

Brix

l u n c h

starters

artisan *cheese* board 18

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

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

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

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

crispy *prosciutto & clam* croquettes . espelette aioli 8

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

pommes frites . grana padano . garden herbs 6

salad & soup

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

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

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

soup of the day 6

main

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

fulton valley *chicken paillard* . pomme frites . field greens . salsa verde 19

open-faced *rock shrimp salad* tartine . tarragon aioli . yukon potato chips 18

wood grilled *lamb burger* . french feta . pommes frites . smoked paprika aioli 16

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

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

shellfish "*minestrone*" . ditalini pasta . garden chard . basil pesto . tomato brodo 19

wood grilled scottish *salmon* . baby spinach purée . beluga lentil vinaigrette 18

wood grilled *ribeye sandwich* . red onion . horseradish crème fraîche 18

penne *pasta bolognese* . english peas . mint . parmesan cheese 15

executive chef . chris jones