

TAKE OUT MENU

- Assorted Olives** ^{gf}.....Orange, Rosemary, Calabrian Chili, Roasted Garlic8
- Loaded Fingerling Potatoes**Truffle Cream, Bacon, Parmesan, Chives9
- Pork Belly Skewers**Honey Soy, Peanuts, Crispy Onions, Scallions, Chili Threads12
- Pancetta Mac & Cheese** ...Goat Cheese & White Cheddar Cream, Roasted Poblano, Candied Pancetta, Parmesan Crisp ...15
- Pork “bahn mi” Tacos**Pickled Carrots, Daikon, Jalapeño, Cilantro Crema12
- Mini Bricks***.....Beef Patties, Lettuce, Onion, Cheese, Brickyard Special Sauce, French Fries12
- Croque Madame***.....Noble Bread, Truffle Butter, Gruyere, Fontina, Speck Ham, Prosciutto, Soft Poached Egg, Parmesan Cream, Fried Asparagus ...14
- Linguini Pesto**Roasted Garlic & Basil Cream, Sundried Tomato, Pecorino, Toasted Pine Nuts15
- Roasted Cauliflower**.....Calabrian Butter, Curry Salt, Mint & Dill Yogurt, Chickpea, Fried Capers, Herb Salad14
- Calamari***.....Pomegranate Chili Glaze, Cilantro, Garlic, Herb Salad, Charred Lemon14
- Burrata & Berries** ...Strawberry Consommé, Burrata, Balsamic Gastrique, Berries, Blood Orange, Jalapeño, Bee Pollen, Noble Bread, Fresno Marmalade ...15
- Endive Salad**Endive & Fennel, Cranberry, Granny Smith Apple, Rice Wine Vinaigrette, Basil Pesto, Sunflower Seed, Feta, Sweet Roll Croutons12
- Meat & Cheese Board**Chef Selection of Meats & Cheeses, Red Wine Onion Jam, Grilled Asparagus, Pickled Shallots, Champagne Grapes, Candy Walnuts25

LARGER SHARING PLATES

- Braised Short Rib Sliders***.....Horseradish Crema Arugula, Pepperoncini Slaw.....\$15
- Mushroom Dashi and Dumplings***.....Pork & Shrimp Dumplings, Mushroom-Dashi Broth, Soft Boiled Egg, Enoki Mushroom, Bok Choy, Carrots, Chinese Cabbage, Nori, Chili18
- Hanger Steak Salad***...Arugula & Radicchio, Creamy Horseradish Dressing, Cherry Tomato, Grapes, Blue Cheese Crumble, Balsamic Gastrique, Candy Walnuts ...20
- Pan Seared Chicken***...White Cheddar & Truffle Polenta, Mushroom Duxelles, Wild Mushroom Cream Sauce, Fried Parsley21
- Lamb Chop***^{gf}...Roasted Garlic & Herb Rub, Warm Brussel Bacon Salad, Confit Tomato, Mint Pistou, Salsify Puree, Toasted Pistachios ...28
- Branzino***^{gf}...Roasted Artichoke Hearts, Arugula, Fennel, Tomato Relish, Lemon Zest, Calabrian Beurre Blanc ...25

DESSERTS

- Brickyard’s Mini Churros**House-Made Chocolate Sauce, Raspberry, Crème Anglaise8
- Campfire Cheese Cake** ...Graham Cracker, Chocolate Cheese Cake, Marshmallow10
- Berries and Crème**Sweet Biscuit, Strawberry Crème Fraiche, Berry Compote, Mint Powdered Sugar10

^{gf} = dish is gluten free.

Please notify us of any dietary restrictions so we may best serve you.

Executive Chef SAM SUN
Chef De Cuisine NICK GIBBS

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