

APPETIZERS

Granny's Meatballs - 16

Hand Crafted All Beef Meatball Served w/our House Tomato Sauce and Shaved Parmesan Cheese. **1680 cal**.

Mozzarella Sticks - 14

Crispy Battered Mozzarella Sticks Served w/our House Tomato Sauce. 540 cal. (V)

Grilled Vegetable Platter - 13

Balsamic Marinated Grilled Vegetables, Served w/Pesto and Balsamic Glaze. **570 cal.** vags

Pull-Apart Cheesy Garlic Bread - 8

Bread Boule w/Garlic Butter & Stuffed w/Mozzarella Cheese Served w/Marinara Sauce. 300 cal. v

Caprese Platter - 16

Fresh Mozzarella, Sliced Tomato w/Basil infused Oil & Balsamic Glaze. 470 cal. Var



🕜 Vegetarian 🥨 Vegan 🐠 Gluten Friendly

*If you have any food allergies, please speak with the restaurant team.

Consuming raw or undercooked meats, poultry, seafood, shellfish

or eggs may increase your risk of foodborne illness, especially if

you have certain medical conditions.





ENTRÉES

Add a Hand Breaded Chicken Cutlet to your Pasta Dish - 10 530 cal.

Chicken Parm w/Pasta - 23 Make it Family Style for 68

Hand Breaded Chicken Cutlets Topped w/Melted Mozzarella Cheese Served w/Pasta & our House Tomato Sauce. 1360 cal.

Eggplant Rollatini w/Pasta - 26

Hand Breaded Eggplant Cutlets Rolled w/a Ricotta Cheese Blend Served w/Pasta & our House Tomato Sauce. 1030 cal. (V)

Creamy Pesto Ravioli - 24

Jumbo Cheese Stuffed Ravioli Tossed in our Creamy Basil Pesto Sauce w/Blistered Tomatoes. 1120 cal.

Penne Alla Vodka - 20

Make it Family Style for 45

Penne Tossed in our Creamy House Tomato Sauce Garnished w/Shaved Parmesan. 690 cal. [V]

Tuscan Salmon - 30

Pan Seared Salmon Topped w/Puttanesca Sauce w/Rosemary Polenta & Sauteed Broccolini. 650 cal. @

New York Strip - 38

Grilled NY Strip topped w/Red Wine Demi Glace Served w/Rosemary Polenta & Sauteed Broccolini. 760 cal. GF)



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FROM THE GARDEN

Brick's Poached Apple Salad - 16
Spring Greens topped w/Goat Cheese, Candied Sunflower Seeds, Arils, Śliced Poached Apples w/Pomegranate Balsamic Vinaigrette. 930 cal. Var

Caesar Salad - 14

Romaine Hearts, Shaved Parmesan, Creamy Caesar Dressing & Herb Croutons. 580 cal. (V)

SIDES

Side Fruit - 7

Assorted Fresh Cut Fruit. 50 cal. VG,GF

Side Fries - 7

Crispy Coated French Fries. 270 cal.

Garlic Parm Fries - 9

Crispy Coated Fries Tossed w/ Roasted Garlic Oil & Parmesan Cheese. 380 cal.

Brick's Poached Apple Salad - 7

Side Portion of our Poached Apple Salad. 270 cal. (V.GF)

Side Caesar Salad - 9

Side Portion of our Classic Caesar Salad. 290 cal. 🕡

Rosemary Polenta-7

Side Portion of our Creamy Rosemary Polenta. 270 cal. V.gF)

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*Prices do not include tax



KIDS MENU



3 Crispy Chicken Tenders Served w/Choice of Fries or Cut Fruit. **230 cal**.

Cheeseburger - 12

Classic Single Cheeseburger served w/Choice of Fries or Cut Fruit. 530 cal.

Pasta Bowl - 12 Choice of Butter, or Tomato Sauce Served w/Choice of Fries or Cut Fruit. 650 cal. 🕡

Mac-N-Cheese - 12

Noodles in Cheese Sauce Served w/Choice of Fries or Cut Fruit. 850 cal. (V)

SOMETHING SWEET

Tiramisu - 14

Layers of Coffee Dipped Ladyfinger & Mascarpone dusted w/Cocoa Powder. 400 cal.

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NY Cheesecake - 14

Slice of New York Style Cheesecake w/ Strawberry Garnish. **560 cal.** 🕜

BYO Brownie Sundae - 14
Brownie, Vanilla Ice Cream, Whipped Cream, Sprinkles, Maraschino Cherries, & Chocolate Sauce. 1730 cal. (V)

Ice Cream - 7

Hand Scooped A La Mode Ice Cream or Sorbet. 1320 cal. 🔽

Apple Slices - 4
Fresh Sliced. 320 cal.

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WINE LIST

Wine by the Glass

Vista Point Cabernet Sauvignon	9.50
Vista Point Merlot	9.50
Vista Point Pinot Grigio	9.50
Vista Point Chardonnay	9.50
Expressionist Rose	14
Lifevine Sauvignon Blanc	15
Mark West Pinot Noir	15
Franciscan Chardonnay	16
Wycliff Brut	12
Wine by the Bottle	
Vista Point Cabernet Sauvignon	40
Vista Point Merlot	40
Vista Point Pinot Grigio	40
Vista Point Chardonnay	40
Expressionist Rose	65
Lifevine Sauvignon Blanc	70
Mark West Pinot Noir	70
Franciscan Chardonnay	75
Wycliff Brut	55
Louis Martini Cabernet Sauvignon	75
Santa Margherita Pinot Grigio	100

SPECIALTY COCKTAILS

Old Fashioned - 19
Bourbon/Simple Syrup/Bitters/Orange Slice

Manhattan - 19
Bourbon/Sweet Vermouth/Bitters/Cherry

Negroni - 17
Gin/Sweet Vermouth/Campari

Cosmo - 16 Vodka/Triple Sec/Lime Juice/ Cranberry Juice/Lime Slice

Sangria - 16
OJ/Red Wine/Simple Syrup/Brandy/Sour Mix

Espresso Martini - 18
Espresso/Vodka/Coffee Liqueur/Milk

BOTTLED BEER & CANNED COCKTAILS

Newburgh Brewing 14.99
Build It Boss

Mill House Brewing Co. 14.99

Haus of Fun

Pennings Farm Cidery 14.99
Cold Crash

White Claw 16.49 Vodka Peach

Surfside Spiked Iced Tea 14.99 High Noon 14.99 Corona 13.99

DRAFT BEER

Sam Adams 12.99 Seasonal

Captain Lawrence 14.99
Citra Dreams

Stella 14.99

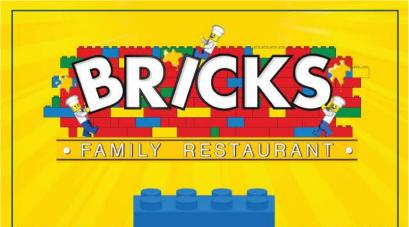
Yuengling 11.99

Goose Island 11.99

Coors Light 12.99

Blue Moon 12.99

Voodoo Ranger 12.99



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