



Starters

- Tempura Green Beans 15**
spicy mustard sauce
- Vegetable Crudit  19**
radish, carrot, cauliflower, turnips, black garlic miso dipping sauce
- Dungeness Crab Fondue 20**
braised artichoke, melted leek, gruyere and brie, garlic crostini
- House Smoked Sticky Ribs 21**
pickled papaya, sesame seeds
- Loch Duart Salmon Carpaccio 28**
siberian caviar, radish gelee, horseradish cr me fraiche, lemon oil

- House Smoked Blue Crabcakes 27**
arugula, lemon, fermented hot sauce
- Peaches and Burrata 23**
hobb’s prosciutto, pickled serpent cucumber, thyme crackers, marshals’ honey
- Ahi Tuna Poke 25**
avocado, macadamia nuts, passion fruit, coconut, crispy wontons
- Shrimp and Pork Potstickers 18**
soy mirin sauce
- Cheese Plate 35**
curated selection of domestic and international cheeses with seasonal accompaniments

Soup and Salad

- Soup of the Day 15**
- Heirloom Tomato Salad 22**
compressed watermelon, buffalo mozzarella, basil gremolata, black garlic manchego, aged balsamic
- Brutus Salad 21**
romaine, fuji apple, aged cheddar, candied pecans, avocado, herb vinaigrette

- Butter Lettuce Salad 21**
local stone fruit, walnuts, bacon lardon, caramelized onion cherry vinaigrette
- Lacinato Kale Salad 20**
blueberries, quinoa, candied pecan, feta, honey lemon vinaigrette

Pasta

- Lobster Fusilloni 42**
grilled corn, maine lobster, bolognese
- Forest Mushroom Risotto 26**
black truffle, parmesan Reggiano

- Short Rib Ravioli 29**
grilled asparagus, porcini mushroom ragu, pecorino
- Duck Parmesan 29**
spaghetti alla chitarra, buffalo mozzarella, basil, marinara

Dinner Entrees

- Caramelized Sea Scallops 44**
potato puree, forest mushrooms, sweet corn, hazelnuts, black truffle vinaigrette
- Pan Seared Alaskan Halibut 41**
coconut rice, dungeness crab, shiitake mushroom, hot & sour lobster broth
- Wood Grilled Swordfish 38**
white bean toast, savoy clams, fennel, olives, spiced pepper stew
- Brix Fried Chicken 37**
cheddar biscuit, seasonal vegetable, mashed potatoes, gravy
- Crispy Kohlrabi Fritters 33**
red cabbage puree, baby carrots, radish, Tokyo turnips, leek oil

- Cherry Glazed Duroc Pork Chop 38**
grilled romaine, peaches, corn, vidalia onion, arugula puree
- Wood Grilled Flatiron Steak 41**
potato rosti, chard, sweet corn, mushrooms, bordelaise
- Kelleher Braised Short Rib 41**
roasted garlic polenta, blueberry panzanella, blueberry balsamic glaze
- Wood Grilled Filet Mignon 56**
truffled mac-n-cheese, grilled asparagus, whole mustard hollandaise sauce
- Brix Burger 27**
house smoked cheddar, bacon marmalade, pickled pepper, mushroom, chipotle remoulade, fries

Sides

- Cary’s Mac-N-Cheese 13**
- Fermented Hot Honey Glazed Carrots 13**
- Maple Roasted Brussels Sprouts 13**

Chef Cary Delbridge

Kelleher Family Vineyards by the Glass
Chardonnay - ‘Three Sisters’ Russian River 2021 22
Sauvignon Blanc – Napa 2022 22
Rose - Kelleher Family Vineyards ‘Rose of Pinot Noir’, RRV 2022 18
Cabernet Sauvignon - ‘Brix Vineyard’ Oakville 2013 26

Flight of Kelleher Family Vineyards ‘Brix Vineyard’, Oakville



Fever Tree Ginger Ale 200ml	6	Paulaner München, Lager, ABV: 4.9%, Germany (12oz)	9
Fever Tree Ginger Beer 200ml	6	Flensburger, Pilsner, ABV: 4.8% Germany (12oz)	9
Hanks Root Beer 12oz	6	Erdinger, “Non-alcoholic” Wheat Ale (12oz)	6
Hanks Orange Cream Soda 12oz	6	Nutrl Vodka Tonic ‘Watermelon’	9
Fentimans Rose Lemonade 9.3oz	6		
Fentimans Pink Ginger Beer 9.3oz	6	\$30 Corkage Fee per 750ml Bottle	
Fentimans “Curiosity Cola” 9.3oz	6	Limit Two Per Party	
House Made Lemonade	7		
Moschetti Artisan Roaster” Organic Black Tea	5		