GREENS + THINGS

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

BABY RED ROMAINE CAESAR 10
Wishing Stone Farm baby red romaine, garlic dijon dressing, buttery croutons, shaved parmesan cheese
add white anchovies +2

MORE THAN A SALAD 18
local greens, seasonal vegetables, boiled egg, buttery croutons, grilled chicken, blue cheese, house bacon, garlic herb vinaigrette

GREENS ADDITIONS
grilled chicken breast 7

CASUAL CLASSICS

sandwiches come with handcut fries + house pickles

BRIX BURGER* 15
Aquidneck Farms ground beef, house bacon, smoked onion jam, lettuce, sharp cheddar, Portuguese bolo

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

AUTUMN GRILLED CHEESE 10
roasted honey nut squash, gruyere, cheddar, pain de mie

FISH SANDWICH 13
crispy haddock, cheddar cheese, house tartar, grilled pain de mie

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

FLATBREADS

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

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

SWEET SAUSAGE 14
housemade sweet Italian sausage, summer tomato sauce, Narragansett Creamery mozzarella, house ricotta

FLATBREADS

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

LOCAL TRUFFLE FRIES (gf) 9
parmesan, herbs, truffle salt, tomato aioli

NEWPORT SEA SALT PRETZEL 5
cheese dip, Taproot IPA honey mustard

BACON, TAPROOT BREW, CHEESE DIP 12
bubbling hot with our famous Taproom chips

ROASTED EGGPLANT + RICOTTA CANNELLONI 13
rustic tomato sauce

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

SHORT RIB TOAST 16
shredded short rib, chevre, garlic confit, crispy baguette, RI mushroom chips, NV Cabernet reduction

WALRUS + CARPENTER OYSTERS (gf) 18
grilled, chili butter, roasted tomatillo salsa verde

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

SMOKED JALAPENO + HONEY WINGS 12
chevre ranch + a spare napkin

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

LARGE PLATES

MONKFISH 23
smoked corn chowder, garlicky kale

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.*

RHODE ISLAND SEAFOOD RISOTTO (gf) 24
jonah crab, mussels, littlenecks, monkfish, lobster broth

MAC N' CHEESE 20
baby shells, house smoked bacon, roasted local squash, cheddar cream sauce, buttery crumbs

BBQ BOARD 19
smoked beef brisket, boneless country style pork, baked beans, cole slaw, grilled corn bread

SKIRT STEAK* (gf) 27
off the cob street corn, crispy onions, garlic scape chimichurri

WILD ATLANTIC SCALLOP (gf) 27
parsnip puree, Jim Garman's edamame, warm maitake vinaigrette

STUFFED EGGPLANT 25
roasted vegetables, ricotta, quinoa, smoked mozzarella cream

FISH + CHIPS 19
local haddock, handcut fries, coleslaw, house tartar

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 & many other Farm Fresh RI 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 2018

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.*

FLIGHT NIGHT WEDNESDAYS

$10 WINE + BEER FLIGHTS
$10 SMALL PLATES.*
**Excludes Oysters.*

WHITE

2017	Sauvignon Blanc	dry, clean, grapefruit	7 | 27
2017	Pinot Gris	finished dry, bright green apple	8 | 30
2015	Chardonnay	barrel fermented, pear, light oak	8 | 30
2017	In The Buff	unoaked chardonnay, vibrant quince	7 | 27
2017	Pinot Grigio	off-dry, lemon, lime, kiwi	7 | 27
2017	Gewurztraminer	rose petal, ginger, orange zest	8 | 30
2017	Tranquility	dry finish, lilac + lilies, tropical fruit	8 | 30
2017	Dry Riesling	floral, excellent minerality	8 | 30
2016	Rising Tide	chardonnay/sauvignon blanc blend	7 | 27
2017	Riesling	our signature wine, apple, nectarine	7 | 27
2017	Vidal Blanc	semi-sweet, banana + mango	7 | 27
2016	Great White	mango + apricot, most popular	6 | 24
2016	Island White	sweet, wild grape + lemon zest	6 | 24
2017	Moscato	ripe white peach	8 | 30
2014	Brut Sparkling	classic Champagne style, finished dry	40

HARD CIDER

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

RED

2016	Gemini Red	bright + fruity, cherry + nutmeg	7 | 27
2015	Merlot	smoked hickory, black cherry	7 | 30
2016	Cabernet Sauvignon	fruit forward, black currant	8 | 30
2016	Rochambeau	violet + blackberry, complex blend	8 | 30
2016	Cabernet Franc	toasty, black tea, mesquite	8 | 30
2017	Pinot Noir	earthy, raspberry + pomegranate	8 | 30
2017	Landot Noir	red plum + strawberry jam	8 | 30

ROSÉ

2017	Bellevue Blush	very sweet, red berry compote	6 | 24
2017	White Merlot	red fruit, cranberry + cherry	7 | 27
2017	Dry Rosé	bone dry, pomegranate + strawberry	7 | 27

DESSERT

2016	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
2016	Z. Alexander Brown Chardonnay	California	11 | 42
2017	Whole Cluster Pinot Noir	Oregon	13 | 48
2014	Faithful Hound (Bordeaux Red Blend)	South Africa	13 | 46

BEER + BURGER NIGHT - TUES.

Like wine is to cheese, beer is to burgers. Choose from our select menu of burgers and a pint of Taproot Beer (what's on tap) for just $15 BUCKS – and say HELLO to your Tuesday.

Ask your server about your about our burger + beer selections.

TAPROOT BREWING COMPANY

Beer Available for sale in Brewery & Retail Shop

Limit four 4-PK's purchase per customer

TYPE	ABV	Pour Size	GLS$ | 4 PK$
WICKED SQUASHED PUMPKIN ALE	6.4%	16 oz.	7 | 16
NEWPORTER	5.6%	12 oz.	7 | 16
COMET BLONDE ALE	4.7%	16 oz.	7 | 16
N.E. IPA (FRUITS OF LABOR)	7.5%	12 oz.	7 | 16
N.E. IPA (CITRA)	6.0%	16 oz.	7 | 16
VINEYARD PILSNER	4.7%	16 oz.	7 | 16
RETROGRADE IPA	6.9%	16 oz.	7 | 16
DOUBLE IPA	8.8%	12 oz.	8 | 18
SHARKBITE	6.5%	16 oz.	7 | 16

GUEST DRAFT BEER

Sierra Nevada	California	7

BOTTLES + CANS

Kaliber Non-Alcoholic	Ireland	4
CBC Working Class Hero Saison	Cambridge, MA	7
Bantam Cider's Wunderkind	Somerville, MA	7
Greysail Hazy Day	Westerly, RI	5
Greysail Captain's Daughter	Westerly, RI	7

COCKTAILS

NEW FASHIONED
sons of liberty uprising. luxardo maraschino liqueur. NV Port. house-made bitters. orange. real maraschino cherry. 12

ASIAN PLUM MOJITO
asian plum-infused white rum. mint. plum syrup. lime. soda. 11

LAVENDER BEE'S KNEES
gin lane victoria pink gin. lemon. honey-lavender syrup. 10

SEASONAL MARG
lunazul tequila. house-made sour. cointreau. agave. seasonal puree. 12

PEACH MULE
broken shed vodka. lime. ginger beer. peach puree. 11

BASIL GINLET
sons of liberty true born gin. basil. lime. simple. 11

Newport Vineyards is skipping the straw!
Please enjoy your drink plastic straw-free.
Ocean-friendly paper straws are available upon request.