



# LUNCH MENU

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

## 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 16

### 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

### THAI CHICKEN LETTUCE WRAPS

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

### POLENTA FRIES

Crispy and hot house made parmesan polenta fries, pesto marinara 13

### GENERAL TSO'S BRUSSELS SPROUTS

Crispy sprouts, shaved carrots, scallions, Asian glaze, crushed peanuts 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

### GNOCCHI JUSTIN

Local handmade gnocchi tossed in our house marinara with melted smoked mozzarella, fresh basil and a touch of cream 14

### ALEX'S MUSSELS

PEI steamed mussels with white wine, garlic, crumbled chorizo sausage, onions and stewed tomatoes served with grilled bread 16

### FRIED MAC & CHEESE BALLS

House Made five cheese mac-n-cheese, breaded and deep fried served with tomato cream sauce 13

### HARVEST FLATBREAD

Roasted butternut, toasted almonds, wilted spinach, goat cheese, hot honey 14

### TUSCAN DIP

Italian sausage and white bean dip served piping hot, house crostinis 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 9 / Shrimp 7 / Salmon 11  
Pan Seared Scallops 9 / Haddock 8 / Gourmet Chicken Salad 6

### 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 15

### CAESAR

Crisp romaine lettuce tossed with our house made caesar dressing, garlic croutons and parmesan cheese 14

### MEDITERRANEAN

Garden salad with feta cheese and pita bread croutons tossed with a lemon mint olive oil dressing 14

### 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

### GARDEN SALAD

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

### 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

### ANNA'S POWER BOWL

House grain blend, mixed greens, chickpeas, kalamata olives, cucumbers, pickled red onions, tomatoes, feta cheese, lemon mint olive oil dressing 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.





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## 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 16

### FISH & CHIPS

Deep fried lightly battered fresh haddock served with french fries, onion strings, coleslaw and tartar sauce 17

### CHICKEN & BROCCOLI

Sauteed chicken fillets, broccoli, parmesan cheese, crushed red pepper, olive oil and garlic tossed with penne 16

### 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 18

### JAMBALAYA

Sauteed chicken fillets, shrimp, Andouille sausage and vegetables in a cajun tomato sauce over rice pilaf 15

### STEAK TIPS

7 ounces of marinated charbroiled steak tips topped with sauteed onions served with french fries and baby green beans 16  
Add Mushrooms 1.5 / Add Brick Sauce 1.5

### HADDOCK NEW ENGLAND

Baked haddock with a bacon, tomato and seasoned crumb topping with rice pilaf and sauteed baby green beans 17

### THE DON

Your choice of pasta with our house made meatballs and marinara sauce 13

## 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 / 14 • 3 Tacos / 19

### 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 16

### FRIED CHICKEN SANDWICH

House pickle brined chicken breast, American cheese, pickled red onions, lettuce, 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

### GOURMET CHICKEN SALAD WRAP

All white meat chicken, red seedless grapes, sun dried apricots, toasted almonds, dill sour cream mayo, arugula & cheddar cheese 15

### WAGYU BURGER

American Wagyu burger, white cheddar cheese, caramelized onions, roasted garlic aioli, toasted brioche bun 19

### KAFTA PLATTER

Mediterranean seasoned ground sirloin kebobs, cucumber mint yogurt sauce, Mediterranean salad, toasted pita pocket 18

### CLASSIC SIRLOIN BURGER

Half-pound ground angus sirloin with lettuce, tomato and onion on a toasted brioche bun 15  
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 17

### 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 17

### 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

### TURKEY CIABATTA

Thinly sliced roast turkey breast, cheddar cheese, bacon, lettuce, tomato, red onion, pesto aioli, toasted ciabatta 15

### THE TOWN LINE

Imported prosciutto, genoa salami, pepperoni, provolone, LTO, house cherry pepper relish, garlic aioli, toasted ciabatta 15

## KIDS

HOUSE MADE MAC & CHEESE 7

CHICKEN FINGERS & FRIES 8

STEAK TIPS AND FRIES 11

GRILLED SALMON & STEAMED BROCCOLI 12

PENNE ALFREDO 8

CHEESE PIZZETTA 8

CHICKEN PARM & PENNE 12

PENNE & MEATBALL MARINARA 8.5

BABY GREEN BEANS 4.5

FRENCH FRIES 4

WAFFLE FRIES 4.5

SWEET POTATO FRIES 4.5

COLESLAW 4

BROCCOLI W/ OIL & GARLIC 4.5

SPINACH W/ OIL AND GARLIC 4.5

RICE PILAF 4

## SIDES

GRILLED VEGETABLE RISOTTO 8

PASTA ALFREDO 8

PASTA MARINARA 5

PASTA W/ TOMATO CREAM SAUCE 8

HOUSE MADE MEATBALLS (2) 6

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