



Brick

American Eatery

Dinner

February 2012

Bar Snacks

Roasted marcona almonds, fresno chile 5.

Marinated olives, house made ricotta, toast 6.

Bone marrow crostini, pickled radish 6.

First

Cod chowder, bacon, leek, potato 7.

Bibb lettuce, Dijon vinaigrette, fines herbes 7.

Calamari salad, olive, golden raisin, pine nut, caper, arugula, rouille 8.

Crispy pork rilette, purple mustard 7.

Peekytoe crab cake, carrot salad, remoulade 9.

Blue bay mussels, white wine, garlic, butter 9.

Chicken fried rock shrimp, buffalo style, maytag aioli 9.

Fried sardines, garlic, tomato, paprika, lemon 7.

Second

Loch duart salmon, chickpea puree, grilled eggplant caponata, yogurt 17.

Grilled swordfish, piperade, gigandes beans, chorizo 16.

Skate wing, cauliflower, roasted grapes, hazelnut, brown butter 17.

Roasted chicken, smashed red bliss, roasted garlic ceringola olive, thyme 16.

Pork tenderloin, hericot vert, butternut squash, cider, black pepper 18.

Lamb burger, spicy onion jam, manchego, escarole, Worcestershire mayo 12.

Braised short rib, celriac puree, cress, pickled trumpet, pantaleo cheese 18.

Bistro steak, brussel sprout, oyster mushroom, fingerling, truffle butter 19.

Consumers are advised that eating raw or undercooked food may increase the risk of getting a foodborne illness.

