

Brix

lunch

share

oysters on half shell
classic mignonette
2.00 each

golden beet & goat cheese
risotto fritters
tangerine aioli
10.00

artisanal *cheese* plate
18.00

crispy fried *green beans*
hot mustard sauce
8.00

side dishes

3.50

quinoa salad
mushroom, ginger &
cilantro

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beets & cherries
blue cheese & walnuts

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roasted *broccoli*

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french *fries*

events

valentine's weekend

*a la carte menu with
sweetheart specials
friday thru sunday*

mustard festival

*grand dinner here at brix
february 19th*

salad & soup

winter root vegetable *soup* • shaved truffle 10.00

citrus salad • bellweather farms ricotta • toasted almonds 11.00

apple walnut *carpaccio* • vella cheddar • parsley sauce 10.00

butter lettuce salad • pecorino cheese • asian pears 9.50

tangerine *chicken* & almond crepe salad 15.00

garden green salad • balsamic vinaigrette • avocado • radish 8.00

wood oven

fennel sausage *pizza* • candied bacon • spinach 15.00

mushroom & taleggio cheese *pizza* • organic potatoes 16.00

lamb *pizza* • green olives • st andreas • rosemary • arugula 16.00

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range

garden herb *meatloaf* • broccoli • cauliflower puree 16.00

open-faced *braised beef* sandwich • pickled carrots • frisee 17.00

grilled *chicken* • chanterelle mushrooms • spinach • parmesan butter 17.00

broiled *sea bass* • celery root puree • mustard sauce 18.00

sandwich

charcoal grilled niman ranch *cheeseburger* • potato bun • steak fries 15.00

brix winter *burger* • truffled sottocenere
butter roasted mushrooms • truffled fries 21.00

chicken salad • pink lady apples • focaccia • garden greens 16.00

Executive Chef • Anne Gingrass-Paik

restaurant • gardens • wine shop
www.brix.com