

The Brick Yard

RESTAURANT & BAR

By - HOUSE FAVORITES

STARTERS/SHARED

Heirloom Bruschetta	10
baby heirloom tomatoes, basil and shallots tossed in olive oil served on charred 9 grain bread	
Herb or Sweet Potato Fries	5
with red bell pepper aioli	
Chicken Lollipops	By 10
celery root & apple slaw, franks red hot sauce, pt. reyes bleu cheese dip	
Red Pepper & Basil Hummus	10
roasted red peppers, basil, pita chips, cucumber salad	
Four Cheese Artichoke & Spinach Dip	11
with crostinis	
Brussel Sprouts & Bacon	By 9
browned butter, sage, shallots, applewood smoked bacon, parmesan, black truffle salt	
Butter Lettuce Cups	9
chicken breast, celery, raisins, cherries, grapes, yogurt	
Nachos	8
with pineapple salsa fresca, house made guacamole, black beans cilantro & lime creme	
add: chicken or pulled pork 3	
Slider Platter – combination of any three	10
prawn po' boy, pulled pork, bbq brisket	
Sweet & Savory Ribs	By 10
with jalapeno & cilantro oil	
Marinated Chicken Skewers	9
with squash, marinated olives, oregano, feta cheese, lemon peel oil, red pepper & basil hummus	

SALADS

Marina	By 15
grilled daily catch, autumn greens, grilled red onion, feta, heirloom tomatoes, charred asparagus, sweet dijon dressing	
Spinach	10
with champagne vinaigrette, point reyes blue cheese, strawberries and candied pecans	
Pepper Seared Ahi	15
with daikon, carrots, cucumbers, pumpkin seeds & ginger soy vinaigrette	
Beet & Pear	By 9
roasted beets, vanilla poached pears, autumn greens, goat cheese, pumpkin seeds, sliced almonds, lime vinaigrette	

We are proud to serve only the freshest ingredients sourced from local sustainable farms and growers. All of our meats are organically farmed.

By MAC & CHEESE

Original	9
Gruyere, Parmesan, Cheddar, Mozzarella, Crumbled Gold Fish	
Sicilian	11
Basil, Tomato, Mozzarella, Garlic, Prosciutto	
Mexi-Cali	11
Chorizo, Fried Jalapeno, Queso Fresco	
add the following toppings:	
broccoli 1	bacon 2
truffle oil 1	

PIZZAS

Chorizo & Queso Fresco	By 12
fried egg, tomato relish	
Artichoke	12
artichoke hearts, creamed spinach, feta cheese, goat cheese, shaved parmesan, wild arugula	
Mushroom & Shaved Parmesan	12
bechamel, truffle oil, herbs	
Roasted Apples & Smoked Bacon	12
caramelized onions, gruyere	
Margarita with Buffalo Mozzarella	10
add to any pizza:	
chicken 3	prosciutto 3
chorizo 3	pancetta 2
mushrooms 2	broccoli 1

MAINS

Marinated New York Steak	By 22
spiced lentils, yukon potato puree, demi glace gravy	
Herb Roasted Half Chicken	18
saute of fall vegetables, fingerling potatoes, pan jus	
Brick Yard Burger	By 12
with garlic aioli, red onion strings and fries	
add: cheese 1 avocado 1 bacon 2	
fried egg 1 mushrooms 2	
Meatballs & Polenta	14
Niman Ranch meatballs with herbed pomodoro	
Fish n Chips	13
alaskan cod, house made tartar sauce and slaw	

SIDES - \$5

Side Salad	Chips w/ Guacamole & Salsa
Truffled Popcorn	Seasonal Veggies

\$20 corkage per bottle

4% service fee will be added to comply with san Francisco ordinances

18% gratuity may be added to parties of 6 or more