

Brix

dinner

salad & soup

butter lettuce *salad*
pecorino cheese
9.50

citrus *salad*
bellweather farms ricotta
toasted almonds
11.00

apple walnut *carpaccio*
vella cheddar
10.00

roasted mushroom &
sunchoke *soup*
cashew cream
10.00

accompaniments

5.50 ea

cast-iron roasted *potatoes*

roasted organic *carrots*

roasted *broccoli*
ricotta & balsamic vinegar

creamy *polenta*
melted truffle cheese

french *fries*

events

easter brunch buffet

seafood bar

local cheese board

panatone french toast

garden salads

carved filet of beef

pastry shop specialties

10:00 – 2:30

share

beausoleil *oysters* • classic mignonette 2.00 ea

cast iron roasted *mussels* • spanish chorizo 15.00

fatted calf *mortadella & picnic ham* • quince butter 13.00

crispy fried *green beans* • hot mustard sauce 8.50

artisanal *cheese* plate • fig bread • pears 18.00

wood oven

little neck *clams* • smoky red pepper butter 12.00

mushroom & taleggio cheese *pizza* • organic potatoes 14.00

pepperoni • salt cured olive & shaved fennel *pizza* 15.00

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charcoal grill

swordfish • roasted brussels sprouts • pancetta • saffron butter sauce 29.00

pork t-bone • roasted organic carrots • apple mustard jus 31.00

filet of *beef* • cippolini onion • crispy potatoes • turnip puree 29.50

porcini rubbed *N.Y. steak* • blue cheese • king trumpet mushrooms 38.00

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range

whole steamed *branzino* • marinated lima beans • celery salad 28.00

dungeness *crab cakes* • meyer lemon brown butter • cauliflower puree 24.00

braised chicken & pancetta ragu • orecchiette *pasta* • pea shoots 22.00

sonoma *duck* breast • creamy farro • raisins & chanterelle mushrooms 27.50

executive chef • anne gingrass-paik

restaurant • gardens • wine shop
www.brix.com