

# brix | RESTAURANT

## VINEYARD KITCHEN

**NEWPORT SEA SALT PRETZELS 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**

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

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

**KINDA HEALTHY 18**  
soldier bean hummus, roasted eggplant dip,  
lemon feta, veggies, focaccia crostini

**TEXAS TORNADO 17**  
BBQ smoked Blackbird Farm beef brisket, house sausage,  
shaved onion, honey mustard, sweet slaw,  
grilled Texas Toast with Taproot chips

**SMOTHERED CHICKEN BISCUIT 15**  
southern fried chicken thigh, buttermilk biscuit, gravy,  
roasted squash jam, Taproot chips

### DESSERT

**TOFFEE CHOCOLATE CHUNK COOKIES 4**

**PUMPKIN SEMIFREDDO CREME PUFF 7**  
salted caramel sauce, spiced pumpkin seeds

**CHOCOLATE LAVA CAKE 7**  
cranberry orange chutney, spiced whip

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 LATE FALL 2020.**