

HAND HELDS

Served with choice of one House Side

CRAB CAKE SANDWICH Baked panko crusted jumbo lump crab meat, lightly seasoned and buttered, with lettuce, tomato and red onion \$14.5

VEGGIE SANDWICH Peppers, onions, squash, zucchini, spinach and fresh garlic lightly sautéed in EVOO on toasted ciabatta with jack cheese \$11.5

SHAVED STEAK SANDWICH Shaved ribeye steak topped with sautéed peppers and onions and sharp cheese sauce on toasted ciabatta \$12.9

CLASSIC CHEESEBURGER 100% Angus burger, Vermont cheddar, lettuce, tomato, onion, pickles and our signature sauce on a Brioche bun \$11.9

FRIED FISH SANDWICH Panko crusted filet of haddock on a Brioche bun with lettuce, tomato and onion \$11.9

AHI TUNA BURGER Diced Ahi tuna seasoned and grilled rare topped with Asian slaw \$12.9

FRIED CHICKEN CLUB Southern fried chicken breasts on toasted ciabatta with a mustard slaw, pepper jack cheese, pickles, bacon, lettuce and tomato \$12.5

GRILLED CHICKEN CLUB Grilled chicken breasts on toasted ciabatta with a mustard slaw, pepper jack cheese, pickles, bacon, lettuce and tomato \$11.9

TURKEY BURGER Grilled fresh ground turkey patty, pepperjack cheese, guacamole and pico de gallo on a Brioche bun \$11.9

THE "IMPOSSIBLE BURGER" Yes it's 100% vegetarian and quite possibly the best you ever had...served on a Brioche bun with Vermont cheddar, lettuce, tomato and onion \$12.9 (make it vegan, request no cheese, no sauce, and substitute ciabatta bun)

ARTISAN GRILLED CHEESE Mozzarella and Harvarti cheeses with fresh sliced tomato, basil and a sun dried tomato aioli on sourdough bread \$11.9

—HOUSE SIDES—PREMIUM SIDES—DELUXE SIDES—

\$2.5

SHOESTRING
FRENCH FRIES
CAROLINA COLE SLAW
TATER TOTS
HOME STYLE
SMASHED POTATOES
SPANISH RICE

\$5

SEASONED GREEN BEANS
STEAMED BROCCOLI
BLACK BEANS & RICE
CHILLED QUINOA
*Seasoned olive oil, radishes, mint,
sliced almonds, golden raisins,
dried apricots and tomatoes*

\$6

SIDE MARKET SALAD
SIDE CAESAR SALAD
STEAMED ASPARAGUS

DESSERT

OREO CHEESECAKE \$6.5

SALTED CARAMEL BANANA CAKE \$6.5

REESE'S PEANUT

BUTTER BROWNIE \$6.5

CLASSIC CHOCOLATE

CREAM PIE \$6.5

BOURBON PECAN

BREAD PUDDING \$6.9

"HOLY" CANNOLI DIP \$6.5

CAMPFIRE SMORES DIP \$6.9

FLOURLESS CHOCOLATE BROWNIE

\$6.5

KIDS MEALS

*Served with choice of french fries, cole slaw, tater tots, smashed potatoes, spanish rice,
broccoli or mandarin oranges*

EZ MAC-N-CHEESE \$6

SPAGHETTI & MEATBALL \$6

MINI DOGS (2) \$6

CHICKEN TENDER BITES \$6

GRILLED CHEESE \$6

FISH N' CHIPS \$6

KID CHEESEBURGER \$6

KID CHICKEN SANDWICH \$6

With cheese



Togo MENU



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Wyomissing, PA 19610



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* Consuming raw or undercooked meats, poultry & seafood may increase your risk of foodborne illness. Please alert your server of any food allergies. A Gluten-Free menu is available from your server.

SOUPS & STARTERS

LOBSTER BISQUE bowl \$8.7

CHICKEN TORTILLA SOUP bowl \$5.7

WISCONSIN CHEESE CURDS Lightly breaded and fried Wisconsin cheese curds served with a chipotle ranch dipping sauce \$9.9

SOUTHERN FRIED CHICKEN TENDERS Tenders Southern seasoned and fried with a traditional "Comeback" dipping sauce \$9.9

HAWAIIAN TUNA POKE Marinated raw tuna with mango salsa and avocado over a ponzu sauce. Served with fried wonton chips \$12.9

GUACAMOLE DIP Traditional house-made guacamole, lightly spiced served with tortilla chips \$6.9

CHILLED QUESO DIP A creamy blend of sharp cheddar, monterey jack and cream cheese, seasoned and served with tortilla chips \$9.9

DIP DUO Half portions of our Guacamole and Chilled Queso Dips with tortilla chips \$8.4

BUFFALO CHICKEN DIP A creamy buffalo chicken dip served with tortilla chips \$11.5

CRAB ARTICHOKE DIP A creamy blend of lump crab meat, artichoke hearts and fresh spinach served with tortilla chips \$12.9

FRIED GREEN BEANS Fresh green beans fried in a seasoned tempura batter served with a cool cucumber ranch dipping sauce \$8.9

LOADED TATER TOTS A heaping portion of crispy tots loaded with melted cheddar cheese sauce, bacon, scallions and sour cream drizzle \$7.5

ASIAN CHICKEN LETTUCE WRAPS Stirfried chicken and vegetables served with iceberg lettuce and a side hoison chili sauce \$11.9

TEX-MEX EGG ROLLS Southwest style egg rolls with seasoned chicken, corn, black beans, pepperjack and cheddar cheeses served with a cool avocado ranch dipping sauce \$10.9

BUFFALO SHRIMP 5 jumbo shrimp coated in seasoned flour, fried and tossed in our homemade buffalo sauce on top of a bed of Blue cheese \$12.9

PHILLY CHEESESTEAK FLAT BREAD Thin crust pizza dough topped with thinly sliced roasted ribeye, cheddar and monterey jack cheese and sautéed onions \$8.9

TRADITIONAL BUFFALO WINGS 10 wings fried and tossed in our homemade buffalo sauce served with Blue cheese \$11.9

INSPIRED SALADS

Dressings: Chipotle Ranch, Caesar, White Balsamic Vinaigrette, Maple/Mustard Vinaigrette, Blue Cheese, Garlic Peppercorn Ranch, Creamy Asian, Red Wine Vinaigrette, Lemon Poppyseed

TOSSED CAESAR SALAD Romaine hearts tossed in our zesty Caesar dressing topped with shredded parmesan cheese and croutons \$9.5

MARKET SALAD Romaine and iceberg lettuce, shredded carrots, red cabbage, cucumber, tomatoes, red onion and croutons \$9.5

ADD TO YOUR SALAD	Grilled Chicken \$4.5	Grilled Salmon \$7.9	Jumbo Lump Crab Meat \$8.5
	Southern Fried Tenders \$4.5	Smoked Salmon \$6.5	Scallop Skewer \$8.9
	Shrimp Skewer \$5.5	Sesame Seared Ahi Tuna \$7.9	

AHI ASIAN SALAD Sesame seed crusted Ahi tuna seared rare with mixed greens tossed in a creamy Asian dressing with wontons, sliced radishes, sliced red peppers and jicama \$15.5

SOUTHWEST FRIED CHICKEN SALAD Select greens, fire-roasted corn, black beans, pepper jack and cheddar cheeses and tortilla strips tossed with chipotle ranch dressing, topped with Pico De Gallo and southern fried chicken tenders \$14.5

SHRIMP & MANGO QUINOA SALAD Mixed greens and mango quinoa salad tossed in a red wine vinaigrette and topped with red peppers and seasoned grilled shrimp \$15.5

CHICKEN & GOAT CHEESE SALAD Mixed greens tossed in a maple vinaigrette with seasoned grilled chicken, cashews, apples, tomatoes, edamame and goat cheese \$14.5

SALMON SMOKEHOUSE SALAD Spring mix tossed in our homemade lemon poppyseed dressing with smoked salmon, asparagus, edamame, candied walnuts, red onion and red peppers \$15.5

AMERICAN CLASSICS

Served with choice of two House or Premium Sides

HANDCUT RIBEYE 12 oz USDA Choice house grilled or cajun spiced \$25.3

FILET MIGNON Center cut aged beef 6 oz. \$22.2 8 oz. \$25.7

Grilled Onions \$3 Blue Cheese Crumbles \$1.5

NORTH ATLANTIC SALMON House grilled or cajun spiced \$21.9

JUMBO SHRIMP & SEA SCALLOPS House grilled or cajun spiced \$22.5

STUFFED LOBSTER TAIL Cold water lobster tail stuffed with seasoned crabmeat and topped with scallops and shrimp in a garlic alfredo sauce \$27.9

EASTERN SHORE JUMBO LUMP CRAB CAKES Baked panko crusted jumbo lump crab meat, lightly seasoned and buttered \$23.9

STEAK & CAKE Center cut aged 6oz filet mignon and a crab cake \$31.2

GRILLED AHI TUNA (Served Rare) House seasoned and grilled \$21.5

**ADD
ONS**

Shrimp Skewer \$6.9 Scallop Skewer \$8.9

Jumbo Lump Crab Cake \$9.9

Oscar Style (asparagus, lump crab and garlic alfredo sauce) \$6

COMFORT FOOD

CHICKEN ENCHILADAS 3 homemade chicken enchiladas with monterey and cheddar cheeses, black beans and corn smothered in a traditional enchilada sauce, pico, cotija cheese and a crema drizzle. Served with black beans and rice \$14.5

BAKED PARMESAN CRUSTED CHICKEN Baked parmesan crusted chicken breasts topped with a garlic alfredo sauce. Served with 2 house sides \$16.9

SOUTHERN FRIED CHICKEN TENDERS Tenders Southern spiced and fried with a traditional "Comeback" dipping sauce. Served with 2 house sides \$15.9

ALL AMERICAN MEAT LOAF Seasoned ground beef, pork and veal baked and topped with a roasted beef demi glace. Served with 2 house sides \$16.9

FONTINA CHICKEN Grilled chicken breasts topped with melted Fontina cheese and our Marsala wine sauce. Served with 2 house sides \$16.5

FISH & CHIPS Our original Yuengling Lager battered, New England haddock filets, crispy shoestring fries and coleslaw \$15.5

PASTAS & BOWLS

TIKKA MASALA The classic Indian dish with sautéed chicken in a creamy spiced tomato sauce over a bed of Jasmine rice with a side of naan \$13.9

PAD THAI BOWL Choose shrimp or chicken in a traditional "Street Vendor" stir fry; sweet and spicy with a citrus finish, carrots, bean sprouts, red peppers, basil and cilantro topped with peanuts tossed with rice noodles with chicken \$14.9 with shrimp \$15.5

COCONUT CURRY BOWL Tender chicken, carrots, broccoli, onions, green beans and zucchini tossed in a Thai red curry sauce served over jasmine rice \$13.9

CHICKEN QUINOA ENCHILADA BOWL Quinoa bowl with seasoned chicken, black beans, guacamole, corn pico, and cotija cheese garnished with lime crema, fresh cilantro and a lime wedge \$14.5

TUSCAN PASTA Sautéed chicken, fresh spinach, sun dried tomatoes and penne in a herbed parmesan cream sauce \$16.9

SOUTH PHILLY SPAGHETTI & MEATBALLS "Old World" tomato sauce simmered for hours with garlic, onion and basil topped with 4 meatballs \$16.9

Substitute Gluten Free Pasta - \$1.5

SCALLOP ALFREDO Grilled sea scallops on top of spaghetti tossed in a classic alfredo sauce \$19.9