Brickstone KITCHEN
Sutton, MA
est. 2018

LUNCH MENU

STARTERS

CALAMARI FRITTI
Lightly battered crispy calamari with sliced cherry peppers, black olives and diced tomatoes tossed in olive oil and garlic served with marinara sauce 15

GENERAL TSO'S CALAMARI
Lightly battered crispy calamari tossed in an Asian style glaze, crushed peanuts, scallion garnish 15

SHRIMP COCKTAIL
Eight jumbo shrimp served with a zesty house cocktail sauce 15

KYLE'S PIZZETTA
Grilled pizza dough topped with chunky pomodoro sauce, crispy crumbled sausage, caramelized onions, ricotta cheese and our four cheese blend 13

SPINACH AND ARTICHOKE DIP
A blend of artichoke hearts, spinach, four cheeses and seasonings served warm with house tortilla chips and carrot sticks 13

CHICKEN WINGS (BONE-IN OR BONELESS)
Crispy and hot - Your choice of house buffalo, garlic parmesan, General Tso, or sweet Thai with celery, carrots, blue cheese or ranch dressing 15

THAI CHICKEN LETTUCE WRAPS
Crisp romaine lettuce, grilled chicken, sweet Thai chili sauce, seasonal vegetable slaw, crispy noodles, cilantro lime ranch & spicy peanut dipping sauces 15

GNOCCHI JUSTIN
Local handmade gnocchi tossed in our house marinara with melted smoked mozzarella, fresh basil and a touch of cream 13

ALEX'S MUSSELS
PEI steamed mussels with white wine, garlic, crumbled chorizo sausage, onions and stewed tomatoes served with grilled bread 15

FRIED MAC & CHEESE BALLS
House Made five cheese mac-n-cheese, breaded and deep fried served with tomato cream sauce 13

SOUPS

SOUP OF THE DAY
Bowl 7 / Cup 5

CLAM CHOWDA
Friday and Saturday Only
Bowl 8.5 / Cup 6

LOBSTER CORN CHOWDER
Bowl 9.5 / Cup 7

SALADS

Add Grilled Chicken 5 / Steak Tips 8 / Shrimp 7 / Salmon 10
Pan Seared Scallops 9 / Haddock 8

HALF SIZE SALADS AVAILABLE

MESCLUN
Field greens tossed with sun dried cranberries, roasted walnuts, pears, red seedless grapes, gorgonzola cheese, pita bread croutons and house made balsamic vinaigrette 14

CAESAR
Crisp romaine lettuce tossed with our house made caesar dressing, garlic croutons and parmesan cheese 13

MEDITERRANEAN
Garden salad with feta cheese and pita bread croutons tossed with a lemon mint olive oil dressing 13

GARDEN SALAD
House mix lettuce, tomatoes, cucumbers, Bermuda onion, shredded carrots, garlic croutons 12

SHAREABLE ANTIPASTO
House garden salad with roasted red peppers, marinated mushrooms, pepperoncinis, kalamata olives, stuffed cherry peppers, artichoke hearts, genoa salami, prosciutto, pepperoni, provolone cheese, pesto chicken and house made balsamic vinaigrette 21

ROASTED BEET
Mixed greens with roasted beets, pickled red onions, fresh berries, toasted almonds, crumbled goat cheese and a raspberry vinaigrette 14

CHOPPED SALAD
Chopped romaine, tomatoes, cucumbers, bacon, Bermuda onion, gorgonzola cheese, blue cheese dressing and balsamic glaze 15

LUNCH SCHEDULE NOTICE:
Lunch is Served 11:30 AM – 4:00 PM
We Are CLOSED on Tuesdays
Sunday is Dinner ONLY All Day

PLANNING AN EVENT?
Full Catering Menu Available

DINING AT HOME NEXT TIME?
Full Take Out Menu Available

Before placing your order, please inform your server of any food allergies. The consumption of raw or under-cooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.

