

BRUSCHETTA

marinated roma and sun-dried tomatoes topped with fresh housemade mozzarella served over focaccia toast and drizzled with balsamic glaze **\$9.95** 620 cal

SPINACH AND ARTICHOKE DIP

creamy dip with artichokes, spinach and diced tomatoes served warm with blue corn tortilla chips **\$8.95** 860 cal

HUMMUS TRIO WITH WOOD FIRED PITA CHIPS

traditional, roasted red pepper, and black bean hummus, served with toasted pita points, carrots, celery and red peppers **\$8.50** 570 cal

BRIXX STIXX

garlic parmesan bread sticks with whole grain honey mustard and marinara dips **\$6.95** 830 cal

WOOD FIRED WINGS

eight jumbo chicken wings marinated for 24 hours in rosemary & garlic and roasted in our wood-burning oven. no grease. no frying. served with celery & your choice of ranch or gorgonzola dressing **\$12.95** choose from three flavors garlic rosemary 680 cal | buffalo 680 cal | sweet thai chili 840 cal

SALADS

ADD A LITTLE SOMETHING EXTRA

enhance any of our salads with wood-roasted chicken \$4 (160 cal) prosciutto \$4 (120 cal) sautéed shrimp \$6 (120 cal) or herb-roasted salmon \$8 (280 cal)

BRIXX SALAD

spring mix with pistachios, crumbled goat cheese & croutons tossed with housemade balsamic vinaigrette **\$7.50** 560 cal

CAESAR SALAD

hearts of romaine topped with croutons & fresh parmesan **\$7.50** 480 cal

SPINACH SALAD

roasted red peppers, feta cheese, croutons & pistachios tossed with housemade fat-free honey-chipotle vinaigrette **\$7.95** 250 cal

MEDITERRANEAN SALAD

chopped romaine hearts drizzled with housemade feta vinaigrette, roma tomatoes, kalamata olives, roasted red peppers, feta cheese & banana peppers **\$7.95** 460 cal

ARUGULA & PEAR SALAD

arugula topped with pears, candied pecans, gorgonzola and sun-dried cranberries with honey herb vinaigrette **\$8.95** 440 cal

SOUTHWESTERN CHICKEN SALAD

romaine tossed with gouda, diced tomatoes, black bean corn salsa and creamy chili pepper dressing topped with our wood-roasted blackened chicken and tortilla strips \$11.95 770 cal substitute shrimp \$2 (730 cal)

THAI CHICKEN SALAD

romaine, chicken tossed in sweet chili sauce, roasted red peppers, pistachios, cilantro, & goat cheese drizzled with thai peanut dressing \$11.95 660 cal substitute shrimp \$2 (465 cal)

DRESSINGS

balsamic vinaigrette (360 cal), **caesar** (320 cal), **honey-chipotle vinaigrette** (60 cal), **creamy chili pepper** (140 cal), **feta vinaigrette** (300 cal), **gorgonzola** (140 cal), **honey herb vinaigrette** (300 cal), **honey mustard** (150 cal), **ranch** (160 cal), **thai peanut** (130 cal)

WOOD FIRED PIZZAS

AMERICO

sliced pepperoni with mozzarella & mushrooms on our house recipe tomato sauce **\$10.95** 160 cal

BRONX BOMBER

our signature spicy italian sausage, prosciutto, mozzarella & gorgonzola on tomato sauce topped with fresh oregano **\$12.95** 257 cal

BBQ CHICKEN

wood-roasted chicken with bbq sauce, smoked gouda, mozzarella & red onion topped with fresh cilantro **\$12.95** 172 cal

4x4

IXX CLASSICS

four meats – sausage, pepperoni, prosciutto & bacon – & four cheeses – mozzarella, parmesan, gouda & goat cheese – on an olive oil base **\$12.95** 290 cal

HAWAIIAN

fresh pineapple, prosciutto & mozzarella on an olive oil base and topped with fresh cilantro \$11.95 175 cal

SWEET THAI CHICKEN

wood-roasted chicken tossed in sweet chili sauce, with goat cheese, mozzarella, roasted red peppers & pistachios drizzled with thai peanut satay sauce \$13.95 200 cal

ROSEMARY CHICKEN & MUSHROOM

wood-roasted chicken with mozzarella, rosemary, wild mushrooms, caramelized onions & four-cheese blend with an olive oil base **\$12.95** 183 cal

GREEK

roma tomatoes, mozzarella, kalamata olives, red onions and feta cheese on an olive oil base topped with basil & balsamic glaze **\$10.95** 163 cal

PEAR & GORGONZOLA

sliced pears, mozzarella, gorgonzola, walnuts & caramelized onions on an olive oil base \$12.95 195 cal

