

brix | RESTAURANT

OUTDOOR GRILL

SNACKS

NEWPORT SEA SALT PRETZEL 8
beer cheese dip, house honey mustard

COWBOY PORK AND BEEF CHILI 8
Tortilla chips

NARRAGANSETT BAY QUAHOG CHOWDER 8
Focaccia Crostini

SPICED NUTS 7

TORTILLA CHIPS 5
Local Tomato Pico

HOUSE PICKLES AND OLIVES 5

RAW BAR:

Bluff Hill Cove oysters 3 for 8 | 6 for 15 | 12 for 28
Narragansett Bay littlenecks 3 for 6 | 6 for 11 | 12 for 19
chilled Gulf shrimp 3 for 8 | 6 for 15 | 12 for 28

STREET TACOS 5-EA
choice of chicken or beef, pico, queso, greens, scallions,
radish, local soft corn tortillas, hot pepper on side

LATIN STREET CORN 6
chili lime butter basted local corn,
Narragansett Creamery queso, achiote aioli, scallion

SHARED BITES

LOCAL CHEESE BITE BOARD 20
Cabot sharp cheddar, Great Hill Blue, Narragansett
Creamery Crescendo, house jam, honeycomb,
dried fruit, spiced nuts, focaccia crostini

KINDA HEALTHY 15
soldier bean hummus, roasted eggplant dip,
lemon feta, veggies, focaccia crostini

CHILLED PT JUDITH SQUID SALAD 13
local tomatoes, soldier beans, basil, arugula,
RI mushrooms, tapenade vinaigrette, crostini

GRILLED LOCAL VEGETABLES 12
house ricotta, vineyard dukkah

LOCAL TOMATOES 13
Narragansett Creamery Burrata,
olive oil, balsamic, basil

BIGGER IS BETTER

SLOW COOKED BLACKBIRD FARM PORK SANDWICH 13
East Asian rhubarbecue, sweet slaw,
grilled Hawaiian roll, house chips

MADEIRAN CARNE de ESPETO 28
marinated beef skewer, rosemary potatoes,
charred tomatoes, crusty bread

BAFFONI CHICKEN TIPS 20
lemon oregano marinade, baby kale salad, grilled vegetables

GINGER LEMONGRASS GRILLED SCALLOPS 28
spicy Thai green tomato salad, bulgur wheat

A LITTLE SIDE ACTION

VEGETABLE PASTA SALAD 4

ROSEMARY POTATOES 5

BULGUR WHEAT SALAD 5

POTATO ARUGULA SALAD 4

DESSERT

GERMAN PLUM CAKE 8
served warm with whipped cream

WARM PEACH GALLETTE 8
almond frangipane filling, cantaloupe sherbet

THE CANDY BAR 10
fudge brownie, peanut butter crunchy,
salted caramel

HOUSE-MADE BOOZECICLES 5
Frosé
Mudslide

SEASONAL SANGRIA SLUSH 5

Gratuity will be added to checks with parties of 6 or more.

Please inform of any food allergies. *Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food-related reactions or illness should eat only thoroughly cooked meats, poultry & seafood. Please no substitutions. Executive Chef: Andy Teixeira FALL 2020.