

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