

# Brix

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chef's choice *oysters* . heirloom apple and cider  
mignonette 3 \$ ea

ricotta *gnocchi* . spring vegetable ragout  
fava bean pistou . meyer lemon butter 12

*hearts of palm salad* . fava beans . pickled ramps  
sweet onion soubise . spring garden garnishes 12

tempura fried *beans* . lemon-fines herb aioli 8

crispy *prosciutto & clam* croquettes  
espelette pepper aioli 8

cast iron roasted *mussels* . belgian beer. crème fraiche  
fine herbs . parmesan croutons 15

fennel sausage *pizza* . tomato sauce . red peppers  
garden oregano . fresh mozzarella 14

wild mushroom *flat bread* . béchamel . cress  
house ricotta 14

house yukon *potato chips* . horseradish crème fraiche  
black tobiko roe 5

butter lettuce *salad* . breakfast radish . pea sprouts  
garlic croutons . carrot vinaigrette 10

house ground *cheeseburger* . pommes frites  
vine ripened tomato . pickled red onion 15

*happy hour*

*a weekday celebration with friends*

executive chef . chris jones