

BRIXX

WOOD FIRED PIZZA
+ CRAFT BAR

WE BRING PEOPLE
TOGETHER

VEGAN AND GLUTEN-FRIENDLY MODIFICATIONS ARE AVAILABLE.
ASK YOUR SERVER FOR DETAILS

SMALL PLATES + SHAREABLES

BRUSCHETTA

marinated roma and sun-dried tomatoes topped with fresh housemade mozzarella. served over focaccia toast and drizzled with balsamic glaze 9.95

BAKED SPINACH

+ ARTICHOKE DIP **NEW**

creamy baked dip with artichokes, spinach and diced tomatoes served with crostini 9.95

BRIXX STIXX **B**

garlic parmesan bread sticks with marinara 7.95

BURRATA BOARD **NEW**

creamy burrata served with sliced prosciutto, roasted tomatoes, calabrian chili peppers, gorgonzola stuffed olives, red pepper hummus and fresh baked focaccia 14.95

BAKED MEATBALL POLENTA **NEW**

housemade meatballs atop velvety polenta, pomodoro sauce, mozzarella and a touch of cream 11.95

HUMMUS **NEW**

a duo of silky smooth white bean hummus and calabrian pepper hummus; served with baby carrots, celery and housebaked cumin flatbread 8.95

ROASTED CAULIFLOWER

BUFFALO DIP **NEW**

a blend of cheddar, cream cheese, buffalo sauce and roasted cauliflower, baked and served with crostini 9.95

FRESH + FROSTY

FRESH-SQUEEZED LEMONADE

we make our lemonade from fresh lemons in house every day 3.95

ARNIE'S TEA

half fresh-brewed iced tea and half fresh-squeezed lemonade 3.50

CRAFT DRAFT ROOT BEER

naturally caffeine-free with flavors of pure vanilla and sassafras. served in a frosty glass 3.95

we proudly serve  products

B house favorite

SALADS

ADD A LITTLE SOMETHING EXTRA

enhance any of our salads with
wood-roasted chicken 4
prosciutto 4
sautéed shrimp 6
or herb-roasted salmon 8

BRIXX SALAD

spring mix tossed with housemade white balsamic vinaigrette, pistachios, crumbled goat cheese and croutons 7.95

CAESAR SALAD

hearts of romaine topped with croutons and fresh parmesan 7.95

ITALIAN WOOD- ROASTED CHICKEN **NEW**

spring mix and romaine layered with wood-roasted 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 and banana peppers 8.95

ARUGULA WITH PEAR SALAD **B**

arugula tossed with honey herb vinaigrette, topped with pears, candied pecans, gorgonzola and sun-dried cranberries 8.95

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
substitute blackened shrimp 2

DRESSINGS

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

FIRE ROASTED WINGS

EIGHT JUMBO CHICKEN WINGS

marinated for 24 hours in rosemary and garlic and roasted in our oven. no grease. no frying. served with celery and your choice of ranch or gorgonzola dressing 12.95

GARLIC ROSEMARY

marinated and wood fired

BUFFALO

classic buffalo wing sauce with big flavor and mild heat

HONEY HABANERO **NEW**

honey blended with habanero peppers and other spices to create a sweet and fiery combo

THAI SPICED PEANUT **NEW**

roasted with jalapeño. topped with pistachio and cilantro

CARIBBEAN JERK DRY RUB **NEW**

roasted with pineapple and served with a side of jerk sauce

BLACKENED DRY RUB **NEW**

a perfect blend of seasonings to tickle your tastebuds

PEACH BOURBON BBQ **NEW**

savory and sweet flavors with a hint of smoke

ask for any flavor with **EXTREME HEAT** and we'll add a dash of **CAROLINA REAPER SAUCE**

CONNECT OVER CRAVINGS

at brixx, we bring people together to share in life's moments, both big and small. we invite friends and family to connect and relax over a scratch-made meal from our oven

LET'S CONNECT!



