers 17

soy mirin sauce

Dungeness Crab Fondue 17

braised artichoke, melted leek, gruyere and brie, garlic crostini

Crispy Lobster Deviled Eggs 26

osetra caviar

House Smoked Salmon 16

cheddar biscuits, mustard sauce, capers

Soup and Salad

Soup of the Day 12

Asparagus Salad 19

truffle cauliflower puree, asiago cheese, forest mushrooms, neuske's bacon, black garlic vinaigrette

The Wedge Salad 15

baby iceberg, bacon lardon, brown butter apples, creamy mustard dressing

Butter Lettuce Salad 17

crispy pancetta, avocado, spring onion, honey lemon vinaigrette

Sides

Grilled Asparagus 11

Forest Mushrooms 13

Cary's Mac-N-Cheese 12

Truffle Fries 8

French Fries 6

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

Lunch Entrees

Brix Chicken Salad 23

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

Shrimp and Grits 29

kauai sweet shrimp, anson mills cheddar grits, chard, roasted pepper gravy

Pan Seared Alaskan Halibut 39

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

Wood Grilled Steak Frites 36

angus flat iron, cipollini onions, steak house mushroom, truffle aioli

Crab Melt 23

pan di mie, pickled peppers, tomato, pepper jack cheese, french fries

Fried Chicken Sandwich 20

Brix fried chicken, focaccia, house made pickles, chipotle remoulade, french fries

Brix French Dip 23

herb crusted prime rib, focaccia roll, horseradish aioli, au jus, french fries

Brix Burger 24

house smoked cheddar, bacon marmalade, pickled pepper, mushroom, chipotle remoulade, parmesan fries

Pasta

Papperdelle Cacio e Pepe 22

radish, black pepper butter, pecorino

Four Cheese Stuffed Pasta Shells 27

kelleher cabernet sauvignon, portabella bolognese, parmesan reggiano

House Made Porcini Fettucini 26

baby carrots, parsnips, smoked pork ragu, ricotta salata

House Made Potato Gnocchi 24

hobb's prosciutto, english peas, pecorino

Forest Mushroom Risotto 24

black truffle, parmesan reggiano

Weekly Specials

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 2018 12

Chardonnay- 'Three Sisters' Russian River 2017 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 Covering While Not Seated

Chef Cary Delbridge

BRIX - HOW SWEET IT IS