WOOD-ROASTED VEGETABLE

wild mushrooms, broccoli, onions, peppers and fresh oregano with our house recipe tomato sauce & mozzarella **\$10.95** 147 cal

MEXICAN

black bean spread base with mozzarella and cheddar, wood-roasted chicken, roma tomatoes & sliced fresh jalapeños topped with sour cream \$11.95 207 cal

choose your crust: traditional (v), gluten-free + \$4, cauliflower + \$4

RUSTICA

prosciutto, mozzarella, mushrooms, artichoke hearts, kalamata olives & roasted garlic on an olive oil base \$12.95 185 cal

BUFFALO CHICKEN

buffalo wing sauce, mozzarella, gorgonzola & roasted chicken, topped with fresh celery served with your choice of housemade gorgonzola dressing or ranch dressing **\$12.95** 192-195 cal

SPICY SHRIMP

spicy shrimp on a sriracha base with sun-dried tomatoes, roasted red peppers, mozzarella, goat cheese & fresh basil **\$14.95** 183 cal

CHICKEN FLORENTINE

our wood-roasted chicken, crumbled bacon, roma tomatoes, spinach, feta & mozzarella on an olive oil base **\$12.95** 185 cal

SAUSAGE & SPICY HONEY PIZZA

our signature spicy sausage crumbled over a fourcheese blend and our house recipe tomato sauce, baked then drizzled with sriracha-infused honey \$12.95 338 cal

WILD MUSHROOM

a trio of wood-roasted shiitake, portobello & button mushrooms with mozzarella on an olive oil base topped with arugula and shaved parmesan \$12.95 168 cal

QUATTRO FORMAGGIO

featuring our four-cheese blend – mozzarella, parmesan, gouda and goat cheese – and sun-dried tomatoes on an olive oil base **\$10.95** 178 cal

MARGHERITA

fresh, housemade mozzarella, roma tomatoes & fresh basil on an olive oil base \$11.95 157 cal

calories shown are per slice on traditional crust. all pizzas are 6 slices. traditional and gluten-free crust pizzas are 11". cauliflower crust is 10". pizzas made on gluten-free crust are handled in a common kitchen with some risk of exposure to gluten. guests with gluten sensitivities or severe allergies should exercise judgment in consuming our pizza.

SANDWICHES

SELECT YOUR SIDE:

fresh fruit (60 cal) or **kettle chips** (300 cal) **substitute a side Brixx Salad** + \$1 (280 cal) or a **side Caesar Salad** +1 (240 cal)

MEATBALL SUB

meatballs topped with pomodoro sauce, roasted peppers & onions, italian seasoning and provolone cheese – served on fresh focaccia **\$11.95** 950 cal

ROASTED CHICKEN CLUB

wood-roasted chicken with smoked bacon, roma tomato, melted provolone cheese, arugula & garlic aioli on focaccia **\$10.95** 790 cal

HOUSEMADE MOZZARELLA SANDWICH

housemade mozzarella on focaccia with roma tomatoes, red onions, fresh basil & balsamic vinaigrette **\$9.95** 900 cal add prosciutto \$4 (1020 cal)



served with a slice of fresh focaccia

ROASTED CHICKEN PENNE

a house favorite for over twenty years! woodroasted, blackened chicken sautéed with bell peppers, onions, cajun spices & gorgonzola cream sauce **\$15.95** 1550 cal

PASTA POMODORO

fresh basil, garlic, red onion & pomodoro sauce over angel hair pasta **\$9.95** 660 cal with chicken **\$13.95** 860 cal with sautéed shrimp **\$15.95** 1060 cal

MEATBALL POMODORO

meatballs served over angel hair pasta and topped with pomodoro sauce, fresh oregano & shaved parmesan **\$14.95** 1160 cal

SHRIMP CARBONARA

sautéed shrimp, crumbled bacon, red onions and sun-dried tomatoes tossed with alfredo sauce & penne **\$16.95** 1260 cal

ROASTED CHICKEN ALFREDO

crumbled bacon and wood-roasted chicken tossed with wild mushroom alfredo sauce over angel hair pasta **\$15.95** 1760 cal

DESSERTS

SALTED CARAMEL COOKIE

a giant cookie with white chocolate chunks, buttery toffee and pretzels served straight out of the oven and drizzled with caramel sauce **\$7.95** 1240 cal

ROOT BEER FLOAT

our root beer poured over two generous scoops of vanilla ice cream **\$4.95** 410 cal

S'MORES DESSERT PIZZA

buttery graham cracker crumble topped with melted dark chocolate and toasted marshmallows **\$7.95** I 120 cal

ICE CREAM

two scoops of classic vanilla topped with chocolate or caramel sauce **\$2.95** 320 cal

please ask your server for our gluten-sensitive menu and to speak with a manager about your food allergy before ordering. a list of all allergens in our food is available on request.