LUNCH MENU

BUSINESS HOURS
CLOSED TUESDAY
OPEN FOR LUNCH & DINNER MONDAY, WEDNESDAY, THURSDAY, FRIDAY & SATURDAY
SERVING DINNER ONLY ALL-DAY SUNDAY

LUNCH MAINS

CHEF'S FAMOUS CHICKEN PARMESAN
Breaded boneless breast of chicken topped with marinara sauce and mozzarella cheese served with your choice of pasta 15

FISH & CHIPS
Deep fried lightly battered fresh haddock served with french fries, onion strings, coleslaw and tartar sauce 16

CHICKEN BROCCOLI
Sauteed chicken fillets, broccoli, parmesan cheese, crushed red pepper, olive oil and garlic tossed with penne 15

SEAFOOD SAUTE
Sauteed shrimp, sea scallops and salmon with artichoke hearts, sun dried tomatoes, roasted red peppers, capers and fresh basil in a white wine garlic butter sauce over angel hair pasta 17

JAMBALAYA
Sauteed chicken fillets, shrimp, Andouille sausage and vegetables in a cajun tomato sauce over rice pilaf 14

STEAK TIPS
7 ounces of marinated charbroiled steak tips topped with sauteed onions served with french fries and baby green beans 15

HADDOCK NEW ENGLAND
Baked haddock with a bacon, tomato and seasoned crumb topping with rice pilaf and sauteed baby green beans 16

THE DON
Your choice of pasta with our house made meatballs and marinara sauce 12

SAMMIES AND BURGERS

Served with French Fries (Except Kafta & Fish Tacos)

FISH TACOS
Lightly battered fried haddock with arugula, pickled red onions, cilantro lime slaw, roasted corn, tomato and black bean salsa, chipotle aioli and warm flour tortillas 2 Tacos / 13 • 3 Tacos / 18

EGGPLANT FOCACCIA
Warm breaded eggplant, sauteed spinach, caramelized onions, roasted red peppers, goat cheese and a roasted garlic aioli on an oven baked focaccia 15

CHICKEN BRUSCHETTA
Grilled chicken breast with sliced tomato, basil, leaf lettuce, fresh mozzarella, roasted garlic aioli and balsamic glaze on a toasted ciabatta 15

CHEF'S FAMOUS CHICKEN PARMESAN FOCACCIA
Breaded boneless chicken breast topped with marinara sauce and mozzarella cheese on local oven baked focaccia 15

SOUTHWESTERN TURKEY WRAP
Sliced turkey, diced cheese blend, arugula, pickled red onions, cilantro lime slaw, black bean corn salsa, chipotle aioli 15

FRIED CHICKEN SANDWICH
House pickle brined chicken breast, American cheese, pickled red onions, our take on thousand island sauce 15

TURKEY PANINI
Thin sliced roast turkey, smoked mozzarella, bacon, sliced apples, arugula and a honey and stone ground mustard aioli on pressed multigrain 15

KAFTA BURGER
Mediterranean seasoned sirloin burger with a cucumber mint yogurt sauce, Mediterranean salad and pita bread 17

CLASSIC SIRLOIN BURGER
Half-pound ground angus sirloin with lettuce, tomato and onion on a toasted brioche bun 14
Add Cheese or Bacon 1.5

SMASHED MAC BURGER
Half pound ground angus sirloin burger topped with a smashed, deep fried mac n cheese ball, applewood smoked bacon & our take on thousand island sauce 15.5

THE BRICK STEAKHOUSE BURGER
Ground angus sirloin with our house made horseradish steak sauce, swiss cheese, sauteed mushrooms and crispy onion strings on a toasted brioche bun 15

CHICKEN PANINI
Grilled chicken, bacon, cheddar cheese, tomato, spinach, pickled red onions, fig jam and whole grain mustard on a pressed asiago and italian herb baguette 15

MUFFULETTA
Sliced prosciutto, salami, provolone, olive salad, mayo, pressed ciabatta 15

MEATBALL SUB
House meatballs, marinara, melted mozzarella cheese, parmesan cheese, pickled red onions, sliced cherry peppers, oven toasted ciabatta 15

KIDS

HOUSE MADE MAC & CHEESE 7
CHICKEN FINGERS & FRIES 8
STEAK TIPS AND FRIES 11
GRILLED SALMON & STEAMED BROCCOLI 12
HOT DOG & FRIES 6
PENNE ALFREDO 8
CHEESE PIZZETTA 8
CHICKEN PARM & PENNE 12

SIDES

BABY GREEN BEANS 4.5
FRENCH FRIES 3.5
WAFFLE FRIES 4.5
SWEET POTATO FRIES 4.5
COLESLAW 3.5
BROCCOLI W/ OIL & GARLIC 4.5
SPINACH W/ OIL AND GARLIC 4.5
RICE PILAF 3.5
GRILLED VEGETABLE RISOTTO 7
PASTA ALFREDO 8
PASTA MARINARA 5
PASTA W/ TOMATO CREAM SAUCE 8
HOUSE MADE MEATBALLS (2) 5
ITALIAN SAUSAGE (1) 3.5

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