

# GRILLE MENU



## APPETIZERS

**Mussels 12**  
with white wine, garlic and thyme served with baguette **GF**

**Wings (8) 10**  
bone in chicken tossed in your choice of buffalo, BBQ or sweet thai chili served with ranch or blue cheese dressing **GF**

**Fried Brussel Sprouts 8**  
tossed in Sweet Thai Chile **V, GF**

**House Made Chips 5**  
served with Malt Vinegar and ranch **V**

**Brushetta 9**  
toasted baguette with marinated tomatoes, onions and fresh basil and a balsamic reduction **V, GF**

## SOUPS & SALADS

**Soup of the day** cup \$4 or bowl \$6

**Fall Salad \$9**  
apples, candied walnuts, dried cranberries, on a bed of arugula and spinach with raspberry walnut dressing **V, GF**

**Caesar Salad \$8**  
romaine, shredded parmesan, and house made croutons served tossed in Caesar dressing

**House Salad \$7**  
greens served with red onions, cherry toms, cucumbers, house made croutons and dressing of your choice

*Add a chicken or crab cake for \$6*

### Dressings:

Ranch, Blue Cheese, Raspberry Vinaigrette, Balsamic or 1000 island

## HANDHELDS

Served with choice of fries or house chips. Add potato salad or onion rings for \$1

**Chicken Salad \$9**  
chicken breast with dried cranberries, chopped pecans, honey and mayo

**Buffalo Chicken Sandwich \$10**  
hand breaded fried chicken breast tossed in buffalo sauce topped with blue cheese crumbles served with LTO on potato bun

**Brickshire Grilled Cheese \$9**  
Rustic white bread, american cheese, bacon and tomatoes

**Cuban \$12**  
ham, pulled pork, provolone, coarse mustard and pickles served on toasted baguette

**Brickshire Burger \$11**  
8oz angus chuck served with cheddar cheese, lettuce, tomato and red onion

**Crab Cake Sandwich \$14**  
Served with lettuce and tomato and remoulade on potato bun

## ENTRÉES

**Available after 4pm**

Served with house made mashed potatoes and seasonal vegetables (*Excludes Tuscan Chicken*)

**Brickshire Beef Stew \$15**  
slow roasted beef with root vegetables and savory jus

**Rosemary Grilled Pork chops \$17**  
two 6 oz grilled chops with fresh rosemary

**Crab Cakes \$24**  
two crab cakes served with a side of house made remoulade

**Tuscan Chicken \$16**  
grilled chicken breast served over pasta, with cherry tomatoes, bacon, shredded parmesan, fresh basil in a light cream sauce

## FALL COCKTAIL MENU

**Gin Cup \$10**  
Tanqueray Gin, fresh squeezed lime juice, soda water and rosemary

**Caddyshack Thyme \$10**  
Makers Mark, Thyme and fresh squeezed lemon

**Not your Arnold Palmer \$9**  
Firefly sweet tea vodka, honey simple syrup, limoncello and fresh brewed sweet tea

**Brickshire Sangria \$8**  
Red wine, fall flavors, fruit juices and love