


**Salad** (add: Chicken 7- | Grilled Shrimp 6- | Salmon 10-) -Side House or Caesar Salad 6-


**Caesar** Romaine tossed in Caesar Dressing topped with Parm Cheese & Croutons 10-

**House** Spring mix, Cherry Tomatoes, Cucumbers, Cheese blend, Bacon & Croutons 11-



**(New) Brick Springfield** Baby Spinach, Candied Pecans, Goat Cheese, Blueberries, Strawberries & choice dressing: Ranch, Blue Cheese, Raspberry Vinaigrette, Lemon-herb, Italian or Balsamic Vinaigrette 12- 

**Appetizers** (2- off during happy hour, Tues-Sun, 3:00-6:00; wings not included)


**Fried Pickle Chips** Served with Bistro Sauce 7.5- 

**Hot Buffalo Cauliflower Bites** Hand-breaded & tossed in house-flavored Hot Sauce (substitute 'Hot' for Asian 'Sticky' Sauce', Old Bay or Truffle-Oil Garlic Parm for 2-) 10- 

**Buffalo Egg Rolls** 3 Shredded Hot Buffalo Chicken fried in Egg Roll wrapper; Blue Cheese on side 12-

**Retiree Rose's**  **Asparagus Fries** Tempura battered & flash-fried; Lemon-Thyme Aioli 10- 

**Poutine Cheese Fries** House-cut Fries & 8 oz. fresh Cheese Curds topped w/house-made Mushroom-Thyme Gravy, Chives & house-made Bacon Bits 11-

**Mac-N-Cheese Balls** 4 house-made deep-fried Mac & Cheese w/melted Cheese sauce 11.5- 

**(New) Cod Sliders** 3 fried & topped w/Cajun Apple Slaw, Jalapeño Tartar Sauce, Spring Lettuce & sliced Tomato. 13.5-

**(New) Fried Calamari (Rings & Tentacles)** Deep fried Calamari & Lemon Wheels, seasoned w/Basil Old Bay & served w/house-made Lemon-Basil Aioli 13.5-

**(New) Spicy Asian Sticky Shrimp** 6 fried Shrimp served w/Asian Sticky Sauce 14-

**(New) Fried Crab Balls** 6 (two-oz.) deep-fried balls w/Sweet Chili Aioli & Old Bay Seasoning 15-


**Chicken Quesadilla** Grilled Chicken Breast, Grilled Peppers & Onions & Cheddar Jack blend in a Flour Tortilla; House Corn Salsa on side 15-

**Wings** 10 Jumbo Wings served w/Brick Anchor Signature Hot Sauce, Orange-Ginger Sauce, Fireball Glaze, Jack Daniels Honey Bourbon Glaze, Asian Sticky, Garlic-Parm or Nashville Hot Dry Rub (up to 2 flavors of 5 wings each flavor) (come w/assorted flats & drums; cannot order type of wing) (not included in Happy Hour Pricing) 16-

**Sandwich Selections** (comes with House-cut Fries; substitute any side for 3-)

**(New) Brick Club** Sliced Turkey, Ham, Bacon & LTO on Challa Bread; Mayo or Mustard on the side (please specify to server) 11-

**(New) Italiano** Salami, Pepperoni, Pepperoncini's, Ham, Provolone, LTO & Italian Dssg on Hoagie 11-

**Buffalo Chicken Breast** Breaded & fried; Hot Sauce, LTO & Pickles topped w/Blue Cheese crumbles (note: Vegan Tofu option)  13.5-

**Brick Cubano** Slo-cooked Pulled Pork, Ham, Swiss, Pickle, Mojo Mayo & Mustard;pressed Hoagie 13.5-

**BBQ Pork** Slo-cooked Pulled Pork tossed in Fireball BBQ sauce, Pickles & Cajun Coleslaw on Brioche 13.5-

**Braised Beef Grilled Cheese** House Braised Beef, Bacon, Cheddar, Provolone, Swiss, Tomato & Bistro Sauce; pressed on Challa Bread 13.5-


