

the BRICKYARD

Restaurant & Ale House

Snacks

Fried Pickle Chips	\$9
with chipotle ranch	
Baked Pretzel Bites	\$11
with Guinness Mustard & Beer Cheese	
Smoked Mozzarella Stix	\$11
with house marinara	
Spinach & Artichoke Dip	\$10

Tots Two Ways

Truffle/Parmesean	\$8
Loaded	\$10

Egg Rolls 3 of the same - \$13 • Mix them up +\$2

- Thanksgiving Eggrolls
- General Tso's Eggrolls
- Southwest Chicken Eggrolls

Appetizers

Cajun Shrimp & Grits	\$12
Cajun grilled shrimp, creamy grits	
Jalapeño-Jalapeño Poppers	\$13
stuffed with sundried tomatoes & cream cheese wrapped in jalapeño bacon	
Pan Seared Crab Cake	One/\$10 • Two/\$16
with Cajun aioli	

Wings & Things served with celery & ranch

Whole Smoked Wings	\$14
Boneless Wings	\$12

Choice of Dry Rub, Hot Buffalo, Black & Gold, Hot Honey Sauce, or Maple Bourbon BBQ

Brickyard Nachos	\$14
with fresh made Pico de Gallo, & Sour Cream	
Add BBQ Pulled Pork	+\$4
Add White Chicken Chili	+\$4
Fresh Guacamole	+\$2

Need a drink?

Scan the QR Code to see "What's on Tap" or to find our newest Featured Cocktail list.

Always featuring the freshest New Trail Draft Beers

Exciting New Bourbons arrive frequently, ask your bartender what's new.



Soups & Salads

Ask about our soup of the week

White Chicken Chili	\$6 cup • \$8 bowl
Baked Onion	\$6 crock
House Salad	\$6
Mixed greens, carrots, tomato, red onions	
Choice of dressing: Pomegranate, Balsamic, Chipotle Ranch, Blue Cheese, Ranch, Strawberry Vinaigrette	
Wedge Salad	\$7
Iceberg wedge, bacon, crumbled blue cheese, & blue cheese dressing	
Spinach Salad	\$9
Grilled peaches, almonds, bacon, fried goat's cheese, pomegranate vinaigrette	
Add Chicken (\$6), Shrimp (\$5), Salmon (\$6), or Tofu (\$4)	
Orchard Salad	\$8
Mixed greens, red onions, candied walnuts, dried apple crisps, feta & maple dijon vinaigrette	
Add Chicken (\$6), Shrimp (\$5), Salmon (\$6), or Tofu (\$4)	
Nacho Bowl	\$13
Crispy tortilla filled with chopped iceberg, tomatoes, black beans, avocado, grilled chicken, cheddar-jack cheese & chipotle ranch dressing	
Black & Blue Salad	\$16
Grilled flat iron, mixed greens, tomato, bacon, crumbled blue cheese, balsamic dressing, topped with crispy onions	

Lunch Bowls

Available Daily 11am-3pm

Spicy Salmon Bowl	\$13
Honey & soy glazed salmon, brown rice, avocado, carrots, red onion, pickled cucumbers, cilantro, sesame seeds with a spicy aioli dressing	
Chick Chick Bowl	\$12
Grilled chicken, roasted broccoli, carrots, crispy chickpeas, seasoned couscous with chipotle lime hummus	

Pine Square Classic Cocktails

The Brickyard Long Island	\$10
Brickyard style: large & in charge	
Stonehouse Tea	\$8
Stonehouse's spin on a long island with a raspberry twist	
Dragonberry Mojito	\$7
"World Famous"	
Orange Crush	\$8
Fresh squeezed oranges is all it takes	
Hippie Juice	\$7
Ask for a fish bowl (\$10)	
Strawberry Lemonade	\$7
We love our strawberries	
Red or White Sangria	\$8
Choose wisely	

