

Appetizers

- VEGETABLE SPRING ROLLS** - served golden brown :: **12**
- FILET MIGNON CARPACCIO** - thinly sliced raw beef, dijon mustard, EVOO, red onion, capers and arugula :: **15**
- SPINACH DIP** :: **12**
- CARAMELIZED BRIE & BREAD** (contains pecans) :: **11**
- SHRIMP & GRITS** :: **19**
Add bacon :: \$3 • add cheese :: 50¢
- JUMBO LUMP CRAB CAKE** :: Market Price
- MOZZARELLA & TOMATO**
with onion confit & pesto (contains pinenuts) :: **10**
- AHI TUNA CRACKERS** - seared rare tuna on toasted sesame wonton :: **17**
- PRIME RIB POBLANO PEPPER QUESADILLA**
pepperjack cheese, onions and chipotle sauce :: **16**
- FRIED CALAMARI** - with rosé sauce :: **15**

Soup & Salad

- VIDALIA ONION SOUP** :: **7**
- SOUP OF THE DAY** :: **7**
- CUP OF SOUP** :: **4**

- GOAT CHEESE AND BEET SALAD** - Kale, avocado, heart of palm, leek, garbanzo beans, slivered almond, carrot, fried goat cheese and champagne vinaigrette :: **14**
- SPINACH SALAD** - Spinach, edamame, pine nuts, dried currants, grape tomatoes, hearts of palm, croutons & cilantro-ginger vinaigrette :: **11**
Add chicken :: **6** or fresh fish or shrimp :: **10**
- SEARED AHI TUNA SALAD** - Mixed greens with avocado, mango, sesame seeds & champagne vinaigrette :: **20**
- POKE NACHO SALAD** - Sashimi grade ahi, mango, seaweed, shiitake mushroom slaw, edamame, Napa cabbage & sweet chili sauce :: **16**
- GRILLED CHICKEN SALAD** - Mixed greens with tortilla strips, black beans, tomato with honey-lime vinaigrette & peanut sauce :: **13**
- KALE SALAD WITH MAPLE GLAZED SALMON**
Fresh kale, olive oil, lemon juice, pine nuts, parmesan cheese with our signature maple glazed salmon :: **17**
- SEAFOOD SALAD TOWER** - Lobster, shrimp & scallops stacked, with tomato and avocado :: **19**
- MEDITERRANEAN SALAD** - Spinach, mixed greens, artichoke heart, mediterranean olives, capers, penne pasta, red onion, tomatoes, garbanzo beans & champagne vinaigrette & balsamic. Your choice, chicken, shrimp or calamari (grilled or fried) :: **17**
- STEAK SALAD** - Steak, romaine, bleu cheese, mushroom, roasted red bell peppers, tomatoes, red onion & champagne vinaigrette dressing :: **16**
- SOUP & SALAD** - Homemade soup with Garden, Caesar or Wedge salad :: **12**
- HOUSE SALAD** - House blend of 7 mixed greens with house made croutons, cucumber, tomato & carrots :: **7**
- THE BRICK "WEDGE"** - Iceberg lettuce with homemade bleu cheese dressing (add bacon \$3) :: **7**
- CLASSIC CAESAR SALAD** :: **7**
Add chicken :: **6** or fresh fish or shrimp :: **10**
- ALL OF OUR SALAD DRESSINGS ARE AVAILABLE FOR PURCHASE. PLEASE ASK YOUR SERVER.**

Steak, Seafood & Prime Rib

Served with your choice of side.

