



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 17

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

STREET CORN

Charred kernel corn, avocado, jalapeno, cotija cheese, aioli, Bermuda onion, lime, special Brozzian seasoning, house tortilla chips 13

GENERAL TSO'S BRUSSELS SPROUTS

Crispy sprouts, shaved carrots, scallions, Asian glaze, crushed peanuts 14

CHICKEN WINGS OR BONELESS CHICKEN TENDERS

Crispy and hot - Your choice of house buffalo, garlic parmesan, General Tso, sweet Thai, or house stone fire rub (*WINGS ONLY*) with celery, carrots, blue cheese or ranch dressing 16

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

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 14

BOOM BOOM CAULIFLOWER

Lightly battered & fried cauliflower, house Bang Bang sauce 15

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 7

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 16

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 22

ANNA'S POWER BOWL

House grain blend, mixed greens, chickpeas, kalamata olives, cucumbers, pickled red onions, tomatoes, feta cheese, lemon mint olive oil dressing 16

THE MAC SALAD

Shredded romaine, dill pickles, tomatoes, red onion, cheddar cheese blend, house thousand island dressing, half pound angus sirloin burger with American cheese 21

CAESAR

Crisp romaine lettuce tossed with our house made caesar dressing, garlic croutons and parmesan cheese 15

ROASTED BEET

Mixed greens with roasted beets, pickled red onions, fresh berries, toasted almonds, crumbled goat cheese and a raspberry vinaigrette 15

CHOPPED SALAD

Chopped romaine, tomatoes, cucumbers, bacon, Bermuda onion, gorgonzola cheese, blue cheese dressing and balsamic glaze 16

GARDEN SALAD

House mix lettuce, tomatoes, cucumbers, Bermuda onion, shredded carrots, garlic croutons 13

MEDITERRANEAN

Garden salad with feta cheese and pita bread croutons tossed with a 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



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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 16

STEAK TIPS

7 ounces of marinated charbroiled steak tips topped with sauteed onions served with french fries and baby green beans 17
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 16

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 16

TURKEY PANINI

Thin sliced roast turkey, smoked mozzarella, bacon, sliced apples, arugula and a honey and stone ground mustard aioli on pressed multigrain 16

GOURMET CHICKEN SALAD WRAP

All white meat chicken, red seedless grapes, sun dried apricots, toasted almonds, dill sour cream mayo, arugula & cheddar cheese 16

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 16

TURKEY CIABATTA

Thinly sliced roast turkey breast, cheddar cheese, bacon, lettuce, tomato, red onion, pesto aioli, toasted ciabatta 16

THE TOWN LINE

Ham, genoa salami, pepperoni, provolone, LTO, house cherry pepper relish, garlic aioli, toasted ciabatta 16

HAVANAH MONTANA

Sliced ham, house honey mustard roasted pork, Swiss cheese, deli pickles, slaw, yellow mustard, pressed ciabatta 16

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 5

FRENCH FRIES 4.5

WAFFLE FRIES 5

SWEET POTATO FRIES 5

COLESLAW 4

BROCCOLI W/ OIL & GARLIC 5

SPINACH W/ OIL AND GARLIC 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

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.