

# Brix

d i n n e r

## *for the table*

artisan *cheese* board 18

tempura fried *beans*  
lemon-fines herb aioli 8

cast iron *mussels* . belgian beer . crème fraîche  
fines herbs . parmesan croutons 15

*charcuterie & salumi platter* . local selections  
house grissini . seasonal garnishes 16

wood oven *pizza* of day 16

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

## *starters*

*soup* of the day 9

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

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

house *smoked salmon crêpes* . egg . caviar . capers . crème fraîche 12

*baby field greens* . black currants . toasted pine nuts  
aged sherry vinaigrette 9

*asparagus* salad . brioche croutons . quail egg . pickled pearl onions  
gribiche sauce 11

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

poached *farm egg* . english peas . house cured italian bacon  
spring onions 12

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



## *mains*

- wood grilled sonoma *duck breast* . truffle polenta frites . aged balsamic  
spring onion-cardoon ragout 29
- wild boar* ragu . pappardelle pasta . porcini mushrooms . english peas 23
- roasted *ling cod* . crisp potatoes . mustard lentils & capers . green garlic aioli 27
- braised *beef short rib* . red wine risotto . roasted white asparagus . peppercress 29
- sautéed *flounder* . yukon potato purée . bloomsdale spinach . lemon-caper butter 28
- fried chick pea *panisse cake* . fresh chickpeas . marinated french feta . romesco sauce 19
- wood grilled beef *ribeye* . truffled mac & goat cheese timbale . bone marrow butter 33
- pan seared *bay scallops* . fregola pasta . sweet onion puree . trio of spring sauces 27
- maine *lobster* risotto . white asparagus & english peas . brandy-lobster sauce 38
- roasted *poussin chicken* . fingerling potatoes . red russian kale . baby artichokes  
cipollini onion . fennel jus 27
- wood grilled *filet mignon* . bloomsdale spinach . mushroom bordelaise  
beet & horseradish puree 34

## *accompagniments*

- cast-iron roasted yukon *potatoes*  
garden rosemary
- truffled *mac & goat cheese*  
timbale
- grilled *asparagus*  
garlic breadcrumbs . aged balsamic
- pommes frites*  
garden herbs & parmesan
- creamy *polenta*  
melted truffle cheese
- creamed bloomsdale *spinach*
- cauliflower *gratin*  
garlic breadcrumbs  
parmesan cream
- 6 \$ each

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executive chef . chris jones