- MAPLE GLAZED SALMON** - olive oil, balsamic vinegar, mustard seed :: **24**
- MAHI MAHI** - Grilled, with beurre blanc, sundried tomatoes, basil and grits :: **26**
- SEA SCALLOPS** - Crystalized ginger seared, with coconut jasmine rice, bokchoy, spinach & citrus cream sauce :: **28**
- JUMBO LUMP CRAB CAKES** - signature recipe :: Market Price
- SHRIMP & GRITS** :: **32**
Add bacon :: \$3 • add cheese :: 50¢
- PARMESAN CRUSTED CHICKEN BREAST** - Stuffed with goat cheese, fresh spinach & sundried tomato caper wine sauce :: **23**
- RACK OF LAMB** - New Zealand spring lamb with mint chutney :: **35**
- PORTERHOUSE PORKCHOP** - Jasmine rice and mushroom truffle sauce :: **23**
- NEW YORK STRIP STEAK** - 14oz. hand-cut, served with a gorgonzola compound butter :: **37**
- HAWAIIAN RIBEYE** - 16oz. cut, marinated in ginger, pineapple, citrus, garlic & soy :: **42**
- FILET MIGNON** - hand-cut with bearnaise sauce.
Petite cut 6oz. :: **30**
Center cut 9oz. :: **37**
- SLOW ROASTED PRIME RIB** - slow roasted with horseradish cream sauce.
Regular cut 11oz. :: **32**
Chef's cut 16oz. :: **37**

RICE BOWLS

All rice bowls are served with coconut jasmine rice, avocado, edemame, mango, black beans, pickled vegetables and seaweed salad. Served with ginger sesame soy glaze.

RAW TUNA :: **22**

RAW SALMON :: **15**

GRILLED CHICKEN :: **14**

GRILLED STEAK :: **16**

Sides

- KALE SALAD** :: 7
- ASPARAGUS** :: 7
- FRENCH FRIES** :: 5
- SWEET POTATO FRIES** :: 5
- BROCCOLI** :: 5
- JUMBO BAKED POTATO** :: 6
- COLE SLAW** :: 4

Desserts

- KELLY'S CARROT CAKE** :: 7
- PINEAPPLE UPSIDE-DOWN CAKE** :: 7
- KEY LIME PIE** :: 7
- PECAN APPLE BREAD PUDDING** :: 8
- CHOCOLATE DECADENCE** :: 8
- CRÈME BRÛLÉE** :: 7
Cake charge :: \$2 per person

Burgers, Tacos & Sandwiches

Served with your choice of side.

- ALL AMERICAN CHEESEBURGER** - Hand-pressed ground chuck, lettuce, tomato, pickles & onion :: **15**
- BACON BURGER** - Bacon, cheddar with lettuce, tomato, pickles & onion :: **17**
- WAGYU BEEF BURGER** - Wagyu beef often contains up to 3 times more omega 3 fatty acids and up to twice as many polyunsaturated fats and omega 6 fatty acids as any other beef variety. These types of fats help lower cholesterol, boost the immune system, reduce inflammation, help control diabetes, and reduces fat to muscle ratio. :: **18**
- VEGGIE BURGER** - Made in-house. Brown rice, black beans, milled flax seed, quinoa, barley, beets, mushrooms & provolone cheese :: **13**
- JUMBO LUMP CRAB CAKE SANDWICH** :: Market Price
- GRILLED CHICKEN SANDWICH** - All natural chicken breast, provolone, red onion, tomato, arugula & bibb lettuce :: **13**
- BBQ PULLED PORK SANDWICH** - Slow roasted and pulled in-house :: **13**
- WARM TURKEY SANDWICH** - All natural turkey, caramelized onions, swiss cheese on ciabatta bread & our chef's dressing :: **13**
- MAHI MAHI SANDWICH** - Grilled or blackened with leaf lettuce, tomato, red onion :: **19**
- FRENCH DIP AU JUS** - Slow roasted prime rib thinly sliced with provolone on a toasted french roll :: **21**
- FISH TACOS** - with chipotle tartar and soy ginger sauce. Corn crusted Tilapia :: **14**
Grilled Mahi-Mahi :: **17**
- STEAK TACOS** - Shaved rib-eye, sauteed onions and peppers, arugula, pepper jack cheese, and chipotle tartar. :: **16**

Wines by the Glass

WHITE, ROSE & PINK

White Sangria	.Avondale	12
White Zinfandel	.California	9
Sauvignon Blanc, Sea Pearl	.New Zealand	10
Sauvignon Blanc, Kim Crawford	.New Zealand	12
Pinot Grigio, Bollini	.Italy	10
Riesling, Dr. Loosen	.Germany	10
Chardonnay, Steele Shooting Star	.California	10
Chardonnay, Steele Cuvee	.California	13
Rose, Acrobat	.Oregon	11
Pinot Gris, King Estate	.Oregon	12

