# **STARTERS**

#### **BRUSCHETTA**

marinated roma and sun-dried tomatoes topped with fresh housemade mozzarella served over toasted focaccia bread and drizzled with balsamic glaze \$10.95 620 cal

# SPINACH AND ARTICHOKE DIP

creamy dip with artichokes, spinach and diced tomatoes served warm with tri-color tortilla chips \$9.95 860 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 \$9.95

## **BRIXX STIXX**

garlic parmesan bread sticks with whole grain honey mustard and marinara dips \$7.95

# SALADS

#### ADD A LITTLE SOMETHING EXTRA

enhance any of our salads with wood-roasted chicken \$4.95 (160 cal) **prosciutto** \$4.95 (120 cal) **sautéed shrimp** \$6.95 (120 cal) or herb-roasted salmon \$8.95 (280 cal)

## **BRIXX SALAD**

spring mix tossed with housemade white balsamic vinaigrette, pistachios, crumbled goat cheese & croutons \$8.95 560 cal

#### CAESAR SALAD

hearts of romaine topped with croutons & fresh parmesan \$8.95

# **NEW ITALIAN WOOD-ROASTED CHICKEN SALAD**

spring mix and romaine layered with woodroasted chicken, burrata and artichoke hearts and tossed with roasted tomato vinaigrette, bruschetta tomatoes and fresh basil \$13.95

# **MEDITERRANEAN SALAD**

chopped romaine hearts tossed with housemade lemon tahini vinaigrette, roma tomatoes, kalamata olives, roasted red peppers, feta cheese & banana peppers \$9.95 460 cal

# **ARUGULA & PEAR SALAD**

arugula tossed with honey herb vinaigrette, topped with pears, candied pecans, gorgonzola and sun-dried cranberries \$9.95 440 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 **\$13.95** 770 cal

substitute **shrimp** \$2.95 (730 cal)

#### **DRESSINGS**

caesar, creamy chili pepper, gorgonzola, honey herb vinaigrette, lemon tahini vinaigrette, ranch, roasted tomato vinaigrette, white balsamic vinaigrette

# **BRIXX CLASSICS**

# **WOOD FIRED PIZZAS**

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

## **AMERICO**

sliced pepperoni with mozzarella & mushrooms on our house recipe tomato sauce \$11.95 160 cal

#### **BRONX BOMBER**

our signature spicy italian sausage, prosciutto, mozzarella & gorgonzola on tomato sauce topped with fresh oregano \$14.95 257 cal

# **BBQ CHICKEN**

wood-roasted chicken with bbq sauce, smoked gouda, mozzarella & red onion topped with fresh cilantro \$13.95 | 172 cal

#### 4x4

four meats – sausage, pepperoni, prosciutto & bacon – & four cheeses – mozzarella, parmesan, gouda & goat cheese – on an olive oil base \$15.95 290 cal

#### HAWAIIAN

fresh pineapple, prosciutto & mozzarella on an olive oil base and topped with fresh cilantro \$12.95 | 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 \$14.95 200 cal

# **ROSEMARY CHICKEN & MUSHROOM**

wood-roasted chicken with mozzarella, rosemary, wild mushrooms, caramelized onions & four-cheese blend with an olive oil base \$14.95 183 cal

#### **GREEK**

roma tomatoes, mozzarella, kalamata olives, red onions and feta cheese on an olive oil base topped with basil & balsamic glaze \$11.95 163 cal

#### **PEAR & GORGONZOLA**

# **WOOD-ROASTED VEGETABLE**

wild mushrooms, broccoli, onions, peppers and fresh oregano with our house recipe tomato sauce & mozzarella \$11.95 | 147 cal

#### **MEXICAN**

black bean spread base with mozzarella and cheddar, wood-roasted chicken, roma tomatoes & sliced fresh jalapeños topped with sour cream \$13.95 207 cal

# **RUSTICA**

prosciutto, mozzarella, mushrooms, artichoke hearts, kalamata olives & roasted garlic on an olive oil base \$13.95 185 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 \$13.95 | 192-195 cal

## **SPICY SHRIMP**

spicy shrimp on a sriracha base with sun-dried tomatoes, roasted red peppers, mozzarella, goat cheese & fresh basil \$16.95 183 cal

#### CHICKEN FLORENTINE

our wood-roasted chicken, crumbled bacon, roma tomatoes, spinach, feta & mozzarella on an olive oil base \$14.95 185 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 \$13.95 338 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 \$13.95 | 168 cal

## **OUATTRO FORMAGGIO**

featuring our four-cheese blend – mozzarella, parmesan, gouda and goat cheese – and sun-dried tomatoes on an olive oil base \$11.95

#### **MARGHERITA**

fresh, housemade mozzarella, roma tomatoes & fresh basil on an olive oil base \$12.95 | 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.

# **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 \$13.95

CHOOSE FROM FIVE FLAVORS garlic rosemary | buffalo | NEW thai spiced peanut NEW caribbean jerk dry rub | NEW honey habanero ask for any flavor carolina style & we'll add a dash of local reaper sauce for extreme heat

# PASTA

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 \$16.95 1550 cal

#### PASTA POMODORO

fresh basil, garlic, red onion & pomodoro sauce over angel hair pasta \$10.95 with chicken \$14.95 860 cal with sautéed shrimp \$16.95 1060 cal

## **MEATBALL POMODORO**

meatballs served over angel hair pasta and topped with pomodoro sauce, fresh oregano & shaved parmesan \$15.95 1160 cal

# **SHRIMP CARBONARA**

sautéed shrimp, crumbled bacon, red onions and sun-dried tomatoes tossed with alfredo sauce & penne \$18.95 1260 cal

## **ROASTED CHICKEN ALFREDO**

crumbled bacon and wood-roasted chicken tossed with wild mushroom alfredo sauce over angel hair pasta \$16.95 1760 cal

# DESSERTS

# **NEW CHOCOLATE CHUNK COOKIE PIE**

a giant caramelized cookie overflowing with chocolate morsels served straight out of the oven and drizzled with chocolate sauce \$7.95

for maximum indulgence, add a scoop of vanilla ice cream \$1.50

## **ROOT BEER FLOAT**

our root beer poured over two generous scoops of vanilla ice cream \$5.95

# S'MORES DESSERT PIZZA

buttery graham cracker crumble topped with melted dark chocolate and toasted marshmallows \$7.95 1120 cal

# **ICE CREAM**

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

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