

THE CLASSICS

The Real Rita • 10

Casa Noble Tequila, Agave, Lime Juice, Orange Bitters

Ocala Charm • 11

Sui Genesis Split Charisma Mango, Habanero Whiskey, Agave, Fresh Lime

Minted Mule • 10

Stoli Vodka, Mint, Lime, Ginger Beer

Brickcardo • 12

Herradura Reposado Tequila, Agave, Lemon, Lime, Jalapeño, Watermelon, Mint

Ginny Hendrix • 12

Hendrix Gin, St. Germaine, Soda

THE CONTEMPORARIES

Our Twist on The Classics

Smoky Bacon Old Fashioned • 11

Sui Genesis Siren Song Whiskey, Orange, Bacon, Maple Syrup, Orange Bitters

Blueberry Bint Martini • 11

Tito's Vodka, Lemon, Agave, Blueberries

Rum Punch • 9

Light Rum, Dark Rum, Fruit Juices, Pineapple

Black Raspberry Margarita • 9

Casa Noble Tequila, Black Raspberry Liqueur, Lemon, Lime

The Q • 8

Crop Organic Cucumber Vodka, Lime, Cucumber Bitters, Soda

BEER

Draft • 3.5

Bud Light	Yuengling
Michelob Ultra	Rolling Rock

Bottles • 4.5

Budweiser	Miller Lite
Coors Light	Coors NA

More Bottles • 5

Angry Orchard	Blue Moon
Stone IPA	Stella
Sam Adams	Heineken
Rebel IPA	Corona
Shock Top	Guinness

Craft

We want to keep the freshest selection of craft beer on hand. Ask your server for our rotating bottle and draft selections.

NON-ALCOHOLIC

Voss Sparkling Water 800 ml	7
Voss Lemon Cucumber 375 ml	6
Red Bull Regular and Sugar Free	5

We love local and use local ingredients in our cooking whenever possible!

SALTED BRICK

WINES

	G	B
Sycamore Lane, Chardonnay	6	25
Jam Butter, Chardonnay	9	34
Sycamore Lane, Pinot Grigio	6	25
Barone Fini, Pinot Grigio	8	31
Gato Negro, Sauv Blanc	6	25
Kim Crawford, Sauv Blanc	10	42
Seaglass, Riesling	8	31
Enza, Prosecco (Split)		8
Sycamore Lane, Pinot Noir	6	25
Meiomi, Pinot Noir	10	42
Sycamore Lane, Merlot	6	25
Kenwood, Yulupa, Merlot	10	42
Antigal Uno, Malbec	9	34
Sycamore Lane, Cabernet Sauvignon	6	25
Hidden Crush, Cabernet Sauvignon	8	31
Brazin Old Vine, Red Zin	9	34

WHY TAP WINE?

Tap wine is the next big thing for wine connoisseurs. Wine poured from the cask is always served fresh and allows us to skip the bottling process, eliminating excess packaging and keeping wine quality at its highest! Served by the glass.

Estancia, Pinot Grigio	7.5
Stemmari, Chardonnay	7.5
Simi, Cabernet	10
Diseno, Malbec	7.5

DESSERTS

Bourbon Butterscotch Pecan Pie • 6.5
Cookie Dust, Whipped Cream

Chocolate, Chocolate Cake • 6.5
Raspberry Sauce, Whipped Cream

Key Lime Pie • 6.5

Our Famous Butter Cake • 6.5
Whiskey Sauce, Vanilla Ice Cream

SALTEDBRICK

STARTERS

Garlic Knots • 6 **Vegetarian**

Garlic Butter, Parsley, Marinara, Beer Cheese

Brussels Sprouts • 9 **Vegetarian**

Crispy Tempura, House Sauce

Bruschetta Duo • 11

Pesto, Avocado, Tomato, Parmesan, Balsamic Bruschetta **and** Salami, Roasted Red Pepper, Olive, Feta, Arugula Bruschetta

Hummus Board • 8 **Vegetarian**

Greek Dressed Vegetables, Feta, Flatbread

Crispy Wings • 11

Buffalo, Garlic Parmesan, Carolina Gold, or Sriracha Honey

Asian Tuna Nachos • 12

Crispy Wontons, Napa Cabbage, Scallions, Yum Yum Sauce, Seared Ahi Tuna, Sriracha

Cast Iron Meatballs • 8

Reggiano Parmigiana, Grilled Bread

FARM AND GARDEN

Chicken **+4**, Salmon **+7**, Shrimp or Steak **+7**, Walnut Chicken Salad or Tuna Salad **+4**

Baked French Onion Soup • 7

Soup of the Moment • 5

Citrus Salad • half 8 large 11

Gluten Free and Vegetarian

Mixed Greens, Berries, Goat Cheese, Toasted Almonds, Avocado, Florida Citrus, Honey Vanilla Vinaigrette