Burgers

House Favorites 8oz chuck burger & "new" pub bun	
Steakhouse	\$14
Steak seasoning, mushrooms, provolone, steak sauce, crispy onions, lettuce & tomato on brioche bun	
Toasted Brick	\$15
Smoked gouda mac & cheese, bacon on Texas toast	
Chucks Burger	\$15
Bacon, crumbled blue cheese, avocado & chipotle dressing	
Cajun Burger	\$15
Cajun rub, grilled andouille, cheddar cheese, smoked paprika ketchup	
Hangover Burger	\$14
Sunny side egg, bacon, caramelized onions, American	
Dragon Slayer	\$15
Buffalo/Ranch rub, bacon, lettuce & tomato, Buffalo/Blue Cheese dressing, brioche bun	
Pitts-Burger	\$14
Bacon, cheddar, lettuce, slaw, fries, garlic aioli	
Turkey Burger	\$13
Cheddar, avocado, garlic aioli, lettuce on brioche	
Black Bean	\$13
Guacamole, spinach, red onion, chipotle ranch	

Build Your Own Burger

Chuck Burger (8oz)	\$12
Double Burger (two 8oz)	\$18
Turkey or Black Bean	\$11

Bun: Pub Bun, Brioche, or Gluten Free (+\$3)

Toppings: Lettuce, tomato, onion, mushrooms, pickles, caramelized onions, pineapple, avocado(\$1)

Cheeses (\$1): American, Cheddar, Gorgonzola, Swiss, Provolone, Goat's Cheese, Gouda Mac(\$3)

Meats (\$2): Bacon, Jalapeño Bacon, Pork, Egg, Ham, Andouille Sausage

Sliders

Three of the same sliders	\$12
Mix them up	+\$3

Beef: Mini angus patties, bacon, cheddar & garlic aioli

Pulled Pork: Pork BBQ, crispy onions

Buffalo Chicken: Crispy chicken, buffalo sauce, cheddar & ranch

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Entrees

Steak & Fries	\$23
12oz Strip steak with house made steak sauce	
Fish & Chip Basket	\$16
Beer battered cod loins, fresh cut fries, tartar, lemon & cole slaw	
Tomahawk Pork Chop	\$22
Cherry bourbon jam, roasted broccoli, smoked gouda mac & cheese	
14oz Hand Cut Ribeye	\$40
14oz Char-broiled ribeye with herb butter, crispy fried onions, brussel sprouts & bacon	
Grilled Salmon	\$20
Lemon-dill butter, garlic couscous, grilled vegetables	
Buffalo Chicken Mac & Cheese	\$15
Topped with blue cheese & breadcrumbs	
Grilled Flat Iron Steak	\$26
Asiago cream, mashed potatoes, grilled vegetables	
Chicken Pot Pie	\$16
Baked in cast iron skillet with flaky crust	
Apple Brined Half Chicken	\$18
Apple honey glaze, sweet potato fries, grilled vegetables	

Tacos

Baja Fish Tacos	\$13
Fried cod, mango salsa, cabbage, avocado, baja sauce	
Cheese Steak Taco	\$14
Shaved ribeye, onions, cheese, lettuce, pico, jalapeño cream	
Korean Chicken	\$12
Crispy chicken, Korean BBQ, Asian slaw	

Sandwiches & Wraps

Cajun Fried Chicken Sandwich	\$13
Pickles, coleslaw, Cajun aioli, honey glaze on a brioche bun	
Grilled Portabello Wrap	\$11
Portabello, spinach, caramelized onions, goats cheese, garlic aioli	
Salmon BLT	\$13
Grilled salmon, bacon, lettuce, avocado, & garlic aioli on sourdough	
Grilled Chicken Wrap	\$12
Chicken, sun-dried tomato, spinach, avocado, feta, & garlic aioli	
Brickyard's Rachel	\$12
Turkey, Swiss, coleslaw, 1000 Isl& dressing, on marble rye	
BBQ Pulled Pork Sandwich	\$11
Slow roasted pork, coleslaw, crispy onions	
Buffalo Chicken Wrap	\$12
Crispy chicken, lettuce, tomato, bacon, cheddar-jack, ranch	
The Cuban	\$13
Mojo pork, ham, swiss, pickles, spicy mustard	