

Entrees

Eggs

Spanish Frittata

Spicy sausage, onion, red & green bell peppers, potato, tomato and cheese with a side of tomatillo salsa. Choice of homefries or grits. \$16

Country Omelet

Ham, bacon, sausage and cheese. Choice of homefries or grits. Egg white only option available. \$18

Veggie Omelet

Leeks, spinach, peppers, mushrooms and cheese. Choice of homefries or grits. Egg white only option available. \$16

Goat Cheese & Chive Omelet

Choice of homefries or grits. \$15

Huevos Rancheros

Corn tortillas, poached eggs, black beans, cheese, salsa and avocado. Choice of homefries or grits. \$16

Filet & Eggs

Petite filet with bearnaise sauce, 2 eggs any way, served with homefries or grits. \$38

Benedicts

Smoked Salmon Benedict

Chilled smoked salmon, poached eggs, cream cheese, capers, diced red onion, Hollandaise, with homefries or grits. \$18

Eggs Benedict

Poached eggs, Uncured apple wood smoked Canadian bacon, English muffin, Hollandaise, with homefries or grits. \$17

Tenderloin Benedict

Filet Mignon medallions, poached eggs, English muffin, Hollandaise, with homefries or grits. \$18

Crab Benedict

Jumbo lump crab meat, poached eggs, English muffin, Hollandaise, with homefries or grits. \$27

Surf & Turf Benedict

One each of Tenderloin and Crab Benedict, poached eggs, Hollandaise, with homefries or grits. \$23

Spinach & Goat Cheese Benedict

English muffins with goat cheese, spinach, poached eggs, Hollandaise, with homefries or grits. \$16

Not Eggs

Crème Brûlée French Toast \$12

Belgian Waffle \$10

Kids

\$8 each

12 and Under. Includes a side of fruit and a beverage.

Pancake

Crème Brûlée French Toast

Scrambled Eggs and Cheese

Sides

\$7 each

Grits

Fresh Fruit

Homefries

Black Forest Bacon

Sausage Links

Juices

\$6 each

Florida Orange Juice

Tomato

Grapefruit

Pineapple

Apple

Cranberry

BRICK BRUNCH

Saturday & Sunday 10am – 2pm

facebook.com/brickrestaurant

thebrickofavondale.com

Eye Openers

Hugo Spritz, prosecco, mint, lime, elderflower liqueur	\$13
Champagne Cocktail, brut, French brandy, mint, apple splash	\$12
Sangria, red or white	\$15
Traditional Mimosa, champagne and orange juice	\$11
Peach Bellini, prosecco and white peach purée	\$11
Strawberry Bellini, prosecco and strawberry purée	\$12
House Bloody Mary, Zing Zang!	\$12
Spicy Habanero Bloody Mary, house infused	\$13
Bacon Bloody Mary, house infused	\$13

Bubbles

Tiamo Prosecco (organic), Italy	12/40
Chic Brut, Barcelona	11/38
Gruet Brut Rosé, New Mexico	13/42
Moet & Chandon "Imperial", France	85
Schramsberg Rosé, California	65
Bollinger, France	85

Wines by the Glass ■ 8oz. pour

WHITE, ROSE & PINK

White Sangria	Avondale	15
White Zinfandel	California	12
Sauvignon Blanc, Joel Gott	California	13
Sauvignon Blanc, Kim Crawford	New Zealand	14
Pinot Grigio, Gabbiano	Italy	13
Riesling, Dr. Loosen	Germany	13
Chardonnay, Angeline	California	13
Chardonnay, Sonoma Cutrer	California	15
Chardonnay, Chalk Hill	Russian River Valley	15
Rose, Acrobat	Oregon	13
Pinot Gris, King Estate	Oregon	14

BUBBLES

Chic Brut	Barcelona	11
Prosecco, Tiamo (organic).	Italy	12
Gruet Brut Rosé	New Mexico	13

REDS

Sangria.	Avondale	15
Pinot Noir, Angeline	California	13
Red blend, Ghostrunner.	California	13
Pinot Noir, Hahn SLH	Santa Lucia Highlands	18
Cabernet Sauvignon, Angeline.	California	13
Cabernet Sauvignon, St. Francis	Sonoma	16

Wines by the Bottle ■

WHITE & ROSE

COOL WHITE & ROSE

White Zinfandel	California	33
Rose, Acrobat	Oregon	38
Rose, Figuière	Provence	38
Pinot Grigio, Gabbiano	Italy	38
Riesling, Dr. Loosen	Germany	38
Pinot Gris, King Estate.	Oregon	40
Chardonnay, Joseph Drouhin	Saint-Véran.	50

SAUVIGNON BLANC

Joel Gott	California	38
White Haven	Marlborough	42
Kim Crawford.	Marlborough	42

CHARDONNAY

Angeline	California	38
Steele Cuvee	California	45
Sonoma Cutrer	California	45
Chalk Hill.	Russian River Valley.	45
Frank Family	Carneros	60
Rombauer	Carneros	65
Cakebread	Napa.	65

BUBBLES

Tiamo Prosecco (organic)	Italy	40
Chic Brut	Barcelona	38
Gruet Brut Rosé	New Mexico	42
Schramsberg Rosé	California	65
Moet & Chandon “Imperial”.	France	85
Bollinger	France	85

REDS

INTERESTING REDS

Red blend, Highlands 41	Paso Robles	38
Red blend, Ghostrunner.	California	38
Malbec, Doña Paula Estate	Argentina.	38
Malbec, Luca Old Vines.	Argentina.	46
Priorat, Black Slate	Spain	45
Châteauneuf-du-Pape, Télégramme	France	90

PINOT NOIR

Angeline	California	38
Acrobat	Oregon	39
Four Graces	Willamette	45
Ken Wright	Willamette	54
Hahn, SLH	Santa Lucia Highlands	54
Domaine Carneros	Carneros	60
Cakebread, Two Creeks.	Anderson Valley	85
Domaine Serene.	Willamette	82
Patz & Hal	Gaps Crown	90
Paul Hobbs.	Goldrock	110
Kosta Brown	Sta. Rita Hills	130

CABERNET SAUVIGNON

Angeline	California	38
Simi	Alexander Valley	49
St. Francis	Sonoma	49
Clos Du Val.	Napa.	65
Jordan	Alexander Valley	95
Silver Oak	Alexander Valley	110
Caymus (750ml bottle).	Napa.	125
Caymus (1 liter bottle)	Napa.	160

Beer ■

DRAFT

Local Craft

AMERICAN BEER

Blue Moon
Mich Ultra
Miller Lite
Bud Light
Yuengling

EUROPEAN BEER

Stella Artois, Belgium
Leffe Blonde, Belgium
Guinness Stout, Ireland
Peroni, Italy
Hacker-Pschorr, Germany

VACATION BEER

Corona Extra
Modelo
Pernicious IPA
Sierra Nevada Hazy IPA

NON-ALCOHOLIC

Stella Artois
Athletic Brewing Co.

Water ■

SPARKLING or STILL

BRICK BRUNCH MENU

Saturday & Sunday 10am – 2pm

904.387.0606

thebrickofavondale.com