



**THE  
BRICK & BARREL  
PUBLIC HOUSE**

## STARTERS

Fried Chicken Tenders	10.99
Breaded chicken breast, shaved steak fries, ranch, dijon honey mustard	
Spinach Artichoke Dip	8.99
Cream cheese, spinach, artichoke hearts, seasonings, soft bread bites	
Beer Cheese Pretzels	7.99
Three salted pretzel rods, side of Yuengling beer cheese	
Smothered Fries	9.29
Melted cheddar jack, applewood smoked bacon, chipotle ranch	
Bacon Onion Dip	8.99
Cream cheese, applewood smoked bacon, caramelized onions, seasonings, soft bread bites	
Crispy Brussels Sprouts	8.49
Flash fried sprouts, honey-balsamic glaze, applewood smoked bacon	
Firecracker Shrimp	11.99
Breaded shrimp, firecracker sauce, mixed greens	
Traditional Wings	9.29
Crispy chicken wings, choice of buffalo, teriyaki, or sweet chili	
Fried Mushrooms	8.49
Yuengling beer-battered, ranch	

## GREENS AND SOUPS

Salads are served with choice of dressing: lemon dijon vinaigrette <sup>GF</sup> (house), balsamic vinaigrette <sup>GF</sup>, raspberry vinaigrette <sup>GF</sup>, ranch <sup>GF</sup>, bleu cheese

Add: chicken 3.99, shrimp 5.99, mahi 5.99, sirloin 5.99

House	side 3.99	entree 6.49
Spring mix, romaine, red onion, cherry tomato, house-made croutons, cheddar jack, house dressing		
Caesar	side 3.99	entree 6.49
Romaine, shaved Parmesan, house-made croutons, Caesar dressing		
Spinach Walnut Salad <sup>GF</sup>		12.49
Fresh spinach, grilled chicken, toasted walnuts, dried cranberries, bleu cheese crumbles, raspberry vinaigrette		
Steakhouse Salad		13.99
Blackened sirloin, mixed greens, cheddar jack, shaved steak fries, cherry tomatoes, red onion, bleu cheese crumbles, balsamic vinaigrette		
Buttery Tomato Bisque	cup: 4.99	bowl: 6.49

## HAND HELDS

Hand helds are served with choice of coleslaw or shaved steak fries  
Gluten-free bun .99

Blackened Mahi Sandwich	11.49
Blackened mahi, mixed greens, tomato, red onion, tartar sauce, brioche	
Fried Green Tomatoes BLT	10.49
Applewood smoked bacon, arugula, fried green tomatoes, pimento cheese spread, Texas toast	
Mahi Reuben	11.49
Blackened mahi, coleslaw, Swiss, French dressing, marble rye	
Chipotle Chicken Sandwich	9.79
Grilled chicken, cheddar, applewood smoked bacon, spring mix, tomato, red onion, chipotle ranch, brioche	
Fried Haddock Sandwich	9.29
Beer battered haddock, romaine, tomato, tartar sauce, Italian roll	
Chicken Philly	9.79
Marinated chicken, caramelized onions, sautéed mushrooms, Swiss, roasted garlic aioli, Italian roll	

## FLATBREADS

Black & Bleu Flatbread	9.79
Thinly-sliced Certified Angus Beef <sup>®</sup> steak, bleu cheese crumbles, sautéed mushrooms, balsamic glaze, roasted garlic aioli	
Roasted Vegetable Flatbread	8.99
Roasted cauliflower, red bell pepper, mushroom, red onion, tomato, mozzarella, Parmesan cream sauce, fresh arugula	
Add chicken	3.99
Chicken Florentine	8.99
Grilled chicken, spinach, sautéed mushroom, cherry tomatoes, fresh basil, Parmesan cream sauce	

