

starts

FETA — 16

Whipped sheep milk feta, sesame, honey, thyme, lemon, grilled focaccia

AVOCADO TOAST — 16

Baguette, pickled red onion, crispy capers, garlic aioli, toasted garlic, dill

BREAKFAST CHARCUTERIE — 16

Bacon, sausage, sugar pearl waffles, fresh fruit, whipped butter, maple syrup

OYSTERS — 22

Six, chef-selected

Baked — scallion-garlic ash butter, grana, lemon

Raw — mignonette, house hot sauce, lemon

soups + greens

BRICK-FIRE

FRENCH ONION — 10

WEDGE SALAD — 11

Bacon, marinated tomato, bleu cheese, pickled red onion, bleu cheese dressing

HOUSE SALAD — 11

Greens, feta, grape tomato, cucumber, onion, kalamata olive, peppercorn vinaigrette

brunch

BANANA BOURBON FRENCH TOAST — 18

Candied bourbon bananas, salted caramel, toffee crunch, sweet cream

BAGEL + LOX — 25

Cured salmon, tomato, cucumber, capers, pickled red onion, whipped cream cheese, toasted bagels

CHILI CRISP EGG — 22

Chulua crunch oil, feta, arugula, toasted baguette, potato rosti

CHICKEN + WAFFLES — 22

Boneless chicken thigh, spicy maple syrup

BREAKFAST BURGER — 22

10oz Natural angus custom grind, caramelized onion, bacon, fried egg, house pickle, house steak sauce

PORK BELLY FRITTATA — 18

Roasted tomato, avocado, goat cheese, arugula

SHORT RIB BENNY — 28

Poached eggs, 48 hour short rib, roasted tomato, arugula, brown butter hollandaise, toasted english muffin

SHRIMP + GRITS — 25

Stone-ground white grits, tomato, fresno chili, poached egg

STEAK + EGGS — 42

10 oz. Hanging tender, crispy potatoes, fried eggs, chimichurri

CHICKEN-FRIED LAMB — 24

Calabrian marinated, cucumber & tomato tzatziki, potato rosti, fried egg

b+b classics

FAROE ISLAND SALMON — 38

Kale root vegetable, sweet potato, fig balsamic reduction

PORK CHOP — 38

14 oz. Heritage tomahawk, maple bourbon dijon

BRICK OVEN CHICKEN — 34

Brined breast + thigh, crispy potato, broccolini, garlic, chiles, jus

FILET — 70

8 oz., Center cut

sides

BISCUITS + HONEY — 9

Two house-made buttermilk biscuits, whipped butter, local honey

BACON — 8

Hickory smoked

POTATO ROSTI — 12

Russet, duck fat, whipped goat cheese

GARLIC FRIES — 10

Roasted garlic, herbs

MAC + CHEESE — 12

Cavatappi pasta, aged gruyere, fontina, aged cheddar, garlic crumb, chives

BRUSSELS SPROUTS — 10

Crispy, soy, chilies, bacon, peanuts

BROCCOLINI — 10

Grilled, grana, crispy prosciutto, lemon

FRESH FRUIT — 9

Chef selected

***HAPPY
MOTHER'S
DAY!***

brick+brine