

BRICK & FIRE

...a bistro

At Brick&Fire, we're here to make sure you have a relaxed and memorable experience. Explore! Have fun! Try something different...that's what we're doing back in the kitchen for you, by the grace of those beautiful bricks and that fantastic fire. We love to eat-- and we want you to, too. And we want you to love eating at Brick&Fire with us. -- Eat well, friends!

STARTERS

TODAY'S LUNCH MENU

...not your plain old **CALAMARI** appetizer! Whole Monterey calamari stuffed with prawns, leeks & fresh breadcrumbs, then lightly grilled. Served with a roasted golden pepper coulis and sprinkled with fried capers..... \$12

...wood-oven **ROASTED OYSTERS**..... local kumamotos with a roasted onion and smoked chili beurre blanc...\$2.50 per oyster

...**WILD MUSHROOM COBBLER** with shitake, crimini and oyster mushrooms and a savory reduced cream, baked in the wood-fired oven with cheesy biscuit atop. Wow.....\$9

...**SALUMI PLATE**... a variety of cured Italian meats, spiced mixed olives, today's special cheese, roasted nuts, house-made pickles, rosemary crackers...\$12

SALADS &

We love to serve our salads "family style" for the table...when more than one of you at the table order the same salad, we'll bring it to you in a nice big bowl, plated together for each of you to serve yourselves at the table. Just tell us how many servings you'd like!

SOUPS

...All salads can be made vegetarian **☪**, just ask!

...our **SOUP** is always fresh & different, using the best of the local ingredients – ask your server about today's selection...\$7 to \$8

...**CHOPPED CAESAR**, Romaine and spinach, nicely dressed with a freshly made red-wine caesar dressing, topped with a fresh fried over easy egg, parmesan and home-made croutons, and we'll add the anchovies or olives at your request!.....\$8

...**☪**then there is the **GRILLED ROMAINE CAESAR** featuring a gorgeous parmesan panna cotta, the classic red-wine caesar dressing, served warm with our crostini...we're happy to add the anchovies or olives, just ask!.....\$8

...**☪**it's our version of a **CAPRESE SALAD** of arugula and spinach with fresh mozzarella, assorted tomato, red onions, avocado, and fresh berries, topped with toasted almonds and a peppered blackberry balsamic and fresh basil dressing...\$9

...wood roasted **CHICKEN PANZANELLA**...a "bread salad!" pulled herb-rubbed chicken, toasted house-made chewy croutons and our mix of basil, spinach and arugula leaves, then tomato, fresh mozzarella, roasted olives red onions and roasted red peppers with our red-wine vinaigrette...\$11

...and a bistro classic **FRESH TUNA NICOISE SALAD** spinach/arugula mix with olive oil poached confit of fresh wild albacore tuna, roasted potatoes, pickled green beans, tomato, olives, red onions, roasted red peppers, and hard boiled quail eggs with a tarragon honey mustard dressing...\$13

...**☪**a lovely, small **SIDE SALAD** with our house red wine vinaigrette dressing ... \$5

...add to your salad : roasted chicken, grilled kobe steak, poached tuna or sauteed prawns (when available)...\$4.50

And last, the small print...the little **☪** indicates 'vegetarian' – also very often we can vegetarianize a dish that has some meat – just ask and we'll check with the chef!...sorry, but we do have to add "split plate" charges for nice plates and single salads: \$4...oh, and corkage fees are \$15 (but 1/2 price if you've purchased your bottle to-go at 2 Doors Down! Did you know they have wine to-go?)...and cakeage fee is \$5...you probably already know that our fresh mayonnaise and dressings may be made with uncooked eggs, and eating raw shellfish may have adverse health effects...also, of course, if you have dietary/allergy issues, please let us know, so we can let you know...and we reserve the right to refuse service...we accept pretty much all credit cards, but sorry, no checks... we suggest an 18% gratuity for tables of 6 or more, and also for all split checks, and we really can't split checks for parties of 6 or more... and, of course, gift certificates are available! And yadayadayada...

PIZZA

...our house-made doughs, the freshest ingredients and that fantastic brick oven make these pies irresistible ... our great selection of cheeses, fresh herbs and our house-made sausages make them unparalleled.

a meal for 1, or a nice starter for 2!

