

APPETIZERS

Brickhouse Wings 17

Lightly breaded, original Brickhouse style, pickled Fresno peppers.

Buffalo Wings 17

Lightly breaded, celery, blue cheese.

Minnesota Butchers' Board 21

Local charcuterie and cheese pairing, traditional accompaniments.

Roasted Cauliflower 16.5

Mediterranean olives, Anaheim pepper, green onion gremolata.

Loaded Winter Hummus 18

butternut squash hummus, roasted carrots, apple, pickled beets, candied pecans, candy pepitas, fresh dill, crostini, cracker, naan.

Pig Pen 16

Thick-cut Sassy bacon, roasted peanuts, and mint.

Quesadilla 18.5

Smoked brisket or Brickhouse chicken, flour tortilla, cheddar and pepper jack cheese, pickled red onion, pico de gallo, avocado, chipotle cream.

Saku Block Tuna* 23

Sesame-seared Ahi Tuna, sesame-tamari glaze, avocado, togarashi rice paper.

Shore Lunch 19

Fried golden-brown sunfish, tartar sauce, lemon.

Sticky Ribs 24

Pork rib, ginger, pickled watermelon rind, spicy cabbage.

SOUPS & SALADS

Soup

Soup du Jour 8 Cup / 12 Crock

Roasted Tomato Soup 8 Cup / 12 Crock

Chicken & Biscuit 15 Crock

House Special Salad 9 / 14

Mixed greens, watermelon radish, shaved carrot, roasted tomato, prosciutto crisp, pepitas, white balsamic vinaigrette.

Grilled Caesar Salad 11 / 17

Grilled romaine, Parmesan, croutons, lemon, dressing.

Farmhouse Salad 20

Mixed greens, hard boiled egg, Sassy bacon, tomato, avocado, carrot, cheese, cucumber, watermelon radish, green goddess dressing.

Apple Kohlrabi Salad 19.5

Honey craps apple, kohlrabi, spinach, frisee, blue cheese, candied pecan, parsnip crisp, tarragon curry vinaigrette.

Beet Citrus Salad 19.5

Pickled beets, fresh citrus, whipped ricotta cheese, pistachio, micro greens.

Buddha Bowl 19

Napa cabbage, mixed greens, watermelon radish, shaved carrot, pickled red onion, avocado, edamame, roasted peanuts, tamari-ginger vinaigrette.

Additions:

Brickhouse Chicken 8

Ahi Tuna* 14

Salmon 14

Glazed Pork Belly 8

FLATBREADS

GF crust available upon request \$4

Hand-Cut Pepperoni 20.5

Banana peppers, mozzarella, red sauce.

Italian Sausage 20.5

Onion, fennel, mozzarella, red sauce.

Smoked Brisket Flatbread 20.5

House smoked brisket, BBQ sauce, cheddar cheese, white onion, jalapeno, green onion, crispy fried onions.

Brickhouse Chicken 20.5

Fresno peppers, pickled red onion, arugula, green onion, white sauce.

White sauce contains gluten

Mediterranean 20.5

Olives, roasted peppers, artichoke hearts, herbs, olive oil, feta cheese.

HANDHELDS

All items served with house-cut fries
Sub sweet potato fries or fresh fruit for \$4
GF bun available for some items \$3

Brickhouse Burger* 19.5

Custom Prime-Grade blend, Brickhouse cheese, griddled onions, lettuce, our secret sauce, toasted butter bun.

Royale Style* 22

With bacon, onion rings and BBQ.

Santa Fe Brickhouse Burger* 21

Custom prime-grade blend, pepperjack cheese, pico de gallo, fresno peppers, lettuce, guacamole, chipotle aioli, toasted butter bun.

California Wagyu Burger* 25

American Wagyu, American cheese, butterleaf lettuce, tomato, mayonnaise, toasted butter bun.

Spicy Bean Veggie Burger 18.5 🌱

Veggie white bean burger, rice breaded, bibb lettuce, tomato, red onion, avocado, spicy chipotle mayo.

Brickhouse Chicken Sandwich 18.5

Brickhouse chicken, Brickhouse cheese, heirloom tomato, arugula, peri-peri sauce, ciabatta bun.

Turkey Burger 19.5

Turkey, white bean, and avocado burger, ancho chili seasoning, Brickhouse cheese, heirloom tomato, pickled onion, curry mayonnaise, toasted butter bun.

Smoked Reuben 23

House-smoked corned beef, Swiss cheese, sauerkraut, Thousand Island dressing, pumpernickel bread.

Prime Rib Sandwich* 26.5

Smoked prime rib, Gruyere cheese, caramelized onion, horseradish sauce, au jus, baguette.

ENTRÉES

Brickhouse Chicken Entrée 33

House-cut fries, spicy cabbage, Texas toast, trio of dipping sauces: peri-peri, white BBQ, saffron-garlic aioli.

Sizzling Rice with Brickhouse Chicken 24 🌱

With Edamame, pickled red onion and Fresno peppers.

Sticky Ribs Entrée 38

Pork ribs, ginger, sizzling rice, spicy cabbage, tamari glaze.

Filet Mignon* (6 oz.) 49

Aged Angus tenderloin, demi glace, grilled asparagus.

Ribeye* (24 oz.) 80 🌱

Cowboy seasoned, butter basted, twice-baked mashed potatoes. A feast meant to share.

Steak and Mushroom Gnocchi 50

8 oz flat iron steak, potato gnocchi, mushroom, truffle butter, grilled asparagus, demi.

Tomahawk Pork Chop 50

20 oz bone-in Duroc pork chop, Maple, raw honey demi glace. Served with cheese potato bake.

Cracker-Crusted Walleye 36.5

Cracker-crusted, sauteed wild mushroom with creamy wild rice, lemon dill aioli.

Shrimp Carbonara 37.5

shrimp, olive oil, bacon lardons, garlic, cream, parmesan cheese and egg yolk with bucatini pasta. Served with garlic bread.

Cajun Salmon & Shrimp 42.5

blacken salmon and shrimp, fried grits, sauteed bell peppers, corn, onions, mustard greens, cajun butter sauce.

Smoked Mushrooms 30 🌱

Smoked maitake mushroom, fried polenta, squash butter, sun dried tomato, candy squash, fried mushroom, fried sage, aged balsamic.

Green Curry 29 🌱 🌱

Thai style green curry, with squash, carrots, potato, parsnips, daikon radish, mushroom, Thai basil, cilantro, pickled Fresno's. Served with steamed rice.

SIDES

Brussels Sprouts 13

Korean BBQ with pork belly.

Loaded Mashed Potatoes 12 🌱

Macaroni 'n' Cheese 13

Hash Browns 10 🌱

BH Style Hash Browns 15 🌱

Cotija, chorizo, chipotle aioli.

Cheese Potato Bake 10

Cheddar, potato, cream of mushroom, cream cheese, and corn flake crust.

Truffle Gnocchi 14

house made potato gnocchi, mushroom, truffle butter, parmesan cheese.

Grilled Asparagus 12

Candy Squash 13 🌱

Fried squash with spiced raw honey maple syrup, citrus, tahini sauce, candy pepitas, fried sage.

Roasted Root Vegetable 13 🌱 🌱

Carrots, potato, parsnip, olive oil, rosemary and sea salt.

*These items are served raw or undercooked, or contain or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

🌱 Gluten Friendly
🌱 Vegan
