



Restaurant & Wine bar

**Artisanal Cheese Plate,**  
3 or 5 selections  
accompanied with poached  
natural apricots and house-  
made lavosh 12/17

**D'Afinos Blue Veined  
Brillat  
France  
Triple Cream Cow's Milk**

**Palhais  
Portugal  
Soft Goat's Milk**

**Rouge et Noir Schloss,  
Petaluma, Ca  
Fully Ripened Cow's Milk**

**James Ranch Belford  
Durango, Co  
Semi-Hard, Sharp  
Aged 11 months  
Cow's Milk**

**Shaft's Bleu  
Rocklin, CA.  
Cow's Milk**

**Campo De Montalban  
Seville, Spain  
Firm Sheep, Goat, and  
Cow Blend**

**Rouge et Noir Le Petit  
Dejeuner  
Petaluma, Ca  
Soft Ripened Cows Milk**

**Caña de Oveja  
Spain  
Semi-Soft Sheep's Milk**

**Brillat Savarin  
France, Triple Cream  
Cows Milk**

**Seascape  
Central Coast Creamery,  
Paso Robles, Ca  
Semi-Soft Cow and Goat's  
Milk**

**Lamb Chopper  
Cypress Grove Cheese Co.  
Arcata, Ca  
Semi-Soft Sheep's Milk**

**Sides 6**

**Sautéed Brussels Sprouts**

**Truffle Frites**

**Artisanal Mac and Cheese**

**Appetizers**

**Antipasti,** house charcuterie, daily accoutrements, aioli, grain mustard, Queen Creek olives, grilled ciabatta 12

**Confit Pork Belly,** house made cornbread, wilted spinach, rascherry port gastrique 12

**Calamari Frito Misto,** cornmeal and flour dusted zucchini and squash, fresh fennel and arugula, lemon aioli 11

**Grilled Flatbread,** Ridgeview Farms smoked chicken, grilled red onion, feta, baby spinach, mushroom pesto 10

**Yellow Polenta,** Creekstone Farms beef ragout, sautéed chanterelle mushrooms, McClendon Farms radicchio 12

**Soup and Salads**

**Daily Soup,** seasonal ingredients 7

**Classic Caesar Salad,** romaine lettuce, white anchovy, lemon thyme crouton, shaved Parmesan-Reggiano 9

**Medjool Date Salad,** baby spinach, Shaft's Bleu cheese, shaved red onion, candied pistachios, warm bacon vinaigrette 9

**McClendon Farms Mixed Greens Salad,** Belgian endive, shaved red onion, honey glazed pine nuts, Seascape, whole grain cider vinaigrette 11

**Entrees**

**Steak Frites,** grilled Creekstone Farms NY Strip, house-cut Altura frites, caramelized cipolini onions, grilled mushrooms, beurre rouge 34\*

**Seasonal Fish,** sweet potato gnocchi, butternut squash, spinach, walnuts, poached pears, sage brown butter 30\*

**Sonoma County Duck Breast,** duck confit, fingerling potatoes, green beans, fennel and parsley salad, macerated apricots 28\*

**Creekstone Farms Braised Short Ribs,** creamed Dijon wild greens, seasonal vegetables, gremolata 27

**Ridgeview Farms Pan Roasted Chicken,** sautéed brussels sprouts, celery root and potato gratin, fresh apples, bacon-mustard emulsion 26

**Bolognese,** handmade pasta, Creekstone Farms ground NY Strip Bolognese, house ricotta 25

**Daily Market Fresh Pasta Selection,** chef's market selection with handmade pasta 23

*Chef de Cuisine: Kris Vroljik*

*Sous Chef: Adrian Spezza*

*General Manager : Christopher Vega*

\*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

\*Brix Restaurant respectfully requests our guests to refrain from cell phone use while dining

\*An 18% gratuity will be added to parties of 8 or more