



GREENS + THINGS

LOCAL GREENS (gf) 10
carrot, radish, onion, simple vinaigrette

PUMPKIN CARPACCIO 14
Garman Farms heirloom pumpkin, spiced pumpkin seeds,
sage chevre, arugula, leeks

CHOY JOY 12
Wishing Stone Farm choy mix, carrots, radish,
crisp wonton, warm sesame peanut vinaigrette,
soy glazed pork belly

KALE CAESAR 11
local kale, croutons, creamy Caesar dressing,
shaved parmesan cheese | add white anchovies +2

GREENS ADDITIONS
grilled chicken breast 7

CASUAL CLASSICS

BRIX BURGER 15
Aquidneck Farms ground beef, beefy RI mushrooms,
smoked onion jam, house-cured bacon, sharp cheddar,
Portuguese bolo

BAD MOTHER CLUCKER 14
homemade buttermilk cheddar biscuit, crispy chicken breast,
house-cured Canadian bacon, Swiss, local honey mustard

OOEY GOOEY WINTER GRILLED CHEESE 12
apple, caramelized onions, sage, cheddar, pain de mie

TACO TUESDAY EVERYDAY 18
ask about tonight's selection
spicy black beans, winter pico de gallo,
cotija cheese, cilantro crema

DUCK, DUCK, PIZZA! 16
house-made duck confit, dried figs, shaved onion,
mascarpone, gruyere

TOMATO + CHEESE PIZZA 13
summer tomato sauce, oregano, crispy garlic, mozzarella

THE CHEESE STANDS ALONE

CHOOSE 3 FOR 13 | 5 FOR 19
seasonal fruits, sliced bread, Chef's spiced nuts
+ house-made jams | Additional bread +1

BLOOMY . FIRM . RUSTIC . FUNKY . THE BLUES

SMALL PLATES

CHEF'S BREAD BASKET 3
ask your server for today's offering | add smoked local garlic +1

PORK PINCHO 10
local pork in achiote + rum on a spike,
pickled onions, garlic toast

LOCAL TRUFFLE FRIES (gf) 9
parmesan, herbs, truffle salt, Chef's catsup

MUSSELS 14
leeks, house-cured bacon, cognac,
grainy mustard cream, crusty bread

HOUSE SAUSAGE 14
kohlrabi kraut, delicate pickles, sweet mustard, grilled bread

WALRUS + CARPENTER OYSTERS 18
char grilled, roasted garlic herb butter,
Portuguese vinegar peppers

PATATAS BRAVAS 13
crispy local potatoes, cheddar curds,
house hot pepper blend, garlic aioli

SMOKED COD 15
roasted butternut, onion, brussels, buttery crouton,
housemade Revival Stout vinegar

RHODE ISLAND SQUID 11
crispy, banana peppers, garlic, parsley aioli

BRUSSELS 13
house chourico, shallots, pistachios, sherry vinegar

SWEET + SPICY WINGS 12
crispy drums, sweet Thai chili glaze

ROASTED FARMER'S VEGETABLES 12
farmer's choice roasted with garlic + herbs,
local butter, housemade ricotta, crusty bread

RAVIOLI 15
rabbit confit, walnut pasta, puffed walnuts, Rhody Coyote jus

LARGE PLATES

BEEF TENDERLOIN 35
blue cheese croquette, bacon collards, Landot reduction

COHO SALMON (gf) 29
smoky jonah crab-sweet potato chowder,
wishingstone greens

BAFFONI ROASTED CHICKEN* (gf) 26
roasted with lemon + herbs, garlic herb whipped potato,
RI mushrooms, pea greens, pan jus

* Cooked to order. Please allow for additional time.

BOMSTER SCALLOPS (gf) 30
sunchoke puree, roasted pears + cranberries, brussel slaw

CASSOULET 28
duck + pork confit, house sausage,
Jim Garman's tarbais beans, garlic crumbs

MONKFISH OSSO BUCCO 28
spaghetti squash, pickled green tomatoes,
roasted carrot

STUFFED HONEY NUT SQUASH 24
wheat berries, RI mushrooms, cabbage,
dried blueberries, radish, sticky soy

OUR FARM PARTNERS

brix
RESTAURANT

Like our wines, our menus are crafted from scratch. We appreciate your patience as our culinary team artfully creates the perfect dish for you. From one farm to another, we are proud supporters of:

Garman Farm Middletown RI, Greenview Farms Wakefield RI, Shartner Farms Exeter RI,
Simmons Farm Middletown RI, Wishing Stone Farm Little Compton RI, Aquidneck Farms Middletown RI
and many other Farm Fresh Rhode Island partners. Visit NewportVineyards.com for full list.

