



VON ZEPPELIN'S AMUSEMENT

CRISPY CALAMARI \$10.00
ROASTED CORN, ARUGULA, MANCHEGO CHEESE, TOMATO-ROMESCO SAUCE
"PILZNER"

"POPCORN" CORNDOGS \$9.00
GRAIN MUSTARD, CORNICHONS, BISTRO SAUCE
"LAGER"

RICOTTA GNOCCHI \$9.00
FOREST MUSHROOMS, TOMATOES, THYME SAGE SAUCE
"BROWN ALE"
(Add Surryano Ham \$5.0)

DIVER SCALLOPS \$12.00
CRISPY HOUSE BACON, CELERY ROOT, ROSEMARY LEMON BROWN BUTTER
"HEFEWIEZEN"

THE BRICK WING TRIO \$10.00
FRANKS HOT SAUCE | RANCH & BLEU
CHILI BOURBON | CILANTRO & SPICED PECANS
RASBERRY SRIRACHA | CITRUS DUST & CRISPY FENNEL
"PALE ALE"

LOBSTER & SHRIMP RAVIOLI \$14.00
CHERVIL & FENNEL SALAD, LOBSTER CREAM
"VIENNA LAGER"

BRICK BREW "PRETZEL" BOWL \$10.00
SPICY CHEDDAR FONDUE, CRISPY ONIONS, HOUSE BACON
"SAISON"

CHESAPEAKE CRAB CAKE \$14.00
WATERCRESS SALAD, ROMESCO SAUCE, PRESERVED LEMON
"HELLES"

THE THREE GINGER-PIGS \$11.50
DUROC PORK BELLY, STEAMED BUNS, JICAMA SLAW, HOSSION GLAZE
"MARZEN"

AHI TUNA TARTAR \$12.00
AVOCADO, CITRUS COMPOTE, HERB SALAD
"IPA"

H.G. WELLS SANDWICHES

ALL SANDWICHES SERVED WITH HAND CUT FRIES

"BIG TEXAS" \$13.00 | \$10.50
GRASS FED BEEF BURGER, BBQ PULLED SHORTRIBS, HOUSE BACON, "LTO", WISCONSIN CHEDDAR, CHALLA BUN
"AMBER ALE"

GRILLED LAMB SLIDERS \$11.50
TZATZIKI SAUCE, SPICED CHILI SAUCE, CURRIED JICAMA
"SAISON"

GRILLED CHICKEN PANNINI \$9.00
MOZZERELLA, OLIVES, DRIED TOMATOES, BASIL FOCACCIA BREAD
"KÖLSCH"

JERSEY RUBEN \$8.25
HOUSE MADE PASTRAMI, MELTED SWISS, SAUERKRAUT CHEESE, SWEET PICKLE AIOLI, MARBLED RYE
"BOCK"

PULLED SHORT RIB GRILLED CHEESE \$9.00
WISCONSIN CHEDDAR, PROVOLONE, SWISS, GRILLED TOMATO, HOUSE BACON, SPICED BISTRO SAUCE
"AMERICAN ALE"

GRANBY MUFFALETTA \$9.00
GRILLED ZUCCHINI, TOMATOES, ROMAINE, BALSAMIC ONIONS, GRILLED PEPPERS, ASPARAGUS, GOAT CHEESE
TOASTED PRETZEL BUN
"HEFEWIEZEN"

TESLA'S BIGGER IDEAS

All Entrees Include a "House Salad"
& your choice of dressing or Caesar Salad

"BLACK ANGUS " STEAK AU "POIVER" \$20.00
CRACKED PEPPER CRUST, ASPARAGUS, "RWS"
SPICED HAND CUT FRIES
"DUNKEL LAGER"

ORGANIC CHICKEN 2 WAYS \$16.50
ALE BRAISED LEG, ROASTED BREAST, BRANDY PEARL ONIONS, GARLIC WHIPPED POTATOES, ALE-THYME REDUCTION
"WIEZEN BOCK"

ALE BRAISED SHORT RIBS \$19.50
BLACK ANGUS BEEF, RICOTTA GNOCCHI & ROOT VEGETABLE RAGOUT, NATURAL JÜS
"VIENNA LAGER"

THE ANCHOR "POT PIE" \$23.00
LIGHT PASTRY, DIVER SCALLOPS, MAINE LOBSTER, SHRIMP, FISH NIBS, MARYLAND CRAB & LOBSTER CREAM
"WHITE BEER"

COASTAL YELLOW FIN TUNA \$22.00
ARTICHOKES, FINGERLING POTATOES, CAPERS, OVEN DRIED TOMATOES, PESTO SAUCE
"IPA"

CHESAPEAKE FLOUNDER \$20.00
FOREST MUSHROOM, PEARL ONIONS, HOUSE BACON, CELERAC PUREE, "RWS"
"PALE ALE"

ASPARAGUS & FOUR MUSHROOM RISOTTO \$14.00
VILLA NANO RICE, ROASTED GARLIC, BASIL, TOMATOES, FENNEL, CHERVIL, MANCHEGO CHEESE
"HELLES"

GEARS GARDEN & GLORY

HOUSE SALAD \$4.00 | CAESAR SALAD \$5.00

ADD: CHICKEN \$4.00 OR SHRIMP \$6.00 TO ANY SALAD

ARUGULA & RED OAK SALAD \$8.00 | \$10.50
POACHED EGG, BACON, MANCHEGO CHEESE, AGED SHERRY VINAIGRETTE
"WHITE BEER"

