

Brix

A CLASSIC FRENCH BISTRO

hors d'oeuvres

- ✦ Equinox greens, lemon vinaigrette \$5
- ✦ Wild mushroom and chevre tartine \$10
- ✦ Escargots \$10
- ✦ Pâté Maison \$9
- ✦ Smoked trout rillettes \$10
- ✦ 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
- ✦ Haricot Verts/Green Beans \$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 de Maison: Savory blue cheese cake, Equinox greens, candied pistachios, port poached figs \$14
- ✦ 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 ratatouille \$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 Blanc de Blanc, France, NV | \$7 | \$28 |
| 517 | Schramsberg, Blanc de Blancs | \$35 for 1/2 Btl | |
| 518 | Gruet Blanc de Noir | \$18 for 1/2 Btl | |

BOTTLED BEERS

- ✦ Otter Creek Copper Ale \$3.5
- ✦ Sam Adams Irish Red \$3.5
- ✦ Wolaver's Oatmeal Stout \$3.5
- ✦ Peak Organic Nut Brown Ale \$3.5
- ✦ Long Trail Traditional IPA \$3.5
- ✦ Kaliber (non-alcoholic) \$3.5

BLANC

- | Bin# | Wine | Gls | Btl |
|------|--|------|------|
| 328 | Richter Estate, Riesling, Germany, 2007 | \$10 | \$40 |
| 329 | Anne Amie, Pinot Gris, Oregon, 2006 | \$10 | \$40 |
| 330 | Dm. Meyer-Fonné, Pinot Blanc, France, 2006 | \$11 | \$44 |
| 331 | Fairhall Downs, Sauvignon Blanc, New Zealand, 2007 | \$9 | \$36 |
| 332 | Fattoria Laila, Verdicchio, Italy, 2006 | \$7 | \$28 |
| 333 | Dm. de la Pepière, Muscadet, France, 2007 | \$8 | \$32 |
| 334 | Dm. Larochette Manciat, Macon Chardonnay, France, 2006 | \$9 | \$36 |
| 335 | Alondra, Chardonnay, California, 2007 | \$11 | \$44 |

ROUGE

- | Bin# | Wine | Gls | Btl |
|------|---|------|------|
| 810 | Montinore Estate, Pinot Noir, Oregon, 2006 | \$12 | \$48 |
| 811 | Mori Gries, Santa Maddalena, Italy, 2006 | \$8 | \$32 |
| 812 | Dm. Bernard Baudry, Chinon, France, 2006 | \$11 | \$44 |
| 813 | Dm. de Deurre, Vinsobres, France, 2005 | \$11 | \$44 |
| 814 | Chateau Pierail, Bordeaux Superieur, France, 2004 | \$10 | \$40 |
| 815 | Moillard, Crozes Hermitage, France, 2005 | \$12 | \$48 |
| 816 | P. Lesec, <i>Rubis</i> , Cotes du Rhone Village, France, 2005 | \$9 | \$36 |
| 817 | Bodega del Desierto, 25/5, Syrah, Argentina, 2004 | \$8 | \$32 |
| 818 | Flying Cloud, Cabernet Sauvignon, California, 2005 | \$9 | \$36 |
| 819 | Chatom, Zinfandel, California, 2004 | \$10 | \$40 |