PICNIC

restaurant & cafe

STARTERS

BREAD & BUTTER | VG — 8

RUSSET FRIES | VG DF — 9
Malt Black Garlic Aioli

SEASONAL SOUP — 14

TRUFFLE CROQUETTES | VG — 16
Béchamel, Mushrooms, Pesto, Honey

TRIO OF DIPS | VG N — 20
Spicy Feta, Hummus, Muhammara,
Laffa Bread, Sourdough

PIZZA ROLLS — 18
Ricotta, Taleggio, Parmesan, Mozzarella, Gruyère,
Pepperoni Cups, Sugo, Hot Honey

SMOKED SALMON — 22
House Smoked, Dill Chive Cream, Pickled Shallots,
Cucumber Relish, Everything Seed, Herbs, Flatbread

STEAK TARTARE — 25
Bavette, Shallots, Pickles, Capers, Dijon,
Egg Yolk, Parmesan, Baguette

RAW BAR

OYSTERS | GF DF
Half Dozen — 22
Dozen — 42
Mignonette, House Hot Sauce,
Horseradish, Lemons

TUNA TATAKI | GF DF — 23
Sesame Crusted, Ponzu, Avocado,
Radish, Chili, Crispy Garlic

SHRIMP COCKTAIL | GF DF — 19
Bloody Mary Sauce, Lemon

SEAFOOD PLATTER | GF DF — 40
Serves Two
Shrimp, Oysters, Tuna Tataki

SALADS

CHOPPED SALAD | VG GF — 18
Kale, Cabbage, Cucumber, Tomato, Grapes, Feta, Pickled
Carrots, Quinoa, Crispy Shallots, Caramelized Onion
Vinaigrette

CAESAR SALAD — 19
Baby Gem, Bacon, Crispy Brussel Sprouts, Parmesan, Soft
Boiled Egg, Everything Seed Croutons

WARM SQUASH SALAD | VG GF N — 20
Chicories, Arugula, Beets, Pomegranates,
Candied Walnuts, Sage, Goat Cheese, Brown Butter
Vinaigrette

Add
Chicken, Smoked Salmon, Crispy Tofu — 9
Grilled Shrimp — 11

MAINS

OMELETTE | VG GF — 19
Seasonally Inspired
Fries Or Salad

FRENCH TOAST | VG N — 18
Crème Brûlée Custard, Fresh Berries,
Compote, Hazelnut Crumble, Milk Bread

PAPPARDELLE | VG N — 23
Pistachio Pesto, Peas, Calabrian Chili,
Stracciatella, Basil

BRICKWORKS BURGER — 28
Fries Or Salad
Dry Aged Beef, Aioli, Gruyere, Red Onion, Cranberry Jam,
Pickles, Lettuce

POULET RÔTI | GF
¼ Dark — 25
¼ White — 27
Slaw, Pickles, Gravy, Milk Bread
Fries Or Salad

CHILEAN SEA BASS | GF DF — 30
White Beans, Salsa Verde, Cipollini Onions,
Pickled Fennel

STEAK FRITES — 43
8oz New York Strip Steak,
Au Poivre Sauce, Aioli

SWEETS

CRUMBLE | VG GF N — 14
Seasonal Fruits, Vanilla Ice Cream

CHOCOLATE XO | V GF — 13
Coconut Ganache, Cacao Nib Crunch,
Yuzu Gel, Strawberries

BURNT BASQUE CHEESECAKE | VG — 16
Coulis, Berries, Maldon

VG Vegetarian • V Vegan • GF Gluten Free • DF Dairy Free • N Contains Nuts

COFFEE & TEA

BREWED COFFEE	4	5
ESPRESSO	4	6
AMERICANO	6	7
CAPPUCCINO	7	8
CAFÉ LATTE	7	8
CAFÉ MOCHA	7	8
LOOSE LEAF TEA	5	6
TEA LATTE	7	8

Earl Grey Cream, English Breakfast, Fields
of Green, Organic Peppermint, Chamomile,
Hibiscus Berry, & Seasonal Selection

Specialty Syrups +1
Sub Oat Or Almond +1

SPECIALTY

HOT CHOCOLATE	6	7
MATCHA LATTE	7	8

COLD DRINKS

SODA — 4
Coke, Diet Coke, Ginger Ale,
Poppi Sparkling

STILL & SPARKLING WATER — 7

FRESH JUICE — 9
Ask Your Server For Today's Selection

BEERS

STEAM WHISTLE PILSNER 341ml — 8
PERONI NASTRO AZZURRO 330ml — 9
ROTATING BEER — 9

PERONI NASTRO AZZURRO 0.0 — 6

MOCKTAILS

SPICED APPLE FIZZ — 15
cider, Lemon, Ginger & Cinnamon,
Tonic, Rosemary

SOBRII COSMO — 15
Sobrii Zero-Proof Gin, White Cranberry,
Lemon, Cane Sugar, Raspberry

COCKTAILS

PICNIC CAESAR — 16
Vodka, Caesar Mix, Tabasco,
Worcestershire, Steak Spice

SEASONAL MIMOSA — 17
Prosecco, Seasonal Fresh Juice Selection

SPICY MARGARITA — 17
Tequila, Lime, Orange liqueur, Jalapeno,
Tajin Salt

APPLE ORCHARD SPRITZ — 17
Gin, Fresh Press Apple Cider, Lemon Juice,
Prosecco, Rosemary

NEGRONI SBAGLIATO — 18
Campari, Sweet Vermouth, Prosecco

MAPLE ESPRESSO MARTINI — 18
Vodka, Espresso, Kahlúa

WINES

SPARKLING

TENUTA SANTOMÈ, PROSECCO BRUT — 17
Crisp, Orchard Pear, Spring Blossom

VEUVE CLICQUOT, CHAMPAGNE — 200
Creamy, Warm Brioche, Meyer Lemon

ROSÉ

ROSEWOOD 'FLORA', BLEND — 12 /19/ 60
Fresh, Summer Strawberry, Watermelon

WHISPERING ANGEL, PROVENCE — 80
Feather-Light, Wild Strawberry, White Peach

WHITE WINE

5oz / 8oz / 750ml

ROSEWOOD 'WHITE RABBIT', WHITE BLEND — 12 /19/ 60
Fresh, Ripe Peach, Citrus

ANOTONUTTI, COLLEVENTO 921, PINOT GRIGIO — 14 /21/ 70
Crisp, Green Pear, Toasted Almond

CHÂTEAU SAINTE BÉATRICE, CUVÉE DES PRINCES BLANC — 15 /22/ 75
Silky, Pink Grapefruit, Mineral

DOMAINE SÉGUINOT-BORDET, CHABLIS — 90
Poised, Lemon Curd, Wet Stone

RED WINE

ROSEWOOD 'LOOKING GLASS', RED BLEND — 12/19/ 60
Supple, Black Cherry, Warm Spice

PUNTÍ FERRER, SIGNATURE CABERNET SAUVIGNON — 14 /21/ 70
Plush, Cassis, Cedar Box

CASALE DAVIDDI, 'IL BOSCO' SANGIOVESE , ROSSO DI TOSCANA — 15 /22/ 75
Velvety, Sour Cherry, Tuscan Herbs

DOMAINE ROGER PERRIN, CUVÉE VIEILLES VIGNES, CÔTES DU RHÔNE — 80
Bold, Berry, Cracked Pepper