THE "BERG" & GORGONZOLA WEDGE \$9.00
SPICED ALMONDS, ICEBURG LETTUCE, LEMON CHERVIL VINAIGRETTE
"KÖLSCH"

HEIRLOOM TOMATO NAPOLEON \$10.00
"PIPE DREAMS FARM" GOAT CHEESE, BALSAMIC ONIONS
"HEFENWIEZEN"

CITRUS & ASPARAGUS SALAD \$10.00
CRISPY SHIITAKES, ASPARAGUS BRULEE, BASIL-PINE NUT TRUFFLE EMULSION
"IPA"

"BREW HOUSE" CAESAR \$6.00 | \$11.00
ROMAINE LETTUCE, PICKLED SHALLOTS, PARMESAN CHEESE, PRETZEL CROUTONS
"LAGER"

CHOPPED LOBSTER & CRAB \$13.50
AVOCADO, SWEET 100'S, ENGLISH CUCUMBER MARIA ROSE VINAIGRETTE
"HELLES"

SOUPS for \$5

TOMATO BASIL SOUP
BASIL PISTOU, SHAVED PARMESAN HERB CROUTONS

MINISTRONE
TORTELLINI, OVEN DRIED OLIVE TOMATO BREAD

5 ONION SOUP
PRETZEL CROUTONS MELTED SWISS CHEESE

EDISON 3 COURSE TASTING

~To Begin~

SEASONAL FARM EGG
Pistou Stew, Parmesan Crisp, Chervil
Lagunitas Pils
(California)

~The Main~

PACIFIC SHRIMP & BISTRO STEAK
Rigatoni Pasta, Snow Peas, Turnip Greens, Natural Jüs
Paulaner Marzen
(Germany)

~The Afterwards~

CHOCOLATE SNICKER
Milk Chocolate Flourless Cake, Peanut Cream, Vanilla Ice Cream
Left Hand Milk Stout
(Colorado)

\$30

STEAMPUNK SWEETS

All \$7.00

BANANA BREAD PUDDING
Myres Rum Sauce, Pecan Lace
"DUBBEL"

BELGIUM CHOCOLATE NAPOLEAN
CARMEL, CAYENNE WALNUT BRITTLE, PASSION FRUIT SAUCE, CHOCOLATE MOUSSE
"MILK STOUT"

VALENCIA ORANGE POT DE CRÈME
GRAND MARNIER CREAM, CITRUS ALMOND COOKIE, CHOCOLATE SAUCE
"BLOND"

DUTCH APPLE TART
BROWN SUGAR STREUSEL, APPLE BRANDY CINNAMON SYRUP, VANILLA ICE CREAM
"LAMBIC"

ARTISAN CHEESES & CHARCUTERIE

ACCOMPANIED WITH GRILLED BAGUETTES

ST. ANDREA \$7.50
(BELGIUM, COWS MILK)
WALNUTS, ARUGULA, PEARS, BALSAMIC GLACE
"TRAPPIST"

HUMBOLDT FOG CHEESE \$7.50
(CALIFORNIA, GOATS MILK)
SPICED ALMONDS, APRICOTS, SAUTERNES
"SAISON"

GORGONZOLA \$7.50
(ITALY, COWS MILK)
GINGER-CRANBERRY JAM, PORT REDUCTION
"IPA"

FINE COUNTRY MEATS \$13.00
SURRYANO HAM, SOPPERSETA COPPA SALAMI, OLIVES, MUSTARDS, PORT REDUCTIONS
"PILZNER"

"BREW MAN" CHEESE PLATTER \$5.50
WISCONSIN CHEDDAR, AGED PROVOLONE, SWISS OLIVES, CORNICHONS, MUSTARDS
"LAGER"

PLATTER OF ALL ARTISAN CHEESE'S & THE CHARCUTERIE \$26.00

• Brick Anchor Brew House Supports Local Sustainable Produce Whenever & Wherever It Can. All Menu Items Are Subject To Change
Ask Your Server for Details

• Eating Raw or Undercooked Meats & Vegetables May Increase The Risk For Foodborne Illness

• Vegetarian Option

OUR MISSION

To provide our customers, community and team-members a home away from home in which to enjoy an unsurpassed beer, spirits and culinary experience in an engaging, dynamic, and welcoming environment.

OUR PHILOSOPHY

Put simply, every member of the 'Brick' will treat each other, our customers and community, as we would want our own mother to be treated. Every person who walks through our door deserves respect and will be treated with the highest dignity and attention possible. We will get to know our customers, engage them, and create a welcoming environment in which not only business will flourish, but in which they feel as 'family'. Our staff will be friendly, knowledgeable, and superbly effective in creating a special 'moment' for our customers. Importantly, we will always remember that every one of us – staff and customers alike – have a 'story' which we can add a very positive chapter to.

At The 'Brick' *Everyone* Matters

OUR BEER

Our focus is on bringing our community the wealth of choices it deserves. And our 60 taps will deliver many choices, with half of them dedicated to, and supporting, the breweries of Norfolk, Hampton Roads, Virginia and mid-Atlantic areas. We will bring in local brewers to share their knowledge with our patrons, host frequent beer pairing events, and provide growler services for customers to enjoy our wide beer selection in the comfort of their own homes.

OUR FOOD

You might come for our beer, but you'll stay for our food. Serving lunch, dinner, and weekend brunch options, our menu is 'sophisticated casual' with an emphasis on farm-to-fork offerings and a deep engagement with, and support for, our regional farmers.