

# BRICK + BRAMBLE

## - SMALL PLATES -

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|---|-----------|---|-----------|
| ◇ <b>CREATE YOUR OWN OMELETTE</b>   | <b>13</b> | <b>LOBSTER AND EGGS BENEDICT</b>  | <b>22</b> |
| Pick Three Options: Applewood Bacon, Sausage, Brie, Cheddar, Pepper Jack, Red Onions, Bell Peppers, Smoked Tomatoes |           | Soft Boiled Eggs, Lobster Meat, House-Made Hollandaise Sauce, Sandwiched Between Two English Muffins        |           |
| Each Additional Item +\$1   |           |   |           |
| ◇ <b>BRIE + BLACKBERRY OMELETTE</b>   | <b>12</b> | <b>BREAKFAST BURRITO</b>  | <b>13</b> |
| Fresh Blackberry and Brie Cheese  |           | Medallions, Shishito Peppers, Scrambled Eggs, Smoked Tomatoes topped with Goat Cheese                       |           |
| <b>FRENCH TOAST</b>   | <b>13</b> | <b>CREPES</b>   | <b>12</b> |
| Five French Baguette Slices Battered and Pan-Fried, Bramble Jam, Housemade Bourbon Maple Syrup, Powdered Sugar      |           | Choice of One:<br>Raspberry and Cream Cheese<br>Nutella and Banana<br>Salmon, Capers, and Cream Cheese (+6) |           |
| <b>BELGIAN WAFFLES</b>  | <b>14</b> | ◇ <b>BAKED CHEESE + MARINARA</b>  | <b>18</b> |
| House Made Waffles with Bramble Jam and House Made Bourbon Maple Syrup  |           | Manchego, Cream Cheese, Parmesan, Mozzarella, Marinara, Crostini  |           |
| ◇ <b>SCALLOPS</b>   | <b>23</b> |   |           |
| Pan Seared, Pea + Cauliflower Puree, Microgreens  |           |   |           |

## - FLATBREADS -

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| <b>ARUGULA + PROSCIUTTO</b>   | <b>18</b> |
| Arugula, Prosciutto, Roasted Garlic Olive Oil, Fresh Basil, Goat Cheese, Reduced Balsamic           |           |
| <b>MARGHERITA</b>   | <b>16</b> |
| Tomato Sauce, Fresh Mozzarella, Cherry Wood Smoked Tomatoes, Fresh Basil, Pesto                     |           |
| <b>BREAKFAST FLATBREAD</b>  | <b>18</b> |
| Applewood Bacon, Scrambled Eggs, Avocado, Smoked Tomatoes, Cream Cheese, Everything Bagel Seasoning |           |

## - SANDWICHES -

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| <b>STEAK + CHEESE</b>   | <b>15</b> |
| Tenderloin, Shishito Pepper, Smoked Gouda, Whiskey Caramelized Onion, French Baguette |           |
| <b>AHI TUNA CLUB</b>  | <b>16</b> |
| Grilled Ahi Tuna, Prosciutto, Lettuce, Tomato, Guacamole, Sourdough                   |           |
| <b>BRAMBLE BURGER</b>   | <b>14</b> |
| 8oz Burger, Over Easy Egg, Applewood Bacon, Pepperjack, Salsa                         |           |
| <b>AVOCADO SANDWICH</b>   | <b>13</b> |
| Sourdough Bread, Sliced Avocado, Tomatoes, Pepper Jack Cheese, Two Eggs Over Easy     |           |

## - SALADS -

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<b>CAESAR</b>	<b>10 / 18</b>
Romaine, Parmesan, Croutons, Housemade Caesar Dressing	
✦ <b>BRAMBLE SALAD</b>	<b>10 / 18</b>
Mixed Greens, Fresh Mixed Berries, Bleu Cheese Crumbles	
<b>BURRATA SALAD</b>	<b>18</b>
Burrata Cheese, Mixed Greens, Tomato, Prosciutto, Balsamic Glaze	

## - ADDITIONS -

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✦ <b>BLACKENED CHICKEN</b> 4oz/6oz	<b>4 / 6</b>
✦ <b>GRILLED SHRIMP</b> 3 ct	<b>10</b>
✦ <b>TENDERLOIN MEDALLIONS</b> 6oz	<b>15</b>

## - BOARDS -

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<b>BELGIAN WAFFLE BOARD</b>	<b>34</b>
Three Waffles, House Made Bourbon Syrup, Bramble Jam, Strawberries, Raspberries, Blueberries, Blackberries, Applewood Bacon, Sausage	
<b>CHARCUTERIE</b>	<b>36</b>
Seasonal Meats and Cheeses By Market Availability, Crostini	

<b>BREAD + BUTTER BOARD</b>	<b>26</b>
Honey, Blackberries, Raspberries, Honey Lemon Zest Chantilly Cream on a Bed of Cream Cheese   Served with Pita	
<b>BISCUITS AND GRAVY</b>	<b>30</b>
Biscuits and Gravy, Three Eggs Your Way, Strawberries, Raspberries, Blueberries, Blackberries, Applewood Bacon, Sausage	

## A LA CARTE

### - GRILL -

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All steaks are USDA prime.  
All meats served with balsamic glaze.

✦ <b>FILET MIGNON</b> 8oz	<b>55</b>
✦ <b>NY STRIP</b> 16oz, Tagliata	<b>60</b>
✦ <b>BONE-IN RIBEYE</b> 24oz, Tagliata	<b>70</b>
✦ <b>SEABASS</b> Bed of Mixed Greens	<b>50</b>
✦ <b>SALMON</b> Bed of Mixed Greens	<b>35</b>

### - SHARED SIDES -

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Shared Sides are intended  
for sharing of 2-4 guest

✦ <b>CHOICE OF BREAKFAST MEAT</b>	<b>5</b>
Applewood Bacon, Sausage Patties, or Sausage Links	
✦ <b>THREE EGGS ANYWAY</b>	<b>7</b>
✦ <b>GRILLED ASPARAGUS</b>	<b>12</b>
✦ <b>CHEF'S RISOTTO</b>	<b>12</b>
<b>LOBSTER MAC + CHEESE</b>	<b>26</b>

## - DESSERTS -

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<b>CARROT CAKE</b>	<b>13</b>	<b>BRAMBLE PIE</b>	<b>13</b>	✦ <b>PARFAIT</b>	<b>13</b>
Six Layer Carrot Cake		Mixed Berry Served In a Cast Iron Skillet		Mixed Berries Served with Lemon Curd	

\*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.

✦ Gluten Free Items