



BRICK HOUSE GASTROPUB

DON'T FORGET ABOUT BREAKFAST AT THE BRICK HOUSE

APPETIZERS

SWEET AND SPICY SHRIMP

Eight large gulf shrimp flash fried then tossed in our savory sweet and spicy sauce. 17

COCONUT SHRIMP

Eight hand breaded shrimp fried and served with a sweet Thai chili sauce. 16

CRAB CAKES

Three house made blue lump crab cakes, served with a corn relish and our house made garlic aioli. 19

WINGS GF

One pound of wings rubbed with our blend of herbs and spices, then smoked to perfection, served with your choice of our house sauces, BBQ, Buffalo, garlic Parmesan, sweet and spicy, or Caribbean jerk. Accompanied by house made ranch, sriracha ranch or blue cheese dressing. 16

CHICKEN CORDON BLEU EGG ROLLS

Three large egg rolls filled with peppery chicken, ham, and Swiss cheese. Fried golden brown, cut on a bias and served with Kona beer cheese. 17

PUB CHIPS

House cut chips fried, and topped with creamy blue cheese sauce, finished with crispy bacon lardons and green onions. 12

BRUSCHETTA

Capicola, marinated tomatoes, fresh mozzarella, and finished with fresh basil and balsamic glaze on three toast points. 14

BEER BATTERED ONION RINGS

Fried to perfection, piled high and served with our house BBQ sauce. 14

SALADS AND SOUPS

CAESAR SALAD

Romaine lettuce tossed in Caesar dressing and topped with shaved Parmesan and buttery garlic croutons. 13

STRAWBERRY WALNUT SALAD

Mixed greens with candied walnuts, fresh strawberries, fresh blueberries, fried herb goat cheese fritters, and house made strawberry vinaigrette. 17

ADD TO ANY SALAD:

Chicken +7 / Shrimp +8

SALAD DRESSINGS:

Ranch, Sriracha Ranch, Blue Cheese, Italian, French, 1000 Island, Caesar, Strawberry Vinaigrette.

HOUSE SALAD GF

Mixed greens topped with locally grown baby heirloom tomatoes, red onion, shredded cheese, and your choice of dressing. 13

FRENCH ONION SOUP

Traditional French onion soup topped with crostini and beautifully melted Gruyere, finished with fresh herbs. Bowl 14

LOBSTER BISQUE

A creamy roux based soup flavored with the essence of lobster, served with toast points. Cup 8 / Bowl 14

SOUP DU JOUR

This is our soup of the day ask your server, soups will be dependent on seasonally fresh ingredients. Cup 7 / Bowl 12

SANDWICHES AND MORE

Served with your choice of side. Upgrade to a signature side +1

BRICK HOUSE CHICKEN SANDWICH

Your choice of blackened, grilled, or fried chicken breast on a toasted potato bun and topped with lettuce, tomato, onion, and finished with our house made garlic aioli. 15 / Toss it in your favorite sauce +1

BRICK HOUSE GRINDER

Capicola, prosciutto, salami, provolone, Havarti, fresh mozzarella, locally grown heirloom tomato, topped with a creamy iceberg, pepperoncini slaw, baked to a golden brown perfection. 18

LOBSTER ROLL

Buttered poached lobster with our blend of herbs and spices stuffed in a butter toasted hoagie roll. 19

ITALIAN BEEF

Slow cooked beef, topped with Chicago style giardiniera and served with au jus. 18

THE BRAISED SHORT RIB

House braised short ribs topped with caramelized onions, and sweet and spicy sriracha slaw in a toasted hoagie roll, served with au jus. 19

CAJUN CHICKEN & ANDOUILLE ROLL

Chicken, andouille sausage, peppers and onions, with house made aioli, and finished with melted provolone cheese. 17

SWEET AND SPICY TACOS

Fried shrimp tossed in our sweet and spicy sauce, served in 3 flour tortillas, topped with our house made coleslaw. 17

SLIDERS

SWEET SOUTHERN SMOKY SLIDERS

Three angus beef sliders with candied bacon finished with bacon jam and gouda cheese. 14

THE GOAT

Three angus beef sliders with herb whipped goat cheese and baby heirloom tomatoes. 14

SHORT RIB

Tender braised short ribs topped with a sweet and spicy sriracha slaw. 14

LIGHTER FARE

Smaller portions for a smaller price. Served Monday–Friday from 11:00–4:00 only.

APPETIZERS

SWEET AND SPICY SHRIMP (5 pc.) 10

WINGS GF 8

BEER BATTERED ONION RINGS 7

SOUP AND SALAD

Your pick of Caesar or House side salad and cup of soup. 10

BRICK HOUSE SMASH BURGERS

Served with fries only.