...and expect some of that great Wood-oven Char..or ask for it "blonde!"

...a **BASIL OREGANO PARMESAN CRUST** with a **ROASTED PEACH COULIS** house-cured pancetta (bacon), caramelized onions, Humboldt Fog aged goat cheese, pecorino romano & truffle crème fraiche\$15

... and **BASIL OREGANO PARMESAN CRUST** with **HOUSE MADE ITALIAN SAUSAGE**, tomato coulis, roasted bell peppers, caramelized onions, fresh mozzarella and romano ... \$15

... a **CLASSIC ITALIAN WHITE CRUST** with **SMOKED LOCAL SALMON & QUAIL EGG**, house smoked wild salmon, Larrupin mascarpone crema, arugula, red onion, caper, fresh local quail eggs (sunny side up), parmesan and aged provolone ...\$16

...☞ a **CLASSIC ITALIAN WHITE CRUST** – traditional **MARGHERITA** with fresh basil, roasted tomato coulis, fresh fior di latte mozzarella, toasted pine nuts and parmesan...\$14

EXTRAS

...a side of **BRICK OVEN 'FRIES'**...almost guilt free! Baked potato planks with that lovely brick oven char, tossed with olive oil, zesty spices and herbs from the wood oven...\$3.50 ...our daily house-baked **BREAD BASKET**...from the wood oven, ask about today's selections, always fresh!...\$2.50

LUNCH PLATES

...☞A beautifully simple brick oven **BAKED ZITI**...with fresh ricotta, fresh herbs, olive oil & Romano. Not quite as good as Greg's mom's, but damn close. Comes with a little green salad.....\$14

...☞not your everyday lasagna! **POLENTA LASAGNA** ...Layered veggies - roasted eggplant and red peppers, sautéed mushrooms and a dried-tomato basil tapenade – between squares of firm and cheesy polenta. Roasted in the wood oven and served with a warm oven-roasted tomato compote served with a little green salad \$17(g. f.)

...our changing daily **LUNCH PASTA** ...a creative light pasta typically using fresh fish or seafood, but not always!...ask your server about today's offering...served with a little green salad...\$15

SANDWICHES

...we make our own bread and buns right here!

...each served with a little green salad with red-wine vinaigrette, or you can decide on our brick oven "fries" ...roasted potato planks with that lovely brick oven char, tossed with olive oil and spices with spicy ketchup – they're practically guilt-free! Add \$1 to your price.

...wood oven roasted **PULLED CHICKEN SANDWICH**...with a Mediterranean twist! Served cold, on grilled bread, with spinach and arugula leaves, tomato, provolone, roasted olives, dijon aioli and our red-wine vinaigrette...\$11

...☞Char-grilled **EGGPLANT SANDWICH** ...sliced eggplant marinated in balsamic vinegar, garlic and herbs, then grilled, with roasted peppers and grilled onions. Served on house-baked roll with tomato, provolone and our spinach and arugula mix, with a sun-dried tomato & garlic aioli.\$10

... a richly flavorful American **KOBE STEAK SANDWICH**...a Snake River Farms flap steak grilled, sliced and served on grilled sourdough with red onion, tomato, spinach/arugula, bleu cheese crumbles and Dijon aioli...\$13

...fresh **TUNA SANDWICH** olive oil poached confit of fresh wild albacore tuna with spinach/arugula, tomato, artichoke/olive tapenade, gruyere swiss, Dijon aioli on a grilled housemade roll...\$12

...and a **CAPRESE BLT** with grilled housemade sourdough, tomato, spinach/arugula, red onions, bacon, avocado, fresh mozzarella and fresh basil with a sun-dried tomato aioli...\$11

...from Snake-river farms...**KOBE BEEF SLIDERS**...2 fantastic little burgers on house-made buns with grilled onion, sharp aged cheddar and a Dijon mayo....\$9

...an Italian tradition...**PORCHETTA** ... slow-roasted & pulled pork on sourdough, with arugula, tomato and caramelized fennel & red peppers and a touch of Dijon aioli ...\$11

...and don't forget to save room for dessert!

