



..... WOOD FIRED BISTRO

First Bites

WOOD FIRED BURRATA V

Fresh mozzarella purse | house marinara | olive oil
toasted ciabatta 11

OYSTERS BRICKAFELLA

Chincoteagues | spinach | bacon | bell pepper
panko | Pecorino 12

PIT BEEF SLIDERS

Shaved rib eye | caramelized onions | horseradish
cream | blue cheese 14

SPICY MUSSELS

Prince Edward Island mussels | chorizo | fennel
tomato wine broth | ciabatta toast 12

WOOD FIRED WINGS

Dry rub | chipotle remoulade 11

GRILLED STREET CORN V

Habanero garlic butter | lime | salsa verde 7

BRICK FRIES V

Truffle oil | herbs | pecorino | house ketchup 7

'DA MEATBALLS!

Pork | Beef | marinara | pecorino | pesto | ciabatta
toast 12

STUFFED PEPPERS

Crumbled chorizo | wild rice | San Marzano
tomatoes | cheese 12

HOUSE KETTLE CHIPS V

Dill | sea salt | dip 5

CHARCUTERIE BOARD - FOR 2

Assorted salumi | artisanal cheeses | paired
accompaniments 16

TODAY'S MOZZARELLA V

Hand pulled mozzarella | heirloom tomatoes
basil | capers | olive oil 10
Add prosciutto +4

CAST IRON CHILE VERDE STEW

Pork | three beans | roasted green chili | crema
cornbread 8

ROASTED TOMATO BISQUE V

Basil oil | ciabatta toast 6

Salads

BLACK 'N BLEU TENDERLOIN SALAD

Cajun crusted beef tenderloin | mixed greens | bleu
cheese | tomatoes | red onions | balsamic
vinaigrette 14

KALE SALAD V

Poached egg | grana padano | lemon-garlic
vinaigrette 9

CAESAR

Romaine wedge | shaved parmesan | toasted panko
9

Sandwiches

Served with choice of fries or kettle chips

LAUGHING GOUDA BURGER

Brisket-Chuck-Short Rib blend | house BBQ | slab
bacon | charred tomato | smoked gouda 13

MEATBALL DI PESTO

Beef-Pork blend | toasted ciabatta | house marinara
walnut pesto | pecorino romano 13


FRENCH ONION DIP

Shaved rib eye | smoked gouda | caramelized onions
au jus for dipping 15

CHICKEN SALAD PITA

White meat chicken | za'atar spice | currants
pinenuts | arugula | tomato | tequila-lime
vinaigrette 12

Wood Fired Pizzas

Go gluten-free +\$3 

*Our pizzas are made to be delicious in our 1,000-degree
oven. Well-done edges are part of the goodness.*

PLAIN JANE V

Hand stretched dough | sauce | mozzarella 12

MARGHERITA V

San Marzano | hand-pulled mozzarella | basil | sea
salt | olive oil 14

SALTIMBOCCA

Prosciutto | caramelized onions | fontina | sage oil
16

SALUMI

San Marzano | soppressata | spicy calabrese salami
pancetta | smoked mozzarella 18

ROASTED MUSHROOM V

Exotic mushrooms | caramelized onions | house
marinara | fontina 15

SHRIMP DIAVOLO

Rock shrimp | house marinara | red chili oil
arugula 18

BANGERS & MASHED

Roasted baby red potatoes | crumbled chorizo
pickled jalapeno | red onions | crema 16

CLAMBAKE

White wine cream | chopped little neck clams
roasted garlic | parsley | olive oil 18

MARINATED KALE V

Tender kale | roasted garlic | chili flake | grana
padano | honey 14

BBQ CHICKEN

Brick barbecue chicken | smoked mozzarella | red
onions | cilantro 15

Dinner

Available after 4pm - all day Sunday

TAVERN STEAK

Chimichurri rubbed tenderloin | charred tomato salad | Brick fries 19

COFFEE RUBBED RIB EYE

House cut rib eye | roasted baby red potatoes | charred Brussels sprouts 29

DOUBLE BONE-IN PORK CHOP

Maple bacon butter glaze | polenta cake | roasted seasonal vegetable 21

SEASONAL FISH

Wood fired | lemon butter | capers | spinach | olive oil PRICED DAILY

PAPPARDELLE BOLOGNESE

House cut pasta | all day meat sauce | shaved grana padano | olive oil 16
Add a meatball +\$3

CIOPPINO

Mussels | clams | shrimp | fish | fennel | tomato wine broth | red chile oil 24

WOOD FIRED HALF CHICKEN

Za'atar spice | roasted baby red potatoes | charred Brussels sprouts | salsa verde 17

HOUSE CUT PRIME RIB

Available after 4pm; after 1pm on Sunday
Horseradish cream | au jus | roasted seasonal vegetables 29
Smaller cut 22

Libations

WATERMELON MARGARITA

Muddled watermelon | cuervo
st. germain | house sour

WHITE DOG SOUR

George Dickle white | egg white
| lemon | simple syrup | bitters

BOURBON SMASH

Bulliet bourbon | rooftop
spearmint | orange | lemon
simple syrup

AUTUMN THYME

Seasonal berries | Svedka vodka
thyme | lime | peach bitters

TOM FORD

Bulliet rye | Carpano antica
orange bitters

PIMMS CUP

Pimms | cucumber | seasonal
fruit | ginger beer | bubbles

ROOFTOP MOJITOS

Classic - rooftop spearmint fresh
lime | rum | sugar cane
Renegade - add a dash of Hellfire
bitters

HARD CIDER SANGRIA

Strong Bow cider | apple brandy
apple juice | apple slices

BLOOD ORANGE COSMO

Stoli orange | blood orange juice
gran marnier | house sour

Wine on Tap

Wine on tap? Exactly! This is the closest you can get to visiting the winery and tasting straight from the barrel. Brick Wood Fired Bistro is proud to pioneer this eco-friendly journey from vine to glass. No corks. No bottles. No labels. No packaging. Less to ship, means less carbon foot print. Pure, fresh fruit elixir pour after pour

RED

Mark West - Pinot Noir
Diseno - Malbec

WHITE

Nobilo - Sauvignon Blanc
Estancia - Pinto Gris

Draught Beer

We have a constantly changing selection of craft beers on tap. Your server will share our offerings.