BUBBLES

Chic Brut	.Barcelona	9
Prosecco, Tiamo (organic)	.Italy	9
Gruet Brut Rosé	.New Mexico	12

REDS

Sangria	.Avondale	12
Pinot Noir, Steele Shooting Star	.California	10
Merlot, Steele Shooting Star	.California	10
Cabernet Sauvignon, Steele Shooting Star	.California	10
Red blend, Ghostrunner	.California	11
Pinot Noir, Hahn SLH	.Santa Lucia Highlands	14
St. Francis	.Sonoma	14

Wines by the Bottle

WHITE & ROSE

COOL WHITE & ROSE

Rose, Acrobat	.Oregon	35
Rose, Figuière	.Provence	35
Conundrum	.California	35
Pinot Grigio, Bollini	.Italy	35
Riesling, Dr. Loosen	.Germany	35
Pinot Gris, King Estate	.Oregon	40

SAUVIGNON BLANC

Sea Pearl	.Marlborough	35
White Haven	.Marlborough	40
Kim Crawford	.Marlborough	42
Grgich Hills Estate, Fumé Blanc	.Napa	45

CHARDONNAY

Steele Shooting Star	.California	35
Angeline	.California	38
Frogs Leap	.Napa	45
Steele Cuvee	.California	45
Groth	.Napa	47
Rombauer	.Carneros	60
Cakebread	.Napa	60

WHITE ZINFANDEL

White Zinfandel	.California	27
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BUBBLES

Tiamo (organic)	.Italy	35
Chic Brut	.Barcelona	35
Gruet Brut Rosé	.New Mexico	40
Schramsberg Rosé	.California	55
Moët & Chandon "Imperial"	.France	75
Bollinger	.France	90

REDS

INTERESTING REDS

Red blend, Ghostrunner	.California	38
Malbec, Doña Paula Estate	.Argentina	38
Malbec, Bianchi	.Argentina	39
Petite Sirah, Writer's Block	.Lake County	39
Priorat, Black Slate	.Spain	40
Châteauneuf-du-Pape, Clos De L'Oratoire	.France	90
Realm, Bard	.Napa	145

PINOT NOIR

Steele Shooting Star	.California	35
Angeline	.California	38
Four Graces	.Willamette	45
Acrobat	.Oregon	47
Ken Wright	.Willamette	48
Hahn, SLH	.Santa Lucia Highlands	49
Domaine Carneros	.Carneros	54
Cakebread, Two Creeks	.Anderson Valley	69
Paul Hobbs	.Goldrock	90
Sea Smoke, Southing	.Sta. Rita Hills	90

MERLOT

Steele Shooting Star	.California	35
Darioush	.Napa Valley	90

CABERNET SAUVIGNON

Steele Shooting Star	.California	36
Angeline	.California	38
Simi	.Alexander Valley	45
St. Francis	.Sonoma	49
Clos Du Val	.Napa	65
Jordan	.Alexander Valley	85
Silver Oak	.Alexander Valley	85
Conn Valley, 2010	.Napa	85
Kuleto, 2014	.Napa	85
Caymus, 2018	.Napa	110
Dunn Howell Mountain, 2015	.California	120
Lewis, 2012	.Napa	125

Beer

DRAFT

Bold City • Intuition

SELTZERS

White Claw (Black Cherry or Mango)

AMERICAN BEER

Blue Moon
Abita Amber
Mich Ultra
Miller Lite
Bud Light
Yuengling

EUROPEAN BEER

Stella Artois, Belgium
Leffe Blonde, Belgium
Heineken, Netherlands
Guinness Stout, Ireland
Peroni, Italy
Hacker-Pschorr, Germany

VACATION BEER

Corona Extra
Kona Long Board Lager
Leinenkugel's Summer Shandy
Dos Equis Amber
Orange Blossom Brewing
Presidente

Water

SPARKLING

San Pellegrino, Italy

STILL

Acqua Panna, Italy

BRICK BRUNCH MENU

Saturday & Sunday 10am – 3pm

904.387.0606

brickofavondale.com