



Starters

Daily Soup 10

Baby Green Salad 14

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

Baby Beets 15

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

Brix Steak Tartare 14

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

Heirloom Tomato Caprese 14

fresh mozzarella, basil, black garlic cracker, tomato vinaigrette

For the Table

Tempura Green Beans 9

spicy mustard sauce

Burrata and Pesto 13

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

Avocado Toast 13

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

Ahi Tuna Poke 19

crispy wonton, cucumber, avocado, citrus ponzu

Dungeness Crab Fondue 14

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

Fire Roasted Short Rib Meatballs 15

broccoli rabe, pickled lemon, crispy shallots, puttanesca

Entrees

Blackberry Glazed Pork Belly 17

strawberry soffritto, sausalito springs watercress, pickled onion, aged goat cheese

Grilled Chicken Salad 19

baby greens, cherry tomatoes, bacon, avocado, pickled peppers, herb cream

Maryland Blue Crab Cake Sandwich 19

pain di mie bun, pickled onion, tomato, old bay remouldade, fries

Wood Grilled Salmon 32

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

Brix B.L.A.T 19

focaccia, maple rubbed nueskies's bacon, avocado, heirloom tomato, charred tomato aioli, french fries

The "Impossible Burger" 19

vegan patty, pain de mie bun, redwood hills smoked goat cheddar, french fries

Brix Burger 19

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

San Francisco Cheesesteak 19

thin sliced angus chuck, grilled peppers and onions, provolone, black truffles, french fries

Wood Grilled Steak Frites 29

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

House Made Pasta and Pizza

Pasta of the Day

**gluten free pasta available

Shrimp Bolognese 25

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

Brix Garden Eggplant Parmesan 23

smoked tomato risotto, watercress, olives, toasted garlic

Black Truffle Risotto 24

forest mushroom, watercress, parmesan

Calabrian Sausage Pizza 15

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

Forest Mushroom Flatbread 16

black truffle cream, chevre, arugula, balsamic syrup

Accompaniments

Summer Vegetable Ratatouille 8

Forest Mushrooms 13

Mexican Street Corn 7

Truffle Fries 7

Brix Fries 5

Bread Upon Request

Weekly Dinner Plates

Tuesday - 30 per person

Family Style Half Fried Chicken

Wednesday - 45 per person

13oz Prime Rib

loaded baked potato, spinach, chopped salad to start

Happy Hour Monday to Friday 4pm-6pm

Chef Cary Delbridge