## ENTREES/CRAVINGS

House Sirloin <sup>GF</sup>	12.99 / 16.99
6 oz or 10 oz hand-cut Certified Angus Beef <sup>®</sup> sirloin finished with bone marrow butter, choice of two sides	
Pineapple Chicken Griller <sup>GF</sup>	12.99
Marinated chicken breast, grilled vegetable skewer, grilled pineapple, rice pilaf	
Seared Buffalo Cauliflower <sup>GF</sup>	12.99
Thick-cut cauliflower, bleu cheese crumbles, buffalo drizzle, ranch, green beans	
Firecracker Shrimp Tacos (2)	12.99
Breaded firecracker shrimp, mixed greens, house-made pico, cilantro lime crema, flour tortillas. Served with mixed greens tossed in lemon dijon vinaigrette	
Fish Tacos (2)	9.79
Fried haddock, house-made pico, cilantro lime crema, flour tortillas. Served with mixed greens tossed in lemon dijon vinaigrette	
Penne Carbonara	11.99
Applewood smoked bacon, caramelized onions, garlic Parmesan cream sauce, penne	
Add grilled chicken	3.99
Add grilled shrimp	4.99
Fish and Chips	13.99
Beer-battered haddock, waffle fries, coleslaw, tarter sauce	
Blackened Mahi <sup>GF</sup>	15.99
Blackened mahi, mango salsa, rice pilaf, broccoli	

## SIDES

Shaved steak fries, waffle fries, green beans<sup>GF</sup>, honey balsamic Brussels sprouts, steamed broccoli<sup>GF</sup>, garlic mashed potatoes<sup>GF</sup>, rice pilaf<sup>GF</sup>, coleslaw, roasted red potatoes<sup>GF</sup>

Premium sides: onion rings, sweet potato fries, mac and cheese 1.99

Substitute a Caesar or house salad for any side 2.99



## LAND AND SEA COMBINATIONS

Our steaks are hand-cut Certified Angus Beef® finished with bone marrow butter. Each entrée comes with choice of two sides

<b>Seafood Trio</b>	<b>18.99</b>	<b>6 oz Sirloin with Mahi</b>	<b>17.99</b>
Shrimp, mahi and scallops. Prepared grilled, sautéed, blackened. or fried		Mahi prepared grilled or blackened	
<b>6 oz Sirloin with Shrimp</b>	<b>16.99</b>	<b>6 oz Sirloin with Scallops</b>	<b>18.99</b>
Shrimp prepared grilled, sautéed, blackened or fried		Scallops prepared grilled, blackened, sautéed, or fried	
		<b>6 oz Sirloin with Grilled Chicken</b>	<b>16.99</b>
		Chicken prepared grilled or blackened	

## BURGERS

Burgers are hand-pattied, 1/2 lb Certified Angus Beef®  
Served with choice of coleslaw or shaved steak fries (except the Beyond Burger®)  
Gluten-free bun .99

<b>B &amp; B Cheese Burger</b>	<b>8.99</b>	<b>Guacamole Burger</b>	<b>10.99</b>
American, spring mix, tomato, red onion, brioche		Caramelized onions, applewood smoked bacon, Swiss, AC's Famous Guac, mixed greens, tomato, brioche	
Add applewood smoked bacon	<b>1.99</b>		
<b>BBQ Burger</b>	<b>10.99</b>	<b>Jalapeno Burger</b>	<b>10.99</b>
Cheddar, caramelized onions, applewood smoked bacon, BBQ sauce, tomato, pickles, brioche		Pepper jack, fresh jalapenos, house-made pico, mixed greens, brioche	
<b>Beyond Burger®<sup>GF</sup></b>	<b>14.99</b>	<b>Mushroom Swiss Burger</b>	<b>10.99</b>
6 oz Vegan burger patty, arugula, tomato, red onion, pickles, gluten-free bun. Served with mixed greens tossed in lemon dijon vinaigrette		Double Swiss, sautéed mushrooms, mixed greens, tomato, red onion, brioche	
		<b>Big Bleu</b>	<b>10.99</b>
		Bleu cheese crumbles, caramelized onions, sautéed mushrooms, mixed greens, tomato, brioche	