GLUTEN FRIENDLY (gf) | Please inform your server of any food allergies. *Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food-related reactions or illness should eat only thoroughly cooked meats, poultry & seafood. Please no substitutions.
Executive Chef: Andy Teixeira Fall/Winter 2017



WHITE

2015	Chardonnay	barrel fermented, pear, light oak	8		30
2016	In The Buff	unoaked chardonnay, vibrant fruit	7		27
2016	Dry Riesling	Mosel style, excellent minerality	8		30
2016	Rising Tide	lightly sweet, notes of peach	7		27
2016	Pinot Gris (dry)	finished dry, bright green apple	8		29
2016	Riesling	our signature varietal, pink apple	7		27
2016	Vidal Blanc	semi-sweet, banana + mango	7		27
2016	Great White	mango + apricot, guava, most popular	6		24
2016	Moscato	lime, pineapple, muskmelon	8		30
2014	Brut Sparkling	classic Champagne style, finished dry			40

HARD CIDER

NV	Rhody Coyote	made w/ RI apples, dry, effervescent	6		24
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RED

2016	Gemini Red	bright + fruity, cherry + nutmeg	7		27
2015	Merlot	rich blackberry, extended oak aging	7		30
2015	Cabernet Sauvignon	fruit forward, black currant + pepper	8		30
2016	Rochambeau	violet + blackberry, complex blend	8		30
2016	Pinot Noir	earthy, prominent raspberry	8		30
2015	Cabernet Franc	toasty, black tea, mesquite	8		30
2016	Landot Noir	red plum + strawberry jam	8		30

ROSÉ

2016	Bellevue Blush	very sweet, red berry compote	6		24
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DESSERT

2015	White Cap Port	full-bodied, aromas of honeysuckle	7		29
NV	Port	ruby style, clove + blueberry, 15+ yr age	10		40
2015	Vidal Ice Wine	frozen on the vine, rich peach + apricot	10		40

GUEST WINES

NV	Canella Prosecco (187ml)	Italy			9
2015	Penya Viognier	France	8		30
2015	Pascal Jolivet Sauvignon Blanc	France	10		38
2016	Bonny Doon Rosé	California	10		38
2012	Cailin's Cuvee	California	9		36
2016	Delas Cotes du Rhone	France	9		36
2013	Monsanto Chianti Classico	Italy			63

FLIGHTS

Choose any 4 Newport Vineyards wines - OR - 4 draft beers for your own personal tasting 13

Excludes Select Merlot, dessert wines and sparkling wines.

DRAFT

Newport Storm Seasonal	Newport, RI	8
Whaler's The Rise Pale Ale	Wakefield, RI	8
Narragansett Seasonal	Providence, RI	8
Hanging Hills Metacommet IPA	Hartford, CT	9
Beer'd Whisker'd Wit	Stonington, CT	8
2 Roads Two Juicy IPA	Stratford, CT	9
CBC Flower Child IPA	Cambridge, MA	8
Brooklyn Lager	Brooklyn, NY	8
Von Trapp Helles Lager	Stowe, VT	8
Shipyards Pumpkinhead	Portland, ME	7

BOTTLES + CANS

Grey Sail Flagship Ale	Westerly, RI	5
CBC Working Class Hero	Cambridge, MA	7
Mayflower Porter	Plymouth, MA	6
Peak IPA	Portland, ME	7
Kaliber Non-Alcoholic	Ireland	4
Buzzards Bay Golden Flounder	Westport, MA	8

COCKTAILS

NEW FASHIONED 2.0

sons of liberty bourbon. newport vineyards port. house-made orange bitters. luxardo maraschino liqueur. real maraschino cherry. orange. 12

SEASONAL VINEYARD SANGRIA 11

LAVISH BREEZE

sons of liberty true born gin. st. elder. simple syrup. lemon. lavender. soda. 11

SPICY MARG

lunazul tequila. mezcal. local hot peppers. lime. lemon. orange. cointreau. chili powder + flake sea salt rim. 12

BROKEN SAGE

broken shed vodka. grapefruit. sage simple syrup. prosecco. 11

ROSEMARY MAPLE BOURBON SOUR

sons of liberty battle cry. sapling maple liqueur. lemon. real maple syrup. rosemary. 12

