

BRICK ANCHOR BREW-HOUSE



DOWNTOWN NORFOLK RESTAURANT WEEK • JUL 17-24

LUNCH MENU • \$15

APPETIZERS (Choose One)

Small Salad (House or Caesar)

House-made Mozzarella Sticks
w/Marinara (v)

Gator Bites w/Cajun Remoulade
Sauce

(add \$5- for a second appetizer)

ENTREE'S (Choose one)

Brick Foot-long Grilled Hot Dog

Maple Bacon-wrapped Foot Long topped w/Green Tomato Relish, Peppers, Onions & served w/Honey Mustard or house-made spicy Ketchup

Lamb Gyro

Fresh-shaved Lamb on toasted Naan topped w/sliced Onions & house-made Tzatziki on shredded Lettuce bed

Pearberry Salad (v)

Pears, Blueberries & Raspberries on Baby Greens w/Manchego Cheese, Candied Walnuts & Raspberry Vinaigrette Dressing

Smoked Brisket Sandwich

House-smoked Brisket served w/house-made BBQ Chipotle Sauce; with Horse-radish Mayo & Caramelized Onions on a toasted Hoagie Bun

Cauliflower, Spinach au Gratin (v)

Baked w/Spinach & creamy Vegan Cheese; topped w/Herb Bread Crumbs

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DINNER MENU

\$25 ENTREE ONLY

\$35 THREE-COURSE

APPETIZERS (Choose One)

Small Salad (House or Caesar)

Fried Quail & Strawberry Basil Biscuit

Deep-fried; w/Fig Honey & Hot Sauce

Fried Feta Cheese (v)

Bread Crumbs & topped w/chopped Tomatoes, Onions, Basil & drizzled w/a Balsamic Glaze

Asian Steamed Buns

Two house-pulled Pork tossed in house-Asian Ginger Sauce; w/Green Onions, Peppers, Sesame Seeds & Cilantro

Gator Bites/Cajun Remoulade Sauce

(add \$7.50 for a second appetizer)

ENTREE's (Choose one)

Molten Veggie Lasagna (v)

Zucchini & Squash baked into Lasagna w/Vegan Cheese & Marinara Sauce

Paella

Mussels, Chicken & Chorizo on bed of Saffron Arborio Rice; cooked in White Wine Sauce

Maple Bourbon-Glazed Salmon

8 oz. Salmon w/fried Brussel Sprouts, Onion, Bacon, Red Peppers; w/Mashed Potatoes

Georgia Peach Cobbler
Country-fried Strawberries
Chocolate Mousse Cake

Marinated Bistro Steak

8 oz. Bistro in Cilantro-Pesto Cream Sauce; Fried Potatoes, Grilled Asparagus

Veal Piccata (add \$5-)

8 oz. thin Veal sautéed in White Wine Sauce, Garlic, Lemon Juice & Capers; w/WWS Risotto & buttered Baby Carrots

Braised Brick Beef (add \$5-)

8 oz. Braised Beef in a Veg-Tomato Vodka Sauce; served w/ Saffron Arborio Rice & Mashed Potatoes

DESSERT's (Choose one)

(add 2nd dessert for only \$5-)