Italian Chop • half 9 large 12 **Gluten Free**

Romaine, Salami, Pepperoni, Mozzarella, Olives, Chickpeas, Tomato, Red Onion, Pepperoncini, Red Wine Vinaigrette

Caesar de Modena • half 8 large 11

Romaine, Parmesan, House Croutons, Balsamic, Caesar Dressing

Field Cobb • half 9 large 12 **Gluten Free**

Mixed Greens, Bacon, Hard Boiled Egg, Pickled Onions, Shredded Cheddar, Turkey, Blue Cheese Dressing

ARTISAN PIZZAS

Gluten Free Available

Margherita • 11 **Vegetarian**

Tomato, Basil, Pesto, Mozzarella, Marinara

Spicy Italian • 14

Sausage, Prosciutto, Salami, Capicola, Pepperoni, Mozzarella, Marinara

The Giardino • 13 **Vegetarian**

Broccoli, Bell Pepper, Roasted Garlic, Roasted Tomato, Chives, Chili Oil, Mozzarella

Bacon Bianca • 13

Ricotta, Roasted Garlic, Spinach, Bacon, Crushed Red Pepper, Mozzarella, EVOO

The Floridian • 14

Mango, Papaya, Grilled Pineapple, Goat Cheese, Braised Short Rib

SANDWICHES

Gluten Free Bread Available

Choice of Side • Crispy Fries, Sweet Fries, House Slaw, Soup or Salad

The Millionaire Burger* • 13

Bacon, Cheddar, Lettuce, Tomato, House Sauce, Brioche • Add Fried Egg or Beer Cheese **+1**
Make it a Veggie Burger, No Bacon **12**

The Rocket Bird • 12

Crispy Chicken, Sriracha Honey, Slaw, Brioche

The Local Wrap • 10 **Vegetarian**

Hummus, Garlic Aioli, Cucumber, Tomato, Avocado, Radish, Mixed Greens, Feta, Whole Wheat Tortilla

Grouper Sandwich • 13

Choice of Grilled, Blackened, or Pan-Seared Grouper, Jicama Slaw, Mango, Garlic Aioli, Brioche

Stacked Reuben • 12

Corned Beef, Sauerkraut, Swiss, 1000 Island Dressing, Marble Rye

Brick Dip • 14

Shaved Prime Rib, Caramelized Onions, Au Jus, Swiss, Creamy Horseradish, French Roll • Beer Cheese **+1**

Club Sandwich • 10

Ham, Smoked Turkey, Lettuce, Tomato, Bacon, Avocado, Mayonnaise, Sourdough

CHEF'S CORNER

Pot Roast • 17 **Gluten Free**

Garlic Cheddar Mashed Potatoes, Green Beans, Carrots, Pearl Onions, Peppercorn Demi-Glace

Fish and Chips • 14

Beer-Battered Cod, Crispy Fries, House Slaw, Preserved Lemon Remoulade

Fire-Roasted Stir Fry • 12 **Vegetarian**

Sugar Snap Peas, Broccoli, Baby Bok Choy, Zucchini, Carrots, Squash, Bell Peppers, Sushi Rice, Teriyaki
Add Chicken **+4**, Salmon **+7**, Shrimp or Steak **+7**

Sage and Butternut Orecchiette • 15

Mascarpone, Pancetta, Roasted Butternut Squash, Wild Mushrooms, Pulled Chicken

Bucatini Bolognese • 15

Beef, Pork, Veal, Ricotta, Reggiano Parmigiana, Grilled Bread

House Meatloaf • 14 **Gluten Free**

Grilled Asparagus, Garlic Cheddar Mashed Potatoes, Roasted Tomato, Mushroom Demi-Glace

Short Rib Tacos • 14 **Gluten Free**

Cilantro Chimichurri, Pickled Red Onion, Served with Ranchero Beans and Jicama Slaw

Lemon Caper Roasted Salmon • 20 **Gluten Free**

Garlic Cheddar Mashed Potatoes, Green Beans, Lemon Oil

Chef's Daily Florida Seafood • MP

Ask Your Server for Details

Shrimp and Grits • 18

Shrimp, Andouille Sausage, Cheddar Grit Cakes, Tomato, Bell Pepper, Cajun Cream, Crispy Leeks

Flame-Grilled Ribs • half 13 large 19 **Gluten Free**

House Slaw, Fries, Whiskey BBQ Sauce

Center Cut Filet • 28 **Gluten Free**

Garlic Cheddar Mashed Potatoes, Green Beans

*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. While we offer gluten free items, we are not a gluten free kitchen. Notify your server of any allergies.

We love local and use local ingredients
in our cooking whenever possible!