

shareables

**CHARCUTERIE BOARD**

Local meats & cheeses, condiments, gluten-free bread **30**

**GARLIC ZUCCHINI FINGERS**

Sproots taco crumble, Cajun seared, lemon, garlic & basil sauce **14**

**SPINACH + CRANBERRY DIP**

Served with gluten-free bread **15**

starters

**ISLAND MUSSELS**

Charred lime, Calabrese, shallot and white wine broth **14**

**SALMON CARPACCIO**

House-cured dill salmon, frisée salad, pine nuts, lychee vinaigrette **16**

**BRICKHOUSE GREENS**

Cranberry vinaigrette, marinated beets, goat cheese, breakfast radish, pumpkin seed brittle **12**

**SMOKED CAESAR**

Smoked pork belly lardons, creamy hickory dressing, Grana Padano **12**

**SALAD TOPPERS**

Cajun haddock **6**

Grilled chicken **5**

Roasted vegetables **5**

*c/o = Choice of Caesar or Brickhouse greens*

meat & poultry

**DUCK LEG CONFIT**

Crispy red lentils, celery root, apricot, strawberry, fig jus **25**

**CHICKEN MARSALA**

Sun-dried tomato, forest mushroom, rice noodles, Marsala cream **23**

**BUTTERMILK**

**CHICKEN CLUB c/o**

Dijon slaw, bacon marmalade, jalapeño remoulade **17**

**THE BURGER c/o**

Gluten-free bun, fried onions, bacon, lettuce, tomato, pickle, cheese, throwback sauce **15**

vegetarian

**SPROUTS BURGER c/o**

Arugula pesto, fried onions, Cajun zucchini, herbed Gouda, pea shoots **17**

**SUMMER NOODLE BOWL**

Rice noodle, asparagus, spinach, cherry tomatoes, basil butter sauce **21**

from the sea

**ATLANTIC SALMON**

Summer ribbon veggies, pomegranate & cranberry vinaigrette, arugula pesto **24**

**HADDOCK**

Gouda crust, puttanesca sauce, asparagus, new potatoes **22**

**SCALLOP PAELLA**

Prosciutto-wrapped scallops, mussels & saffron rice **27**

extras

**LOBSTER POTATO SALAD**

Stone-ground mustard, scallion, bacon **12**

**ASPARAGUS**

Marinated cranberry **9**

**FOREST MUSHROOMS**

Duck fat, thyme **8**