

Brickworks Combos

Our combos allow you to pick from the different sections of our menu so that you can TASTE a few things!
Side Salad Choices include: Taste House Salad, Berry Salad, Apple & Arugula, Quinoa Salad, or Caesar Salad;
Add #3 for Taste Salmon Nicoise, California Cobb

Taste Duo..... 10
Choose a mini mac or a slider then add soup or salad

Taste Trio 12
Choose a mini mac and a slider then add soup or salad

Mini Mac Pack..... 12
Choose any 3 mini macs or enjoy 2 with a salad

Taste Union..... 15
Choose any 2 sliders with a soup or salad or go big with 3 sliders

Sliders Options

Black and Blue Burger
with caramelized onions and blue cheese

Benny Burger with sharp cheddar and bacon

Eve Burger with fig jam and goat cheese

Forest Burger
with oven roasted mushrooms, provolone and herb aioli

The Michigan Burger
with green olives, cheddar, lettuce and tomato

Emily's Short Stuff
braised short rib with rich demi glaze and pickled slaw

Salmon Sammy
with caper aioli, mixed greens, tomato and cucumber

Veggie Burger
curry lentil and edamame patty with lettuce, tomato and aioli

The Jay Dog
Andouille sausage with whole grain mustard and pickled slaw

Zeus' Chicken
with feta, spinach, tomato, onion and olives

Pesto Chicken
with roasted peppers and provolone

Grilled Veggie
with hummus and tapenade

BLT the name says it all!

Mini Mac Options

Sharp Cheddar Mac • Sharp Cheddar with Bacon Mac • Chipotle Cheddar Mac
Smoked Gouda Mac • Smoked Gouda and Andouille Sausage
Horseraddish Cheddar Mac • Horseraddish Cheddar Mac with Braised Short Ribs

Salads

- Taste House Salad..... 10**
Mixed baby lettuces tossed with cucumbers, red onions, and roasted beets in our toasted coriander lime vinaigrette finished with crumbled Cotija cheese
- Berry Salad 8**
Mixed greens tossed in our fat free berry vinaigrette and finished off with candied walnuts and crumbled blue cheese
- Apple & Arugula..... 10**
Arugula and endive tossed with apples, red onions, candied walnuts, and goat cheese finished with apple cider vinaigrette
- Caesar..... 11**
With Chicken -14 With Grilled Salmon -15
Traditional caesar topped with shaved Parmigiano
- Quinoa Salad 8**
Quinoa tossed with dried cranberries, butternut squash, and toasted pecans served over a bed of baby spinach
- Taste Salmon Nicoise 14**
Mixed baby greens, potatoes, green beans, hard boiled egg, marinated tomatoes, and olives topped with grilled salmon and finished with a tarragon vinaigrette
- California Cobb..... 11**
With Chicken -14 With Grilled Salmon -15
Mixed baby greens with roasted beets, avocado, hardboiled egg, and bacon in our reduced balsamic vinaigrette finished with crumbled blue cheese

Soup

- Soup of the Day..... 5**
- Soup with a Salad 8**
Side Salad Choices include: Taste House Salad, Berry Salad, Apple & Arugula, Quinoa Salad, or Caesar Salad: Add #3 for Taste Salmon Nicoise, California Cobb



Tapas

Served after 2pm

Hummus Plate..... 6

White bean hummus with country olives and marinated tomatoes accompanied by warm flat bread

Double Dip 8

Warm sun dried tomato and artichoke dip paired with a crusty baguette

Pete's Plate..... 14

Chef's selection of sausage accompanied by a crunchy baguette, whole grain mustard, and house made pickles that we are oh so proud of!

Cheese Plate 14

Chef's selection of Artisan cheeses accompanied by honey, roasted garlic, berries and toasted almonds

Pomme Frites 6

French fries with a choice of roasted garlic aioli or truffle oil and Parmesan

Braised Short Ribs 12

Slow roasted boneless short ribs in a rich demi glaze with sweet potato frites

Chicken Drumettes 14

Wing style or lemon herb both with house made ranch

Bruschetta

Choose 4 of the selections below 12

Fresh Mozzarella with Tomato and Basil

**Mascarpone with Grilled Asparagus
and Prosciutto**

Brie with Apple Chutney

Mascarpone with Fig Balsamic Jam

**Smoked Salmon
with Crème Fraiche and Capers**

Goat Cheese with Date Spread

**Arugula with Sun Dried Tomato
and Feta**

White Bean with Marinated Tomatoes

Salami with Tapenade and Goat Cheese

Brie with Roasted Garlic and Honey

Goat Cheese with Roasted Red Peppers

Gorgonzola with Apricot Jam