

# Brix

a traditional french bistro

## hors d'oeuvres

Equinox greens, lemon vinaigrette.....	\$5
Wild mushroom and chevre tartine.....	\$10
Escargots with truffle egg toast .....	\$10
Pâté Maison .....	\$9
Salade de Maison: savory blue cheese cake, Equinox greens, candied pistachios, port poached figs.....	\$12
Assiette de Fromage: cheese plate for 2-4 .....	\$20
Assiette de Charcuterie: house pâté and cured meats for 2-4 .....	\$20
1/2 Fromage, 1/2 Charcuterie .....	\$20

## sides

Pommes Frites/french fries .....	\$5
Pommes de Terre/mashed potatoes.....	\$5
Lentilles/Lentils and carrots sautéed in white wine ...	\$5
Pommes de Terre Douce/sweet potato purée .....	\$5
Épinards/sautéed spinach with garlic confit .....	\$6

## entrées

Croque Monsieur: bistro favorite hot sandwich with smoked ham, gruyere and mornay, greens .....	\$11
Tarte du Jour: served with field greens .....	\$12
Macaroni Gratin: served with field greens .....	\$12
Salade Niçoise: imported tuna, tomatoes, potatoes, niçoise olives, capers, marinated anchovies, green beans and hard boiled eggs .....	\$16
Poussin Rôti: pan seared petit whole chicken served over sautéed spinach with lemon herb butter .....	\$20
Confit de Canard: crispy duck leg served over sweet potato purée with dried fruit compote.....	\$21
Steak Frites: 10 oz. hanger steak with hand-cut fries .....	\$21
Gratin Saumoné: salmon filet baked with sautéed leeks, oyster mushrooms, country ham and Brie.....	\$23
Poissons Saisonniers: seasonal fish.....	\$mkt price
Côtelettes d'Agneau: grilled marinated lamb chops with mashed potatoes and sautéed spinach.....	\$24
Côtes de Porc Vignerannes: Berkshire pork chop with Dijon mustard and cornichon sauce, served with sautéed wild mushrooms and house made spätzle .....	\$26

## wine flights

Samplings of 4 distinct wines.  
Your choice of red, white, or  
introduction to wine

**\$10**

## sparkling

Bin#	Wine	Gls	Btl
516	Veuve de Vernay, Brut Blancde Blanc, France, NV.....	\$7	\$28
517	Schramsberg, Blanc de Blancs .....	\$35 (1/2 Btl)	
518	Gruet Blanc de Noir.....	\$18 (1/2 Btl)	

## bottled beers

Otter Creek Stovepipe Porter.....	\$3.5
Sam Adams Irish Red .....	\$3.5
Wolaver's Organic Pale Ale.....	\$3.5
Peak Organic Amber Ale.....	\$3.5
Long Trail Traditional IPA.....	\$3.5
Otter Creek Vermont Lager.....	\$3.5
Kaliber (non-alcoholic) .....	\$3.5

## blanc

Bin#	Wine	Gls	Btl
10	Dm. de la Pepière, Muscadet, France, 2007 .....	\$8	\$32
11	Richter Graf Zepplin, Riesling, Germany, 2007 .....	\$9	\$36
12	Anne Amie, Pinot Gris, Oregon, 2006 .....	\$10	\$40
13	Fairhall Downs, Sauv. Blanc, New Zealand, 2007 .....	\$9	\$36
14	Dm. Larochette Manciat, Macon Chardonnay, France, 2006.....	\$9	\$36
15	Andrew Rich Tabula Rasa, Roussanne/Gewurztraminer.....	\$10	\$40
16	Dm. de Deurre, Cotes du Rhone Blanc .....	\$7	\$28
17	Alondra, Chardonnay, California, 2007 .....	\$11	\$44

## rouge

Bin#	Wine	Gls	Btl
20	Moro 41, Blend, Italy, 2006 .....	\$7	\$28
21	Dm. Lafage, Grenache, France.....	\$8	\$32
22	Dm. Bernard Baudry, Chinon, France, 2006.....	\$11	\$44
23	Dm. de Deurre, Vinsobres, France, 2005 .....	\$11	\$44
24	P. Lesec, Rubis, Cotes du Rhone Village, France, 2005.....	\$9	\$36
25	Corte Giara, Valpolicella Ripassa, Italy, 2004.....	\$10	\$40
26	Torelli, Dolcetto d'Asti, Italy, 2005 .....	\$10	\$40
27	Tierra Divina, Old Vine Malbec, Argentina, 2006 .....	\$12	\$48
28	Flying Cloud, Cabernet Sauvignon, California, 2005 .....	\$9	\$36
29	Chatom, Zinfandel, California, 2004.....	\$10	\$40