

BRICK + BRAMBLE

RESTAURANT + BAR

SMALL PLATES

TRUFFLE PARMESAN GARLIC FRIES

Crispy fries with truffle oil, parmesan, fresh garlic and parsley, served with aioli

9



SMOKED CHICKEN WINGS

Five smoked and flash fried wings with a choice of honey garlic sauce, buffalo, sweet thai chili sauce, truffle dry rub, served with jalapeño ranch

11

FIRECRACKER SHRIMP

Six breaded and flash fried shrimp, tossed in our creamy sweet & spicy firecracker sauce

13

SPICY TUNA STACK

Ahi tuna poke layered with diced avocado, pico de gallo, sriracha aioli, sesame seeds, served with wontons

14

PORK POTSTICKERS

Five pan-fried dumplings, served with honey garlic sauce, sweet thai chili sauce, soy sauce

12



CRISPY BRUSSELS SPROUTS

Crispy Brussels tossed with a balsamic glaze, topped with parmesan

10

CHEF'S CHARCUTERIE

32

Rotating selection of artisanal cured meats and imported cheeses, bourbon bacon jam, olives, house pickles, toasted crostini and other seasonal chef-picked accouterments. Perfect for two to share!



BEEF MEDALLIONS

20

6oz sliced marinated beef tenderloin, grilled and topped with sliced portobello and veal demi-glace

BAKED GOAT CHEESE

14

Creamy goat cheese baked in house-made marinara sauce, served with crostini



CHIPS & QUESO

10

Creamy queso topped with tomatoes, green onion & jalapeños, served with white corn tortilla chips

SEARED AHI TUNA

14

4oz seared Blue Fin tuna, sesame seed, wasabi puree, sweet thai chili slaw

SHORT RIB RAVIOLI

11

Three short rib ravioli tossed with mushroom, bacon and Boursin cream sauce

SALADS

HARVEST SALAD

16

Mixed greens, roasted corn, dried cherries, crispy bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun sunflower seeds & crispy onions

Enhance with: chicken 4 | shrimp 8 | ahi tuna 10

CHOPPED CAESAR SALAD

14

Chopped romaine hearts, parmesan cheese, croutons, and caesar dressing

Enhance with: chicken 4 | shrimp 8 | ahi tuna 10

FROM THE GRILL

STEAK + FRITES

Topped with chef's compound butter served with crispy fries

10oz Wagyu Sirloin 32

16oz Ribeye 42

ENHANCE YOUR STEAK (+4 EACH)

House Boursin Cream

Bleu Cheese Crust

Classic Demi-glace

Garlic Herb Parmesan Crust

Truffle Parmesan Garlic Fries

TUSCAN VODKA PRIMAVERA

26

Orecchiette pasta in a rich vodka cream sauce with tomatoes, bell peppers, spinach, garlic, and parmesan. Finished with your choice of grilled chicken or shrimp (+3)

CHICKEN SPIEDINI

29

Lightly breaded chicken breast filled with spinach, bacon, and cheese, set over pasta in a rich boursin cream sauce.

THE BRICK BOARD

110

Chef-sliced 16oz ribeye paired with six grilled jumbo shrimp, flash-fried Brussels sprouts, crispy calamari, and a pile of our truffle parmesan garlic fries. Served with chimichurri, house-made truffle butter, and marinara for dipping.

ADD 10OZ WAGYU SIRLOIN 30

SANDWICHES

BOURBON BACON JAM DOUBLE SMASHBURGER

17

Two seared 4oz beef patties stacked with smoked gouda, our signature bourbon bacon jam, peppery arugula, and garlic aioli on a buttered brioche bun.

TRUFFLE MUSHROOM + SWISS DOUBLE SMASHBURGER

17

Two seared 4oz beef patties topped with truffle-sautéed mushrooms, melted Swiss, and crispy fried onions, served on a brioche bun.

All sandwiches served with house french fries | Sub onion straws 1

STEAKHOUSE SLIDERS

19

Three juicy beef sliders topped with sweet caramelized onions and crumbled queso fresco, tucked into warm brioche buns.

CHICKEN PARM PESTO MELT

16

Grilled chicken breast layered with mozzarella, fresh basil pesto, and marinara, served on a toasted garlic French baguette.

FLATBREADS

BUFFALO CHICKEN

18

Grilled chicken tossed with hot sauce, cream cheese, bacon, bell peppers, onions, mozzarella cheese, ranch

SPICY ITALIAN SAUSAGE + HOT HONEY GOAT CHEESE

17

Spicy Italian pork sausage, creamy goat cheese with house-made marinara, topped with hot honey

MARGHERITA

16

House-made marinara sauce, fresh mozzarella, cherry wood smoked tomatoes, fresh basil pesto

STREET TACOS

GRILLED SHRIMP TACOS

16

Three grilled shrimp tacos with chipotle, lettuce, cheese, pico de gallo and avocado slices

STICKY CHICKEN TACOS

14

Three grilled chicken tacos tossed in our homemade sweet and tangy sticky glaze, diced red bell peppers, shredded lettuce, topped with sesame seeds and cilantro

DESSERT

TURTLE BROWNIE

13

Light textured brownie topped with butter-luscious caramel, piled high with brownie cubes, toasted pecans and drizzle with caramel ganache

BEIGNETS + BRAMBLE CHOCOLATE SAUCE

11

Pillowy fried beignets dusted with powdered sugar, served with our house "Bramble" chocolate sauce — dark chocolate, bourbon, and blackberry.



Gluten-free

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems.