WELCOME TO THE BRICKYARD

Soups and Salads
Our Fresh House made Soups are Served with French bread.
Dressings...Blue Cheese, Caesar, Ranch, Thousand Island, Honey Dijon, Balsamic Vinaigrette or Citrus Chipotle Vinaigre.

Bourbon Corn and Seafood Chowder...Southside Chili...Our Soup of the Da
Cup...3.50 Bowl...5.00

Classic Garlic Caesar
Tossed with the Chef’s special garlic caesar dressing, shaved parmesan cheese and fresh baked croutons...7.50
Add grilled chicken breast...9.50

Orange Shrimp Salad
Seasoned shrimp tossed with orange wedges, toasted almonds, mixed greens and finished with our citrus chipotle vinaigrette...10.50

Walnut Chicken
Mixed greens tossed with candied walnuts, blue cheese crumbles and balsamic vinaigrette, then topped with grilled chicken breast...9.50

Brickyard Dinner Salad
Fresh mixed greens, tomato, cucumbers, homemade croutons, and your choice of dressing...3.25

Sandwiches and Burgers
Includes choice of yam, garlic or regular fries, onion rings, barbecue beans, potato salad, cole slaw, soup or salad.

Smoked Cuban Invasion
Twice smoked pit ham and pork loin covered with melted swiss, flavored with sweet and spicy mustard and dill pickle. Served with cuban black beans and rice...9.00

Smoked Prime Dip
Slow smoked prime rib, swiss, grilled peppers and onions, served on a toasted hoagie roll with au jus...8.75

Sixteen Ounce Pit Stop
One pound double smoked pit ham piled on a french roll with melted cheddar...9.50

Open Face Seafood Melt
Seasoned seafood mixture baked on an english muffin, and topped with tomatoes and melted cheddar cheese...9.50

Western Cheeseburger
Tillamook cheddar, hickory smoked bacon, topped with an onion ring and Mo Flav’s barbecue sauce...8.50

Brickyard Burger
Topped with caramelized onions, mushrooms, prosciutto and havarti cheese...8.50

Brickyard Deep Dish Pizza
All pies made with fresh dough and our zesty house made sauce.
Toppings... bell peppers, red or yellow onion, salami, pepperoncinis, roasted garlic, mushrooms, sliced tomatoes, black olives, pineapple, artichoke hearts, jalapenos, pepperoni, sweet Italian sausage, roasted chicken or canadian bacon.

Build Your Own
Fresh grated mozzarella over our homemade sauce...10.00
Additional toppings one dollar each

The Brick
A light crust topped with a variety of meats and cheeses...13.50

Nitro
Sausage, ground beef, mushrooms, pepperoncinis, jalapenos, olives, and topped with fried onions...13.50

Beverages
Coca cola, diet coke, sprite, or lemonade...2.50
Henry’s Root Beer
served in a frosted glass...2.35
Columbian supreme coffee...1.95
Hot, Iced or Sweet Iced...1.99

Old Fashion Milkshake... Vanilla, Chocolate, Raspberry or Blackberry...3.95
Bottled Spring Water...2.00
Ask your server about our Northwest micro brew bottled beer, wine, and great drink selections!
Smoked Barbeque Specialties

All Barbeque entrees are served with two sides, plus house made corn bread. Mo Flav’s barbeque sauces are made in house and include mild, hot and raspberry ginger.

Southern Style Pork Ribs
Seasoned with Mo Flav’s dry rub and then slowly smoked to perfection.
Quarter Rack...7.75
Half Rack...13.50
Full Rack family style plus two large sides...26.00

Slow Smoked Baby Back Ribs
Mo Flav’s Famous Slow Smoked Choice of hot, mild or raspberry ginger barbeque sauce.
Half Rack.....13.50
Full Rack...18.50

Southwestern House Smoked Brisket
The best mouthwatering tender beef this side of the Mississippi...11.50

Southern Barbequed Chicken
One half chicken served with your side choices...12.50

Jamaican Jerk Half Chicken
Perfect combination of smoke, herbs and spices...12.50

Southern Pulled Pork Dinner
Slow smoked melt in your mouth delicious...9.00

Rib and Chicken Combo
Quarter Rack of ribs served with Mo Flav’s delicious barbequed chicken...14.00
Sides.....Regular fries, garlic fries, onion rings, potato salad, coleslaw, garlic mashed potatoes, fresh sauteed vegetables, cuban black beans and rice, cajun red beans and rice or collard greens.

Other Brickyard Dinner Delicacies

Cajun Blackened Salmon
Accompanied with a delicious crawfish cream sauce and tossed with linguini pasta and finished with garlic crustini...14.50

Cowboy Rib Eye Steak
Charbroiled, seasoned and served with garlic mashed potatoes, fresh vegetables and topped with onion rings...15.50

Brickyard Fish and Chips
Micro brew battered halibut, fries, coleslaw, tarter and lemon...12.00

Porter House Pork Chop
Marinated for days, this 14 oz. chop is slowly grilled and served with garlic mashed potatoes, fresh vegetables and apple cinnamon chutney...15.0

Vegetable Tofu Curry
Grilled vegetables and tofu stewed in a yellow caribbean curry and served over a bed of rice...12.00

Sautéed Chicken Breast Dijon
Served with garlic mashed potatoes, creamy dijon mustard sauce and fresh vegetables...11.00

Friday and Saturday Night Special...
Slow Smoked Prime Rib
Served with a loaded baked potato, fresh sauteed vegetables and horseradish sauce...14.50

Cornmeal Crusted Catfish Filet
Served piping hot over red beans and rice, with cajun hollandaise, sauteed fresh vegetables and tarter sauce...13.00

Thank you from all of us at the Brickyard! A gratuity of 16 percent will be charged to parties exceeding twelve people. Our loft is available for large parties from 30 to 125, and catering is now available for parties of 100 to 750 people. Contact Chef D.