

BISTRO NIGHT

AUGUST 7

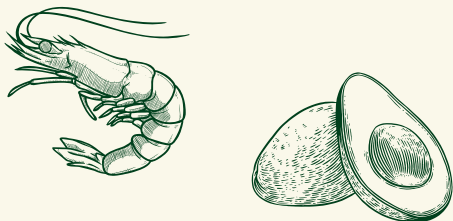
A GLOBALLY INFLUENCED
LATE SUMMER MENU

THE
ARTISAN
KITCHEN

BY BRICK HOUSE MERCANTILE

SHRIMP & AVOCADO CAESAR TOSTADA

BLUE CORN TORTILLA - LOCAL GREENS & ARUGULA -
FRESH AVOCADO - HEIRLOOM TOMATO - CHARRED
SWEET CORN - SARTORI CHARDONNAY BELLAVITANO -
SMOKED CAESAR DRESSING (GF)

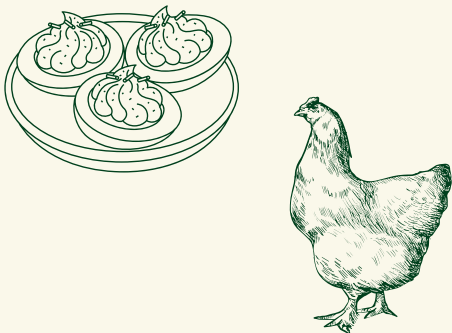


BLTC DEVILED EGG

NUESKE'S APPLEWOOD SMOKED BACON - ARUGULA PESTO
FILLING - LOCAL PICKLED CHERRY TOMATO - SARTORI
CHERRYWOOD SMOKED CHEDDAR(GF)

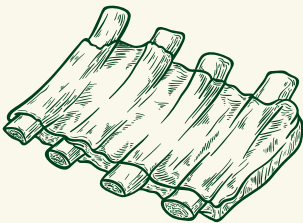
THAI BASIL CHICKEN PHYLLO ROLLS (2)

SESAME CHARRED CABBAGE - PICKLED LOCAL RADISH -
GARDEN HERBS - SPICY THAI PEANUT SAUCE



**SOUR CHERRY CHIPOTLE
BABY BACK RIBS**

WHIPPED CHIVE YUKON GOLD MASH - BACON
BRAISED COLLARDS GREENS - ELOTE (GF)



HALIBUT PENNE ALLA VODKA

PISTACHIO CRUSTED HALIBUT - SOURDOUGH PENNE -
SPICY SAN MARZANO VODKA SAUCE - GARLIC HERB
BURST CHERRY TOMATOES - SARTORI MERLOT
BELLAVITANO - FRESH BASIL

VEGETARIAN OPTION:
SEARED PORTOBELLO

RASPBERRY FRANGIPANE TART

RASPBERRY - BROWN BUTTER FRANGIPANE -
BUTTERY SHORTBREAD - WHIP

DOUBLE CHOCOLATE TORTE

BITTERSWEET CHOCOLATE - RED CURRANT COULIS -
WHIP (GF)

