



Starters

Daily Soup 10

Heirloom Tomato Caprese 14

fresh mozzarella, basil, black garlic cracker, tomato vinaigrette

Baby Green Salad 14

crispy duck rillettes, pickled onions, candied pistachios, lemon balsamic dressing

Baby Beets 15

honey spiced goat cheese croquettes, french butter pear, citrus ver jus dressing

Brix Steak Tartare 14

garlic crostini, calabrian chili, capers, quail egg, whole grain mustard

Pan Seared Sonoma Foie Gras 19

port poached pear, pistachios, brioche, port reduction

For the Table

Tempura Green Beans 9

spicy mustard sauce

Dungeness Crab Fondue 14

braised artichoke, melted leeks, gruyere and brie, crispy garlic flatbreads

Avocado Toast 13

grilled asiago bread, pimiento cheese, pine nut agro dolce **add sunnyside up egg \$2 add bacon \$2**

Ahi Tuna Poke 19

crispy wonton, cucumber, avocado, citrus ponzu

Burrata and Pesto 13

hobb's prosciutto, cherry tomato salad, grilled asiago bread

Pork and Shrimp Potstickers 13

sesame cucumber salad, soy mirin dipping sauce

Fire Roasted Short Rib Meatballs 15

broccoli rabe, pickled lemon, crispy shallots, puttanesca

Entrees

Caramelized Sea Scallops 38

potato puree, forest mushrooms, sweet corn, hazelnuts, black truffle vinaigrette

Pan Roasted Alaskan Halibut 32

red pepper polenta, grilled corn salad, corn emulsion, romesco sauce

Wood Grilled Salmon 32

coconut rice stuffed cabbage, Dungeness crab, lobster, shitake mushrooms, hot & sour lobster broth

Mary's Organic Roasted Half Chicken 27

black truffle butter, mushroom risotto, chard, roasted chicken jus

Herb Marinated Rack of Lamb 49

brix garden vegetable ratatouille, spiced chickpeas, olive tapenade

Kelleher Braised Shortrib 31

heirloom tomato 'panzanella', polenta croutons, harissa marinated olives, raclette fondue

Wood Grilled Steak Frites 29

angus flatiron steak, caramelized onions, steakhouse mushrooms, sauce béarnaise

Wood Grilled Angus Ribeye 41

braised marble potato, spiced carrot, spinach puree, horseradish, bone marrow

Brix Burger 19

redwood hills smoked goat cheddar, bacon marmalade, pickled peppers, mushrooms, chipotle remoulade, parmesan fries

House Made Pasta and Pizza

Brix Garden Eggplant Parmesan 23

smoked tomato risotto, watercress, olives, toasted garlic

Shrimp Bolognese 25

spaghettini, apple wood smoked bacon, rock shrimp, spinach, fennel, parmesan

Black Truffle Risotto 24

forest mushroom, watercress, parmesan

Pasta of the Day

****gluten free pasta available**

Calabrian Sausage Pizza 15

tomato sauce, house made sausage, fennel, cremini, mushrooms, mozzarella

Forest Mushroom Flatbread 19

black truffle cream, chevre, arugula, balsamic syrup

Accompaniments

Brix Garden Vegetable Ratatouille 8

Forest Mushrooms 13

Mexican Street Corn 7

Truffle Fries 7

Brix Fries 5

Bread Available Upon Request

Weekly Specials

Sunday- Buffet Brunch

Monday- Retail Wine Monday

Tuesday - Family Style Half Fried Chicken

Wednesday - 13oz Prime Rib

Monday to Friday- Happy Hour 4pm-6pm

10/8/2018

Chef Cary Delbridge

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