

The BRICK TAVERN *of Hagerstown*

11 am — 10 pm
28 S. Potomac St

Shareables

SMOKED WINGS \$16 (GF)

8 smoked chicken wings, fried to order with choice of: hot, sesame hoisin, garlic-parm, old bay, served with blue cheese or ranch, also available as: BONELESS CHICKEN BITES



PHILLY EGG ROLLS \$19

Shredded prime rib, caramelized onions, crispy egg roll, cheese fondue

CRAB PIMIENTO DIP \$19

Jumbo lump crab, old bay pimiento cream cheese, garlic bread

BACON DEVEILED EGGS \$14 (GF)

Classic style topped with bacon jam

FRIED GREEN TOMATOES \$12 (GF)

Tomato relish, Brick sauce

BAVARIAN PRETZEL \$14

Salted & oven-roasted, cheese fondue

BRUSSELS SPROUTS \$14 (GF, VEGAN)

Crispy fried & tossed in sweet spicy chili sauce

SALT & PEPPER CALAMARI \$15 (GF)

Squid rings, sliced jalapenos, bell peppers, red onion, arugula, brick sauce

BUTCHER'S BOARD \$19

Andouille sausage, Pork Belly, Salami, blue cheese, sharp cheddar, brie, bacon jam, whole grain mustard, vegetable relish, garlic bread

QUATTRO FORMAGGI FLATBREAD \$16

Garlic oil, fresh mozzarella, asiago, ricotta, parmesan, arugula, balsamic glaze

TRUFFLE PARMESAN FRIES \$12 (GF)

Crispy fries, white truffle oil, parmesan cheese

Soups

SHE CRAB \$12

Jumbo lump crab, sherry Cajun cream broth, crab roe, old bay

FRENCH ONION \$9

House beef broth, caramelized onions, croutons, Swiss & provolone cheese

Kid's Menu \$12

Chicken Bites
w/ Fries

Cheeseburger w/
Fries



Grilled Cheese
w/ Fries

Mac & Cheese
Bowl

Salads

(Add grilled chicken \$7, grilled salmon \$9, grilled shrimp \$10, grilled 12-oz New York Strip \$16)

MIXED GREEN \$8 (GF, VEGAN)

House dressing, English cucumbers, red onion, baby tomatoes



WEDGE \$10 (GF)

Petite baby romaine, blue cheese dressing, bacon, red onion, baby tomatoes

CAESAR \$9

Romaine hearts, black pepper-parmesan dressing, croutons, grated parmesan

Entree Salads

GRILLED STEAK SALAD \$24 (GF)

Grilled 6-oz New York strip, grilled romaine, red wine vinaigrette, hardboiled egg, baby tomatoes, shoestring potatoes

SESAME CRUSTED RARE TUNA SALAD \$22 (GF)

Shredded kale & vegetables, ginger dressing, blueberries, dried cranberries, crispy wontons, wasabi aioli

GF = Gluten
Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Sandwiches

(all served with fries)

DOUBLE SMASH BURGER \$16

Two 4-oz smashed patties, American cheese, bacon, bacon jam, pickles, chili remoulade, brioche bun

CRAB CAKE \$29

6-oz jumbo lump crab cake, lettuce, tomato, tartar sauce, brioche bun



HOT CHICKEN \$14

Fried chicken breast, pepper jack cheese, pickles, Brick sauce, brioche bun

SHRIMP PO'BOY \$18

Crispy fried shrimp, bib lettuce, tomato, Brick sauce, grinder roll

CAROLINA PULLED PORK \$13

Smoked pork shoulder, Jay's Carolina gold sauce, coleslaw, brioche bun

PRIME RIB \$24

Thin sliced prime rib, caramelized onions, horseradish cream, arugula, brioche bun

Entrees

Meat Entrees

(charbroiled, choice of house or Caesar salad and one side)

8-OZ FILET MIGNON \$39

14-OZ RIBEYE \$39

12-OZ NEW YORK STRIP \$34

16-OZ PRIME PORK FLAT IRON \$29

Seafood Entrees

(served with lemon butter, choice of house or Caesar salad and one side)

ROASTED 6-OZ CRAB CAKE \$29

SEARED U-10 DIVER SCALLOPS \$36 (GF)

GRILLED 8-OZ ATLANTIC SALMON \$22 (GF)

Sides \$5

MASHED POTATOES, CHEESY GRITS, FRENCH FRIES, MAC & CHEESE, STEAMED RICE, ASPARAGUS, BROCCOLI, BABY CARROTS, GREEN BEANS, BRUSSELS SPROUTS

House Specialties

WILD MUSHROOM RISOTTO \$23 (GF)

Chanterelles, shiitake, oyster & black trumpet, arborio rice, truffle porcini broth, grated parmesan

SHRIMP & GRITS \$26 (GF)

Sauteed shrimp, andouille sausage, garlic-Cajun butter, Creole relish, cheesy grits

FISH & CHIPS \$21

Beer battered cod fish fillet, coleslaw, tartar sauce, French fries

PORK BELLY FRIED RICE \$22 (GF)

Crispy pork belly, jay's onion fried rice, jicama-apple slaw, sesame hoisin sauce

LOW COUNTRY SEAFOOD BOIL \$32 (GF)

Shrimp, stone crab claw, smoked sausage, potato, sweet corn, old bay crab broth, garlic bread



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