



LU-BRUNCH @ THE BRICK

11:00-3:00 SATURDAY & SUNDAY

BRICK ANCHOR BREW-HOUSE

BRUNCH ITEMS

(note: due to increasing costs of eggs, we are temporarily cutting them from our Brunch menu)



French Toast 12-

2 slices Brioche Bread sprinkled w/Powdered Sugar & served with warm Maple Syrup

Nashville Hot Chicken & Waffles 13-

Hot Fried Chicken Breast on a Waffle;served with Bourbon Brown Sugar

Cajun Parmesan Cheese & Shrimp Grits 13-

Stone Grits cooked in White Cheddar Cheese & topped w/Cajun-Style Shrimp, Tomatoes, Scallions & Parsley

Add-ons:

House-Home Fries 2.5-

Pancake or Grits 3-

Canadian Bacon 3.75-

Sausage or Bacon 3.75-

Waffle 4-

LUNCH ITEMS

Salad (add: **Chicken 5-** | **Grilled Jumbo Shrimp 5-**)

-Side House or Caesar Salad 5-

Caesar Hydroponic Lettuce tossed in Caesar Dressing topped with Parm Cheese & Croutons

10-

House Hydroponic Lettuce, Cherry Tomatoes, Cucumbers, Cheese blend, Bacon & Croutons

11-

Brickfield Salad Baby Spinach, Candied Pecans, Goat Cheese, Blueberries, Strawberries & choice dressing: Ranch, Blue Cheese, Raspberry Vinaigrette, Lemon-herb, Italian or Balsamic Vinaigrette

13.5-

Appetizers

Fried Pickle Chips 8-



Peach Cobbler deep-fried Egg Rolls Six pieces Van Ice Cream, Fresh Peach slices, Cinnamon-Brown Sugar deep-fried w/Powdered Sugar dust & Whipped Cream



10-

Strawberry Cheesecake deep-fried Egg Rolls Six pieces Strawberry Cream Cheese, Strawberry Syrup, chopped Strawberries, and drizzled w/Strawberry Glaze & Powdered Sugar dust & Whipped Cream



10-

Cheesecake Flight Five assorted flavored Cheesecake rounds



10-

Hot Buffalo Cauliflower Hand-breaded & tossed in house-flavored Hot Sauce



10-

Garlic-Parm Asparagus Fries Tempura battered & flash-fried; Lemon-Thyme Aioli



10-

Mac-N-Cheese Balls 2 house-made deep-fried Mac & Cheese w/melted Cheese sauce



11-

Gator Bites Deep-fried w/Cajun Remoulade Sauce

11-

Loaded Cheddar Bacon Fries House-cut fries, Cheese sauce, Bacon bits & Pulled Pork. Servd with house-BBQ sauce, Green Onions and Sour Cream

12.5-

Bills Mafia Chicken Dip Shredded hot-sauced Chicken, mixed Cheese & Green onions; w/fresh fried Chips

14-

Wings 10 Jumbo Wings served w/Brick Anchor Signature Hot Sauce, Jack Daniels Glaze, BBQ, Garlic-Parm, Hot Dry Rub, Old Bay or Sweet & Spicy Asian (up to 2 flavors of 5 wings each flavor; asstd flats & drums)

15-

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



MORE LUNCH ITEMS & BRUNCH DRINK SPECIALS

Sandwich Selections (comes with House-cut Fries; substitute any side for 2-)

Italiano Salami, Pepperoni, Pepperoncini's, Ham, Provolone, LTO & Italian Dssg. on toasted Hoagie	11-
Brick Club Sliced Turkey, Ham, Bacon & LTO on Challa Bread; Mayo or Mustard on side	12-
BBQ Pork Slo-cooked Pulled Pork on Brioche in Chipotle BBQ sauce, Pickles & Coleslaw	12-
Shrimp Po-Boy Deep-fried; served w/Lettuce, Tom. & Onion & Remoulade on toasted bun	13-
Braised Beef Grilled Cheese House Braised Beef, Bacon, Cheddar, Provolone, Swiss, Tomato & Bistro Sauce; pressed on Challa Bread	13.5-
Brick Reuben Fresh sliced 5-oz. Corned Beef, served w/house made bistro sauce; w/Swiss Cheese & Apple Cajun Coleslaw, grilled on Rye	14.5-
Buffalo Chicken Breast Breaded & fried; Hot sauce, LTO, Pickles & Blue Cheese crumbles	14-
Philly Cheese Steak 8 oz. Sliced RibEye Steak, grilled Peppers, Onions & Mushrooms on toasted Hoagie (note: Shredded Cauliflower Steak option w/Vegan Cheese 12-)	15-



Burgers, etc. (served w/choice Side) (add Cheese slice 1-; add Bacon 1.5-)

No-frills Burger Char-grilled Beef Burger, LTO on Brioche	12.5-
Creamy Mac 'n Cheez Burger Char-grilled Burger, Bacon, House Mac-n-Cheese on Brioche	14-
The Rodeo Burger Char-grilled Beef Burger, topped w/Cheddar Cheese, Jalapeno Chutney, spicy Candied Bacon, Fried Egg & Fried Onions on Brioche	15.5-
The BIG TEXAS Char-grilled Beef Burger, BBQ Braised Beef, Bacon, LTO & Cheddar on Brioche	15.5-

Tacos (3): 15-

Chicken Tanga Shredded Chicken, Onions, Peppers, Cilantro, Cojita Cheese with dipping sauce
Fish Tempura breaded Penjaki Fish, Cilantro-Onion mix, Lemon Remoulade
Steak Grilled Steak, Caramelized Onions, Cilantro & house-Cheese Sauce (add 2-)

TRADITIONAL MIMOSA

3.5- Glass | 11- Pitcher

CLASSIC BRUNCH DRINKS

Cranora-Mimosa Bellini Champagne, Peach Schnapps, Cranberry Juice & OJ; w/Cranberries & Orange Slice	6-
Manmosa Vodka, Champagne, OJ	7-
Caramel Apple Mimosa Champagne with Apple Juice, Caramel & Sugar Rim	7-
Irish Coffee Jameson Irish Whiskey, Irish Cream, Coffee w/Whipped Cream	7-
Blueberry Pancake Shot Smirnoff Blueberry Vodka w/Butterscoth Schnapps & an OJ Chaser	7.5-

BLOODY MARY'S

The Bloody Brick Texas Pete, Worcestershire, Choice House Liquor, Old Bay Rim, Lime, Lemon & Olives	5.5-
Mile High Bloody Dr. Stoner's Herb Vodka, A-1, Bacon, Lime, Lemon, Olives	7.5-

