

Starters

Three Cheese Plate & Crackers 13.5
Honey, Fresh Granny Smith Apple & Grape Compote
Each Additional Cheese 4.5
Please see our Cheese Menu for today's selection

Charcuterie Plate 13.
Prosciutto, Dry Salami, Hot Coppa, Spiced Marcona
Almonds, Marinated Olives, Stone Ground Mustard

Fresh Baked Petite Baguette 3.5
Fresh Herb & Roasted Garlic Butter

Brix Truffle Fries 8.
Pecorino, Parsley & Truffle Oil

Pulled Pork Sliders 7.5
Slow Roasted Pulled Pork & Cabbage Slaw

Seared Sea Scallops* 14.
Yukon Gold Mashed Potatoes, Orange Beurre Blanc & Chives

Tuna Tartare* 10.
Yellowfin Tuna, Avocado, Cucumber, Shallots, Red Chiles &
Fresh Herbs & Parsley Horseradish Vinaigrette

Smoked Pepper Steak Bites* 13.5
Portobello Mushroom, Sweet Onions, Demi Glace,
Blue Cheese Crumbles & Fresh Baked Baguette

Chipotle Hummus & Grilled Flatbread 8.5
Red Bell Pepper, Onion, Chives & Olive Oil

Crisp Fried Calamari 10.5
Ancho Seasoned, Red Bell Pepper, Chive & Garlic Aioli

Brix Mac & Cheese 9.
White Cheddar, Pecorino, Truffle Oil & Bacon

Flatbread Pizzas

Margherita 12.5
Roma Tomatoes, Mozzarella, Basil, Garlic Oil & Balsamic

Pesto Chicken 13.
Basil Pesto, Chicken Breast, Artichoke Hearts,
Red Onion & Mozzarella

Hot Coppa Flatbread 12.
Cured Spicy Ham, Garlic Oil, Mozzarella, Goat Cheese,
Olives, Smoked Tomatoes

Pancetta & Pear 13.
Cured Italian Bacon, Oregonzola, Mozzarella, Hazelnuts,
Chives, Balsamic & Roasted Garlic Cream Sauce

Spinach & Mushroom Flatbread 11.
Mozzarella, Roasted Red Peppers, Garlic Oil & Chimichurri

Prosciutto & Arugula 13.
House Made Tomato Sauce & Fresh Mozzarella

Italian Sausage 12.5
Zucchini, Red onions, Mozzarella,
Asiago Cheese & A Roasted Red Pepper Sauce

Roasted Garlic & Pepperoni 11.
House Made Tomato Sauce, Smoked Provolone &
Fresh Rosemary

Warm Broccoli Salad 8.
Garlic Anchovy Dressing & Fresh Lemon

Brix Caesar Salad*
House Made Croutons, Pecorino & Creamy Anchovy Dressing
Starter 7. Entrée 10.

Kale & Quinoa Salad
Feta Cheese, Mandarin Oranges, Red Onion,
Sliced Almonds & Champagne Vinaigrette
Starter 8.5 Entrée 12.

Roasted Beet & Goat Cheese Salad
Arugula, Toasted Hazelnuts & Sherry Vinaigrette
Starter 8. Entrée 11.5

Pear & Blue Cheese Salad
Baby Spinach, Crisp Pears, Candied Pecans &
Balsamic Vinaigrette
Starter 8. Entrée 11.5

Italian Chopped Salad
Romaine, Salami, Prosciutto, Olives, Tomato, Red Bell
Peppers, Garbanzo Beans, Mozzarella & A Basil Vinaigrette
Starter 9.5 Entrée 15.
Add grilled Chicken 4. Prawns, Steak, Salmon 6.

Entrees

Creamy Risotto 15.
Crimini Mushrooms, Fire Roasted Tomatoes,
Sautéed Spinach, Garlic & Pecorino
Add Grilled Chicken 4.
Add Grilled Sirloin Steak 6.
Add Salmon or Sautéed Prawns 6.

Pappardelle Pasta 15.
Ribbon Noodles, Red Wine Beef Ragout, Pecorino
& Basil Oil

Blackened True Cod 18.5
Yukon Gold Mashed Potatoes, Sautéed Spinach, Pineapple,
Red Chilies, Onion & Cilantro Salsa

Brix Café Burger* 16.
Half Pound All Natural Patty Prepared Medium, Aioli,
Blue Cheese or White Cheddar, Tomato, Lettuce,
Caramelized Onion, Thick Cut Bacon & Seasoned Fries

Wild Salmon* 24.5
Grilled Medium, Stone Ground Mustard & Maple Glazed,
Bacon, Sautéed Spinach, Yukon Gold Mashed Potatoes &
Frizzled Onions

Chicken Marsala 18.
Pan Seared Chicken Breast, Creamy Marsala Sauce with
Shallots, Garlic & Crimini Mushrooms, Sautéed Spinach,
Creamy Yukon Gold Mashed Potatoes

Ancho Sirloin Steak* 26.
Grilled Medium Rare, Potato Gratin,
Sautéed Spinach & Veal Demi Glace

**consuming raw or undercooked meat, poultry, seafood, shellfish or
raw eggs
may increase your risk of food borne illness*

Soup & Salads

Lemon Fennel Orzo Soup 6
Garlic, Onion, Celery, Carrots & Thyme