

For The Table

Snacks

- TRUFFLE CHIPS | 7
sea salt, truffle oil, dill,
tzatziki dip V | GF
- BRICK FRIES | 7
confit garlic, grated pecorino,
herbs, house 'ketchup' V | GF
- CRISPY BRUSSELS
SPROUTS | 9
crispy prosciutto, reduced
balsamic, grated pecorino,
lemon sage aioli GF

Soup

- TOMATO BISQUE | 7 V | GF
- PORK CHILE VERDE | 10
- BLUE CRAB CHOWDER | 10

Salads

- SIDE SALAD | 5
garden or caesar
- BUTTER WEDGE | 9
bacon, red onion, blistered
tomatoes, creamy blue cheese,
shaved yolk GF
- BABY SPINACH | 10
ambrosia apples, red onion,
dried cranberries, talbot
reserve, honey mustard V | GF
- KALE CAESAR | 9
crisp romaine, baby kale,
shaved romano, brioche
croutons, creamy caesar
- BEETS BY J | 12
ember roasted beets, arugula,
candied walnuts, fried goat
cheese, honey vinaigrette V

ADD A PROTEIN

- Grilled Chicken Breast | 8
Grilled Teres Major | 12
Wood Oven Crab Cake | 16
Pan Seared Salmon | 12
Grilled Gulf Shrimp | 10

Sides

- 5 Each
- WHIPPED POTATOES
- SWEET POTATO HASH
- CREAMY PARMESAN
TRUFFLE RISOTTO | +3
- CONFIT MUSHROOMS
- SAUTÉED SPINACH
- BRAISED KALE
- ROASTED BABY CARROTS

- OYSTERS | 14
1/2 dz Chesapeake Bay oysters
served 'rockefeller style' out of the
wood oven
- CHEESE BOARD | 14
assorted local cheeses, ambrosia
apples, ancho fig jam, crostini V
- SALUMI BOARD | 14
assorted cured meats, house
pickles, stone mustard, crostini
- CRAB AVOCADO STACK | 16
smashed avocado, pineapple &
poblano salsa, jalapeno cilantro
aioli, kettle chips GF

- MEATBALLS | 12
pomodoro, scallion pesto, shaved
parmesan, rustico bread
- SPICY MUSSELS | 14
PEI mussels, house chorizo,
preserved tomato & fennel brodo,
red chile oil, rustico bread
- WOOD OVEN WINGS | 13
free range jumbo wings, choice of
dry rub, korean bbq, chesapeake
honey, or buffalo
- FRIED MOZZ | 11
crispy fior di latte, pomodoro,
shaved parmesan, basil V

Wood Fired Pizza

Pizzas are 12" with blistered edges
for quality and freshness, pizzas are served as soon as they leave the oven.
Go Gluten Free +3

- PLAIN JANE | 12
red sauce, east coast mozz, e.v.o.o
- MARGHERITA | 14
red sauce, fior di latte, basil,
blistered tomatoes, sea salt, e.v.o.o
- A LA VODKA | 17
vodka sauce, pancetta lardons,
whipped ricotta, basil, shaved
parmesan
- WHITE HOUSE | 14
béchamel, whipped ricotta, east
coast mozz, arugula, scallion pesto
Roasted Chicken | 5
Prosciutto di Parma | 6
- HERE'S YOUR PINEAPPLE | 17
bbq chicken, provolone, pineapple &
poblano salsa, red chile honey

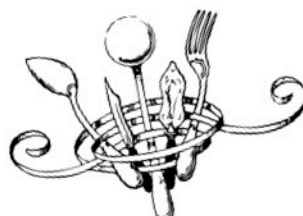
- GANNON | 16
red sauce, fior di latte, pepperoni
cups, pepperoncini, grated romano
- CONFIT MUSHROOM | 16
béchamel, provolone, caramelized
onions, rosemary oil, sea salt
- SALUMI | 18
red sauce, east coast mozz,
pancetta, soppressata, pepperoni
cups, grated pecorino
- MARYLAND CRAB | 20
béchamel, east coast mozz, blue
crab, roasted corn, scallion, old bay
- FENNEL SAUSAGE | 16
red sauce, house fennel sausage,
roasted red peppers, shaved
parmesan, e.v.o.o

Main's

- CHICKEN UNDER A BRICK | 22
free range half chicken, whipped
potatoes, braised kale, pan jus,
matchstick leeks GF
- CIOPPINO | 28
"fisherman's stew" fresh assorted
seafood in a hearty preserved
tomato & fennel brodo
- SMASH BURGER | 13
house ground blend of angus beef
& bacon, american cheese, L, T,
caramelized onions, Brick sauce
- PASTRAMI'D SALMON
SANDWICH | 17
aged swiss, bacon, arugula,
tomato, honey mustard,
toasted pretzel bun
- RIGATONI MEZZE | 18
housemade rigatoni pasta, vodka
sauce, pancetta lardons, basil,
whipped ricotta, rustico bread

- EGGPLANT PARMIGIANA | 16
layers of pan fried eggplant,
pomodoro, east coast mozz,
whipped ricotta, basil V
- CRAB FETTUCCINE | 24
housemade fettuccine pasta, lump
blue crab, confit mushrooms,
truffle cream, rustico bread
- WOOD OVEN CRAB CAKES | 36
jumbo lump crab, roasted sweet
potato hash, cholula buerre blanc
- SHORT RIB RISOTTO | 27
confit mushroom & truffle
risotto, roasted baby carrots,
red wine jus, matchstick leeks
- BISTRO STEAK FRITES | 24
thyme crusted teres major,
cognac peppercorn cream sauce,
brick fries, dressed greens GF
- CAST IRON PORK CHOP | 26
Leidy's farm pork, whipped
potatoes, roasted baby carrots,
apple chutney GF

Executive Chef / Jason Mac Williams
Sous Chef / David Holland



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GF | Gluten Free V | Vegetarian

20% gratuity will be added to parties of 8 or more

Separate checks up to four ways

*Consuming raw or undercooked foods may
increase your risk of food borne illness.