Pick your burger – Single patty only. 14

THE BRICK HOUSE BURGER
SOUTHERN SWEET & SMOKEY BURGER
MUSHROOM SWISS BURGER
THE FARMER
THE BLUE CHEESE
THE GOAT
THE FRENCHY

SANDWICHES AND MORE

BRICK HOUSE CHICKEN SANDWICH

Your choice of blackened, grilled, or fried 4 oz. chicken breast. Served with fries. 10
Toss it in your favorite sauce +1

SWEET AND SPICY TACOS

Fried shrimp tossed in our sweet and spicy sauce, served in 2 flour tortillas, topped with our house made coleslaw. Served with fries. 10



BRICK HOUSE GASTROPUB

BRICK HOUSE SMASH BURGERS

Served with your choice of side. **Upgrade to a signature side +1**

THE BRICK HOUSE BURGER

Two ¼ lb Angus beef patties, with your choice of cheese and topped with lettuce, tomato, onion, and finished with our house made garlic aioli. 16

SIGNATURE DISH

SOUTHERN SWEET & SMOKY BURGER

Two ¼ lb Angus beef patties topped with two slices of house made thick cut candied bacon, smoked Gouda, and finished with bacon jam. Served with lettuce, tomato, and onion on a toasted potato bun. 20

MUSHROOM SWISS BURGER

Two ¼ lb Angus beef patties topped with sautéed mushrooms and caramelized onions, and finished with a Kona beer cheese on a toasted potato bun. 17

THE FARMER

Two ¼ pound Angus beef patties, topped with an over easy egg, two slices of candied bacon and American cheese, served with lettuce, tomato, and onion on a toasted potato bun. 16

THE BLUE CHEESE

Two ¼ pound Angus beef patties, topped with a creamy blue cheese sauce, and served with lettuce, tomato, and onion on a toasted potato bun. 16

THE GOAT

Two ¼ pound Angus beef patties topped with goat cheese, fresh heirloom tomato, spring mix, and onion on a toasted potato bun. 17

THE FRENCHY

Two ¼ pound Angus beef patties topped with Gruyere cheese, and sweet brandy caramelized onions, served with spring mix lettuce and tomato, on a toasted potato bun. 17

THE VEGAN

Single patty vegan burger topped with fresh avocado and spicy mustard, finished with lettuce, tomato, and onion. 15

ENTRÉES

SHRIMP N GRITS ^{GF}

Large tender shrimp, served on a bed of house made cheesy grits and a creamy andouille and bacon sauce with our house made herbs and spices. 22

LOBSTER MAC N CHEESE

Our butter poached lobster tossed with fresh green onions, crispy Lardons and finished with cavatappi pasta and our house made creamy gouda cheese sauce. 25

CHICKEN A LA MER

Fried chicken breast on a bed of garlic chive whipped mash potatoes, topped with lardons, crab, and lobster in a creamy seafood sauce. 26

SIGNATURE DISH

BRICK HOUSE FRIED CHICKEN

Leg and thigh, marinated in our herb and spice blend, sous vide to perfection and then deep fried golden and delicious. Served with garlic and chive whipped potatoes, and served with our house made chicken gravy. 23

SEAFOOD PASTA

Sautéed shrimp, crab, and lobster, tossed with linguine in a house made rosé sauce. Served with toast points. 27

CHICKEN ALFREDO

Tender sautéed chicken breast in a creamy garlic Parmesan sauce, tossed with linguine pasta, and served with toast points. 23

SHRIMP SCAMPI

Eight beautifully sautéed shrimp in a buttery white wine garlic herb sauce, on a bed of linguine, served with toast points. 25

THE BRICK STRIP

12 oz. KC Strip cooked to your temperature served with an herb whipped goat cheese demi glaze, garlic chive whipped mashed potatoes, and one other choice of side. 28

DUAL FILET SURF N TURF

Two 4 oz. beef medallions topped with garlic herb blue lump crab meat, served with garlic chive whipped mashed potatoes and one other choice of side. 36

KOREAN TUNA TACOS

Three sesame seed seared tuna tacos with bulgogi slaw, spicy mustard, and topped with fried leeks in a romaine shell. 20

TUNA POKE NACHO

Shredded green leaf, cucumber, mango, avocado, with a sweet ginger soy sauce, and finished with cilantro, green onions, and toasted sesame seeds. Served with fried wontons. 22

SIDES ⁵

FRENCH FRIES

GARLIC CHIVE WHIPPED MASHED POTATOES

SWEET AND SPICY SRIRACHA COLESLAW

VEGETABLE OF THE DAY

SIDE SALAD

HOUSE CHIPS

SIGNATURE SIDES ⁶

WHITE TRUFFLE FRIES

SWEET POTATO FRIES

MAC N CHEESE

SIDE CAESAR SALAD

DESSERTS ¹⁰

FLOURLESS CHOCOLATE TORTE ^{GF}

Gluten free chocolate cake served warm with a mixed berry coulis.

CRÈME BRÛLÉE

traditional creme brulee topped with mixed berries.

CINNAMON TOAST CRUNCH BREAD PUDDING

Topped with cinnamon toast creme anglaise.

BEIGNETS

Deep fried French pastry, dusted with powdered sugar and served with choice of creme anglaise or a banana rum caramel sauce.

KIDS MENU ⁸

Includes drink and one side.

CHICKEN STRIPS

CHEESEBURGER

MAC N CHEESE

GRILLED CHEESE

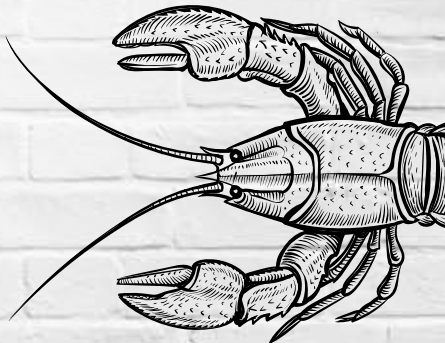
BUTTERED NOODLES

LIL SIDES

FRENCH FRIES

VEGETABLE OF THE DAY

SIDE SALAD



DON'T FORGET ABOUT BREAKFAST AT THE BRICK HOUSE

^{GF} Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity added for parties of 8 or more.