



## Cheese Selection

Three Cheese Plate & Croccatini Crackers Honey, Fresh Granny Smith Apple & Fruit Compote 13.5

St. Andre, France (Cow) A delightfully sweet & buttery triple cream

Drunken Goat, Spain (Goat) Mildly tangy & slightly sweet with a touch of spice

Cypress Grove Humboldt Fog Chevre, US (Goat) Soft & creamy with a ribbon of ash for an elegant finish

Chive & Thyme Dusted Chevre, US (Goat) Soft & creamy rolled in fresh herbs

Beecher's Flagship White Cheddar, US (Cow) Semi hard, distinctively nutty & robust

Rogue Creamery Oregonzola, US (Cow) Sharp & tangy with a lush, buttery texture

Shropshire, England (Cow) A creamy blue cheddar with a long, complex finish

Bleu d'Auvergne, France (Cow) Full flavored, slightly salty & soft with a touch of earthiness

*Add Chacuterie: Prosciutto, Dry Salami, Hot Coppa, Spiced Marcona Almonds, Marinated Olives, Stone Ground Mustard +8.*

## Starters

Macrina Artisan Bakery Fresh Baked Demi Baguette Fresh Herb & Roasted Garlic Butter 4.5

Brix Truffle Fries Pecorino, Parsley & Truffle Oil 8.

Spinach & Mushroom Flatbread Pizza Mozzarella, Roasted Red Peppers, Garlic Oil & Chimichurri 12.

Seared Sea Scallops\* Yukon Gold Mash, Orange Beurre Blanc & Chives 15.

Tuna Tartare\* Yellowfin Tuna, Avocado, Cucumber, Shallots, Red Chiles & Fresh Herbs & Parsley Horseradish Vinaigrette 12.

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

Smoked Jalapeno Hummus & Crudite Sliced Cucumber, Red Bell Peppers & Stemmed Baby Carrots 9.5

Crisp Fried Calamari Ancho Seasoned Tentacles & Tubes, Citrus Parsley Salad & Peanut Pesto 11.5

Brix Mac & Cheese Beecher's Flagship White Cheddar, Pecorino, Truffle Oil & Bacon 9.5

Smoked Salmon Flatbread Pizza Red Onion, Capers, Garlic, Lemon & Greek Yogurt & Fresh Dill 14.5

## Soup & Salads

Butternut Squash Soup 6 Coriander, Turmeric, Cumin, Greek Yogurt, Garlic, Quinoa & Arugula 6.

Warm Broccoli Salad Garlic Anchovy Dressing & Fresh Lemon 8.

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

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

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

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

Italian Chopped Salad Romaine, Salami, Prosciutto, Olives, Tomato, Red Bell Peppers, Garbanzo Beans, Mozzarella & A Basil Vinaigrette 9.5 / 15.

*Add To Any Salad or Risotto: Draper Valley Chicken Breast (5oz) 7. Top Sirloin Steak (6oz) 10. Wild Salmon (6oz) 10. Sautéed Prawns (5 each) 8.*

## Entrees

Creamy Risotto Crimini Mushrooms, Fire Roasted Tomatoes, Sautéed Spinach, Garlic & Pecorino 15.

Pappardelle Pasta Ribbon Noodles, Red Wine Beef Ragout, Pecorino & Basil Oil 16.

Peppercorn Crusted Yellowfin Tuna\* Seared Rare, Sautéed Haricot Vert, Romesco & Microgreens 19.

Grilled Steelhead Trout Sautéed Broccolini, Peanut Basil Pesto, Cucumber & Mint Salad, Honey Vinaigrette 21.

Northwest Seafood Stew True Cod, Scallops, Prawns, Fennel, Yukon Gold Potatoes, Tomatoes, Celery, Onion, Garlic & Grilled Baguette 22.

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

Grilled Pork Chop Garlic & Thyme Brined Porterhouse Chop, Roasted Fennel, Fingerling Potatoes, Pancetta Balsamic Glaze 28.

Top Sirloin Steak Bites Portobello Mushrooms, Sweet Onions, Smoked Pepper Demi Glace, Blue Cheese Crumbles & Macrina Bakery Demi Baguette 21.

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

Chicken & Vegetable Pot Pie Yukon Gold Potatoes, Onions, Carrots, Crimini Mushrooms, Spinach & Herb Puff Pastry 17.

Chicken Marsala Pan Seared Chicken Breast, Crimini Mushrooms, Sautéed Spinach, Yukon Gold Mash, Shallots & Garlic Cream Sauce 18.

Brix Café Burger\* 8oz All Natural Patty Prepared Medium, Aioli, Tomato, Lettuce, Caramelized Onion, Thick Cut Bacon, Macrina Bakery Bun & Fries 16.

*Please select Beecher's Flagship White Cheddar or Blue Cheese*

## Dessert

Warm Chocolate Brownie Vanilla Ice Cream & Chocolate Sauce 7.5

Salted Caramel Crème Brulee Whipped Cream & Fleur de Sel 7.

Apple Bread Pudding Caramel Sauce & Vanilla Ice Cream 7.5

Espresso Pot de Crème Caffe Vita infused chocolate & Whipped Cream 7.

Red Wine Poached Pear House Made Crumble & Vanilla Ice Cream 7.

## Kids Menu

*Available To Those Under 12 Years Old*

Brix Caesar Salad Croutons, Pecorino & Creamy Anchovy Dressing 3.

Spiral Noodles With Butter OR Cheese OR Tomato Sauce 4.

Cheese Pizza House Made Red Sauce, Mozzarella & Pepperoni 5.

Pepperoni Pizza House Made Red Sauce, Mozzarella & Pepperoni 5.

Grilled Chicken Breast Mash & Steamed Broccoli 6.

Grilled Salmon Mash & Steamed Broccoli 8.

Kid's Brownie Vanilla Ice Cream & Chocolate Sauce 3

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