**(New) Brick Reuben** Fresh sliced 1/2 lb. corn beef, served w/house made bistro sauce; w/Swiss Cheese & Apple Cajun Coleslaw, grilled on Rye 14.5-

**(New) Philly Cheese Steak** 8 oz. Sliced Rib Eye Steak, grilled Peppers, Onions & Mushrooms on a toasted Hoagie bun (note: Vegan Tofu option)  15-




# BURGERS, ENTRÉES & MORE

**Burgers, etc.** (served w/choice Side) (add Cheese slice 1-) ( add Egg for 1.5-)

<b>No-frills Burger</b> Char-grilled Beef Burger, LTO on Brioche ( <b>note: Vegan Tofu option</b> ) 	<b>12.5-</b>
<b>Creamy Mac 'n Cheez Burger</b> Char-grilled Burger, Bacon, House Mac-n-Cheese on Brioche	<b>14-</b>
<b>(New) Chicken Burger</b> Grilled Chicken Patty served w/Lemon-Thyme Aioli, Bacon & LTO on Brioche	<b>15-</b>
<b>The Rodeo Burger</b> Char-grilled Beef Burger, topped w/Cheddar Cheese, Jalapeno Chutney, spicy Candied Bacon, Fried Egg & Fried Onions on Brioche	<b>15.5-</b>
<b>The Big Texas Burger</b> Char-grilled Beef Burger, Chipotle BBQ Braised Beef, Bacon, LTO, Cheddar on Brioche	<b>15.5-</b>
<b>(New) Double Brick Burger</b> 2 Char-grilled burgers (14 oz. of Meat!) topped w/Fried Onions, Cheddar, Pickles, spicy Candied Bacon & Jack Daniels glaze on brioche bun	<b>20-</b>

## **Entrees**

<b>(New) Vegan Stir-fry Bowl</b> House-fried rice topped w/Tofu, Asparagus, Peppers, Sun-dried Tomato, Broccoli, Red Fresno Pepper garnish, Cilantro & Sesame Seeds; tossed in Asian Spicy Sauce 	<b>16-</b>
<b>Fish &amp; Chips-</b> 2 pieces of Beer-battered deep-fried Cod, served w/Cajun Coleslaw, Fries & house-made Jalapeño Tartar	<b>17-</b>
<b>(New) Grilled Chicken Breast &amp; Corn Salsa</b> 2 Breast topped w/spicy Rodeo sauce, blended Melted Cheese, house-made Corn Salsa & served w/Rice Pilaf & seasoned Broccoli	<b>20-</b>
<b>(New) Spicy Asian Salmon</b> Fresh blackened Salmon glazed w/Asian Spicy sauce & topped w/Cilantro & Fresno Peppers; served w/grilled Asparagus & house-fried rice	<b>21-</b>
<b>(New) Shrimp &amp; Grits</b> Creamy stone-ground White Cheddar Grits served w/a Cajun sauce w/Peppers, Onions, Tomatoes, Shrimp, Poached Egg & Chorizo	<b>22-</b>
<b>(New) Steak Frites-</b> 8 oz NY Strip topped w/house-made Chimichurri Sauce & served w/grilled Asparagus & Truffle Parmesan Cheese Fries	<b>25-</b>

## **Desserts**



<b>Root Beer Mason Jar Float</b> Van Ice Cream, Root Beer & Whipped Cream	<b>7-</b>
<b>Mixed Berry RumChata</b> -Liquor Bread Pudding w/salted Bourbon Caramel	<b>9-</b>
<b>Orange Fig Crème Brûlée</b>	<b>10-</b>

## **Beverages** 2.5-

**Coke Products | Tea (S/U) | Coffee**



## **House-made Sides**

**Note:** Any substitution: \$2-

### **FRIES:**

House-cut	4-
(New) Old Bay	5-
Sweet Potato	5-
Asparagus	6-
(New) Truffle-oil Garlic-Parm	6-

### **OTHER:**

Mac- n-Cheese	5-
Grilled Asparagus	6-
(New) Rice Pilaf	6-
(New) Fried Rice	6-
House side Salad	6-
Caesar side Salad	6-



**Brick Guest wifi: Brickanchor1**