WOOD FIRED PIZZAS

CAREFULLY CRAFTED ON HAND-STRETCHED DOUGH
MADE IN-HOUSE USING CAPUTO 00 FLOUR

CHOOSE YOUR CRUST

housemade traditional [v], gluten-free + 3, cauliflower [gf] + 3

AMERICO

pepperoni with mozzarella and mushrooms with our house made pizza sauce 11.95

BRONX BOMBER

our signature spicy italian sausage, prosciutto, mozzarella and gorgonzola on pizza sauce topped with fresh oregano 13.95

BBQ CHICKEN

wood-roasted chicken with a sweet and tangy BBQ sauce, smoked gouda, mozzarella and red onion topped with fresh cilantro 12.95

4X4

four meats – sausage, pepperoni, prosciutto and bacon – and four cheeses – mozzarella, parmesan, gouda and goat cheese – on an olive oil base 14.95

HAWAIIAN

fresh pineapple, prosciutto and mozzarella on an olive oil base and topped with fresh cilantro 12.95

SWEET THAI CHICKEN

wood-roasted chicken tossed in sweet chili sauce, with goat cheese, mozzarella, roasted red peppers and pistachios. with thai peanut satay sauce 13.95

MAD ITALIAN **NEW**

get your spice on with arrabiata pizza sauce, mozzarella, pepperoni, sausage, jalapeño, banana pepper and creamy ricotta 13.95

SPICY SHRIMP

calabrian chili pepper shrimp with sun-dried tomatoes, roasted red peppers, mozzarella, goat cheese and fresh basil 14.95

BRIXX CLUB **NEW**

garlic parmesan spread with mozzarella, chicken, tomatoes, bacon, feta, topped with fresh arugula 13.95

RUSTICA

prosciutto, mozzarella, mushrooms, artichoke hearts, kalamata olives and roasted garlic spread on an olive oil base 13.95

MEXICAN

black bean spread with mozzarella and cheddar, wood-roasted chicken, roma tomatoes and fresh jalapeños drizzled with sour cream 12.95

BUFFALO CHICKEN

buffalo wing sauce, mozzarella, gorgonzola and roasted chicken, topped with fresh shaved celery. served with your choice of housemade gorgonzola or ranch dressing 12.95

SAUSAGE + SPICY HONEY

our signature spicy sausage crumbled over a four-cheese blend and our house made pizza sauce, then drizzled with sriracha-infused honey 12.95

VEGGIE LOVERS

VEGAN CHEESE
IS AVAILABLE UPON REQUEST

WHITE PIZZA **NEW**

garlic parmesan spread and four cheeses – mozzarella, parmesan, gouda and goat cheese – garnished with fresh oregano 11.95

GREEK

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

PEAR + GORGONZOLA

sliced pears, mozzarella, gorgonzola, walnuts and caramelized onions on an olive oil base 12.95

WOOD-ROASTED VEGETABLE

housemade sauce, onions, peppers, mushrooms, roasted tomato, mozzarella and ricotta 12.95

WILD MUSHROOM

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

QUATTRO 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 and fresh basil on an olive oil base 11.95

PASTAS

served with fresh focaccia

ROASTED CHICKEN PENNE

a house favorite for over twenty years! wood-roasted, blackened chicken sautéed with bell peppers, onions, cajun spices and gorgonzola cream sauce 15.95

BAKED PASTA POMODORO **NEW**

penne topped with pomodoro sauce, a splash of cream, mozzarella and parmesan, then baked to perfection 10.95

with meatballs 14.95

with chicken 14.95

with sausage and peppers 14.95

BRIXX MAC + CHEESE **NEW**

penne baked with gouda, cheddar and parmesan cream sauce and topped with housemade focaccia breadcrumbs 9.95

SHRIMP SCAMPI **NEW**

shrimp sautéed in herb butter with lemon and arugula tossed with thin spaghetti 16.95

ROASTED CHICKEN & MUSHROOM ALFREDO

crumbled bacon and wood-roasted chicken tossed with wild mushroom alfredo sauce, over spaghetti 15.95

DESSERTS

S'MORES DESSERT PIZZA

a **SHAREABLE** buttery graham cracker crumble topped with melted dark chocolate and toasted marshmallows 7.95

CHOCOLATE

CHUNK COOKIE PIE **NEW**

a **SHAREABLE** giant cookie overflowing with chocolate morsels served straight out of the oven and drizzled with chocolate sauce 8.95

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

BOURBON PECAN PIE **NEW**

toasted pecans and a mouthwatering bourbon filling in a golden, buttery crust. served with a sweet peach puree 6.95

ROOT BEER FLOAT

our root beer poured over two generous scoops of vanilla ice cream 4.95

ICE CREAM

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



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THE BRIXX APP
TO START EARNING  REWARDS

