

Sunday Brunch

Bottomless Bloody Mary's & Mimosas | 15

Drinks

- DRIP COFFEE | 3
- CAPPUCCINO | 4.5
- ESPRESSO | 3
- AMERICANO | 4
- LATTE | 4.5
- HOT TEA | 4

- MIMOSA | 8
- BLOODY MARY | 8.25

Bakery

- HOT SLATHERED
BLUEBERRY MUFFIN | 4
- WARM HAND PIES | 4
- BUTTERMILK BISCUITS | 4

Soup

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

Salads

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

ADD A PROTEIN

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

Executive Chef | Jason MacWilliams
Sous Chef | David Holland
Pastries by Stephanie Sharkey

60 Sherry Ln, Prince Frederick, MD
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For The Table

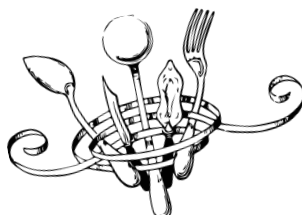
- TASSO HUSHPUPIES | 9
tasso ham, corn, scallion, honey butter, pepper jelly
- TRUFFLE CHIPS | 7
sea salt, truffle oil, dill, tzatziki dip v | GF
- BRICK FRIES | 7
confit garlic, grated pecorino, herbs, house 'ketchup' v | GF
- CHEESE BOARD | 14
assorted local cheeses, ambrosia apples, ancho fig jam, crostini v
- SALUMI BOARD | 14
assorted cured meats, house pickles, stone mustard, crostini
- CRISPY BRUSSELS SPROUTS | 9
crispy prosciutto, reduced balsamic, grated pecorino, lemon sage aioli GF
- FRIED GREEN TOMATO
CAPRESE | 13
fried green tomatoes, crispy pancetta, whipped ricotta, apple chutney, red chile honey
- CRAB AVOCADO STACK | 16
smashed avocado, pineapple & poblano salsa, jalapeno cilantro aioli, kettle chips GF
- ACAI PARFAIT | 10
acai berry infused greek yogurt, assorted fresh berries, muesli, honey, shaved coconut v

Mains

- CREME BRULEE
FRENCH TOAST | 12
vanilla bean anglaise, whipped cream, maple syrup v
- RICOTTA PANCAKES | 13
berry compote, whipped cream, maple syrup v
- CAJUN BISCUITS & GRAVY | 16
blackened gulf shrimp, tasso ham gravy, red chile honey
- BISTRO STEAK & EGGS | 16
seared & sliced teres major, home fries, two farm eggs, roasted poblanos, scallion pesto GF
- SOUTHERN EGGS BENNY | 15
english muffin, fried green tomatoes, tasso ham, poached eggs, hollandaise, dressed greens
- CRAB HASH BOWL | 18
jumbo lump blue crab, home fries, blistered tomatoes, asparagus, two farm eggs, old bay hollandaise GF
- AVOCADO TOAST | 13
toasted wheat, smashed avocado, arugula, farm egg v
- 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, pretzel bun
- WOOD OVEN SCRAMBLES | 14
choice of bread or dressed greens egg whites available | +1
- ALL AMERICAN
bacon, home fries, farm eggs, cheddar
- FARMERS BOUNTY
mushrooms, spinach, blistered tomato, swiss, farm eggs (v)
- SOUTHWEST
chorizo sausage, avocado, smoked gouda, farm eggs

Sides

- BACON | 4
- LEIDY'S FARM TASSO | 5
- CHORIZO SAUSAGE | 4
- HOME FRIES | 3
- TWO FARM EGGS | 3
- BRIOCHE | 2
- SPLIT WHEAT | 2
- ENGLISH MUFFIN | 2
- FRESH BERRIES | 4
- DILLY BEANS | 3



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.