BRICK & FIRE

...a bistro

At Brick&Fire, we're here to make sure you have a relaxed and memorable experience. Explore! Have fun! Try something different ...that's what we're doing back in the kitchen, by the grace of those beautiful bricks and that fantastic fire. We love to eat-- and we want you to, too. And we want you to love eating at Brick&Fire with us.
-- Eat well, friends!

TODAY'S DINNER MENU

...STARTERS

...not your plain old **CALAMARI** appetizer! Whole Monterey Bay calamari stuffed with prawns, leeks & fresh bread crumbs, then lightly grilled. Served with a roasted golden pepper coulis, sprinkled with fried capers... \$12

...wood-oven **ROASTED OYSTERS**...local fresh Humboldt Bay kumamotos with a roasted onion, lemon and smoked chili beurre blanc...\$2.50 per oyster (weather affects availability, so check with your server!)

...**WILD MUSHROOM COBBLER** with shiitake, porcini, crimini and oyster mushrooms in a savory reduced cream topped with a cheesy cobbler biscuit & baked in the wood-fired oven. Wow...\$9

...**SALUMI PLATE**... a variety of cured Italian meats, spiced mixed olives, mimolette cheese, roasted nuts, house-made pickles, rosemary crackers...\$12

SALADS &

We love to serve our salads "family style" for the table...when more than one of you at the table order the same salad, we'll bring it to you in a nice big bowl, plated together for each of you to serve yourselves at the table. Just tell us how many servings you'd like!

SOUPS

...All salads can be made vegetarian, just ask!

...**today's soup is a SPICY CARROT & COCONUT MILK** ...puree of organic carrots, onions, coconut milk, ginger, jalapeno, lemon, cilantro and basil....\$7

the **CHOPPED CAESAR**, The perfect salad, perfected... romaine and spinach, nicely dressed with a traditional red-wine caesar dressing, topped with a local organic Huckleberry Farm over-easy fried egg, parmesan and our home made croutons, and we'll add olives and/or anchovies at your request!.....\$8

...then there is the **GRILLED ROMAINE CAESAR**...charred hearts of romaine featuring a gorgeous parmesan panna cotta, the classic red-wine caesar dressing, served warm with our crostini...we're happy to add olives or anchovies, just ask!.....\$8

...it's our version of a **CAPRESE SALAD** ...arugula and spinach with fresh mozzarella, assorted tomato, red onions, avocado, and fresh berries, topped with toasted almonds and a peppered blackberry balsamic and fresh basil dressing...\$9

And last, the small print...the little **cs** indicates 'vegetarian' - also very often we can vegetarianize a dish that has some meat - just ask and we'll check with the chef!...sorry, but we do have to add "split plate" charges for nice plates and single salads: \$4....oh, and corkage fees are \$15 (but 1/2 price if you've purchased your bottle to-go at 2 Doors Down! Did you know they have wine to-go?)....and cakeage fee is \$5...you probably already know that our fresh mayonnaise and dressings may be made with uncooked eggs, and eating raw shellfish may have adverse health effects....also, of course, if you have dietary/allergy issues, please let us know, so we can let you know....and we reserve the right to refuse service...we accept pretty much all credit cards, but sorry, no checks... we suggest an 18% gratuity for tables of 6 or more, and also for all split checks, and we really can't split checks for parties of 6 or more... and, of course, gift certificates are available! And yadayadayada...

OPEN FOR LUNCH AT 11:30 WEEKDAYS OPEN FOR DINNER AT 5 EVERYDAY
CLOSED FOR BOTH ON TUESDAYS

BRICK & FIRE...a bistro 1630 F STREET EUREKA 707-268-8959...reservations never hurt!

NICE PLATES

...of course, fire-roasted **BRICK BIRD**... We split, brine & marinate a fresh natural game hen, and aptly employ a brick (and yes, a fire!) to deeply brown both sides. The full bird served with a basmati, sunflower & sesame pilaf and topped with a peppercorn cognac sauce. Brick & Fire, indeed!...\$21

...Suggested Wine Pairing: '10 Grjich Hills Fume Blanc \$8gls/\$32btl

... **CA** A beautifully simple brick oven **BAKED ZITI** with fresh ricotta, cream, fresh herbs, olive oil & romano. Not *quite* as good as Greg's mom's, but damn close...\$14... '10 ZD Chardonnay \$11gls/\$44btl

...a richly flavorful cut of Snake River American Kobe beef, the **FETTINA STEAK** is a "flap cut" from the flank, garlic marinated and quickly grilled, complemented by a blueberry, ancho chili and red wine sauce. Served with our roasted potatoes au gratin -- ultra creamy with a hint of goat cheese.....\$22 ...Suggested Wine Pairing: '10 Banshee Cabernet Sauvignon Blend \$9.5gls/\$38btl

...today's fresh fish... **GRILLED FRESH LOCAL KING SALMON** ...beautifully fresh Klamath salmon served over a panzanella salad with housemade breads, local organic heirloom tomato, red onion, roasted olives, lemon cucumber, basil, spinach & arugula....napped with a roasted red bell and fresh basil oil..\$ 22 Suggested Wine Pairing.... Incognito Blend...Michael & David '10 \$7gls/\$28btl

...low and slow...**BRAISED DUCK SHANK** roasted duck leg braised with pinot noir, smoked fresh cherries, roasted plums, onions, juniper, clove and stock....served with roasted Yukon gold potatoes with green beans and squash... and reduced braising jus... \$20 ... Pinot Noir...Sequana '09...\$11gls/\$44btl

...**CA** light and simple, yet complex...**SUN GOLD TOMATO & CANTALOUPE PASTA** local sweet organic sun gold baby tomato and organic local Tuscan cantaloupe in a lemon shallot & pinot grigio cream over handmade fresh angel hair pasta, garnished with oven roasted wild local lobster mushrooms & Cypress Grove goat cheese...\$17...Chardonnay...Rombauer '10... \$12.50gls/\$50btl

...**CA** not your everyday lasagna! **POLENTA LASAGNA** ...Layered veggies - roasted eggplant and red peppers, sautéed mushrooms and a dried-tomato basil tapenade - between squares of firm and cheesy polenta. Roasted in the wood oven and served with a warm oven-roasted tomato compote.....\$17 (gluten free) ... Suggested Wine Pairing '08 Aquagiusta Rosso \$7gls/\$28btl

VEGETABLE ACCOMPANIMENTS

...and these are no "afterthought" sides - we put just as much love into these flavors as anything else on the menu. And they're fun to do "family style," too ...when more than one of you at the table orders the same veggie; we'll bring it to you on a nice platter, plated together for each of you to serve yourselves at the table. Tell us how many you'd like!

...**CA** **BRAISED GREENS** ...red chard, spinach and kale, with sweet red peppers & roasted garlic \$6

...**CA** **ROASTED LOCAL WILD LOBSTER MUSHROOMS & EGGPLANT** with leeks, garlic, olive oil and parmesan...\$7

PIZZA

A meal for 1...

A great starter for 2!

Our house -made dough, the freshest ingredients and that fantastic brick oven make these pies irresistible...our great cheeses, fresh herbs, inventive sauces make them unparalleled.

...and expect some of that great Wood-oven Char...or ask for it "blonde!"

...a **BASIL OREGANO PARMESAN CRUST** with a **ROASTED PEACH COULIS** house-cured pancetta (bacon), caramelized onions, Humboldt Fog aged goat cheese, pecorino romano & truffle crème fraiche\$15

... and **BASIL OREGANO PARMESAN CRUST** with **HOUSE MADE ITALIAN SAUSAGE**, tomato coulis, roasted red bell peppers, caramelized onions, fresh mozzarella and romano ... \$15

... a **CLASSIC ITALIAN WHITE CRUST** with **SMOKED LOCAL SALMON & QUAIL EGG**, house smoked wild salmon, Larrupin mascarpone crema, arugula, red onion, caper, fresh local quail eggs (sunny side up), parmesan and aged provolone ...\$16

...**CA** a **CLASSIC ITALIAN WHITE CRUST** -traditional **MARGHERITA** with fresh basil, roasted tomato coulis, fresh 'fior di latte' mozzarella, toasted pine nuts and parmesan...\$14