Barrel Aged Program

aged in house for up to four weeks
in charred white oak barrels

TOM FORD | 12
Bulleit rye, Carpano Antica,
orange bitters



BRICK OLD FASHIONED | 11
Bulleit bourbon, turbinado syrup,
angostura bitters

Specialty Cocktails

MIKES HARD LEMONADE | 10
Bulleit Bourbon, turbinado
syrup, blackberries, lemonade

SANDIA MARGARITA | 10
blanco tequila, jalapeno,
watermelon, orange liqueur, lime

JUST PEACHY | 10
Svedka Lemon, peach schnapps,
fresh peaches, blood orange

BLOOD ORANGE COSMO | 10
Svedka clementine, orange
liqueur, fresh lime, blood orange

SUB'LIME' GIMLET | 10
Svedka, fresh lime, house
elderflower foam

LIME WINE SPRITZ | 10
Brick bianco, fresh mint, lemon,
lime, truly hard seltzer

On Tap

HARD SELTZER

TRULY
fresh lemon & lime

CORE BEERS

COORS LIGHT

BLUE MOON

STELLA ARTOIS

GUINNESS BLONDE

BREWED FOR US

BRICK PILS - BOHEMIAN PILSNER - 5%
Calvert Brewing Co. - Upper Marlboro, MD

CRAFT LINE-UP

5.5 RAISED BY WOLVES - PALE ALE - 5% 6.5
Right Proper Brewing - Washington, DC

CUTLASS - AMBER LAGER - 5.25% 6.5
Heavy Seas Brewing Co. - Baltimore, MD

5.5 FEED THE MONKEY - HEFEWEIZEN - 5.6% 6.5
6 Jailbreak Brewing Co. - Laurel, MD

6.5 NANTICOKE NECTAR - IPA - 7.4% 6.5
5.5 RAR Brewery - Cambridge, MD

SPECIAL LADY FRIEND - HAZY IPA - 7% 7.5
Jailbreak Brewing Co. - Laurel, MD

ROTAING NITRO LINE Changes Daily

Wine

2019 keggy awards peoples choice winner

Wine on tap is the closest you can get to actually visiting the winery and tasting straight from their barrel or tank. With Southern Maryland's largest wine on tap program, Brick Wood Fired Bistro is proud to be among the pioneers of this eco-friendly journey from vine to glass. No corks, no bottles, no labels, no packaging. That means less to ship, leaving a smaller carbon footprint on the planet. And leaving pure, fresh fruit pour after pour on your palate. Enjoy!

WINE STACKS | Choose three by the glass options to create your custom bottle of wine | 36

Harvested for Us

Palladio Wines - Montalbano district, IT

🍷 BIANCO (WHITE)
60% Chardonnay base blend with
hints of apple and delicate floral notes.

7 | 10.5 | 30

🍷 ROSSO (RED)
50% Sangiovese, 50% Merlot.
hints of dark cherry and red fruits

Bubbles

PROSECCO
Zardetto -, IT

BLANC DE BLANC
Charles De Fere - Liore, FR

BRUT
Veuve Clicquot "Yellow Label" - Champagne, FR

White

🍷 PINOT GRIGIO
Tiamo - Venezia, IT

MOSCATO
Seven Daughters - Italy

🍷 RIESLING
Pacific Rim - Columbia Valley, WA

GRÜNER VELTLINER
Pratsch - Austria

ROSÉ
The Palm by Whispering Angel - Provence, FR

🍷 SAUVIGNON BLANC
J. Lohr Estates - Monterey, CA

🍷 CHARDONNAY
Chloe - Sonoma County, CA

CHARDONNAY
Stoller Vineyards - Dundee Hills, OR

5oz | 8oz | btl

7 30

34

82

7.5 | 11.5 | 34

8 | 12.5 | 36

7.5 | 11 | 34

28

34

8 | 12.5 | 36

8 | 12.5 | 36

46

Red

🍷 PINOT NOIR
Meiomi - Central Coast, CA

PINOT NOIR
Eoulan - Oregon

MERLOT
Chalres Smith, The Velvet Devil, WA

TUSCANA
La Maialina Gertrude - Tuscany, IT

🍷 MALBEC
Altos - Mendoza, AR

MALBEC
Kaiken "Ultra" - Mendoza, AR

🍷 PETIT SYRAH
Spellbound - Napa, CA

🍷 CABERNET SAUVIGNON
Angeline - Russian River, CA

CABERNET SAUVIGNON
Educated Guess - North Coast, CA

CABERNET SAUVIGNON
Jordan - Alexander Valley, CA

CABERNET SAUVIGNON
Shafer "One Point Five" Stags Leap, Napa

ZINFANDEL
Saldo, by Prisoner Wine Co - Oakville, CA

5oz | 8oz | btl

9.5 | 14.5 | 42

46

28

32

7.5 | 11.5 | 34

48

8.5 | 13.5 | 40

8 | 12.5 | 36

48

100

155

64

🍷 - On Tap