

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 \$16.3

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 with prosciutto. Served with 2 house sides \$16.9

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

BRAISED SHORT RIBS Our boneless beef short ribs served with Home Style Smashed Potatoes and drizzled with a homemade Burgundy sauce \$19.9

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 \$14.5

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 \$15.5 with shrimp \$15.9

COCONUT CURRY BOWL Tender chicken, carrots, broccoli, onions, green beans and zucchini tossed in a Thai red curry sauce served over jasmine rice \$14.5

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

SEAFOOD FRA DIAVOLO A spicy creamy tomato sauce with sauteed lobster, shrimp and bay scallops served with penne and topped with parmesan cheese and fresh basil \$20.9

🌿 **JACKFRUIT ENCHILADA BOWL** Quinoa topped with fajita seasoned Jackfruit, corn pico, guacamole, cotija cheese and crema (🌿 make it vegan, request no cheese or crema) \$14.9

🌿 **ROASTED CHICK PEA & CAULIFLOWER CURRY** Roasted cauliflower, chick peas and spinach tossed in an Indian Curry sauce over Jasmine rice with Naan bread (🌿 make it vegan, request no Naan) \$14.9

Substitute Gluten Free Pasta – \$1.5

-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*
LOADED SMASHED
CAULIFLOWER
Cheese, bacon, scallions
CIDER BRAISED
BRUSSEL SPROUTS
With bacon

\$6

SIDE MARKET SALAD
SIDE CAESAR SALAD
STEAMED ASPARAGUS*

* 🌿 make it vegan, request
no butter

🌿 Vegetarian 🌿 Vegan



Togo MENU



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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 \$8.9 **FEATURE SOUP** bowl \$5.9

🌿 **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, served over french fries \$10.5

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

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 sweet chili sauce \$8.9

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

ASIAN CHICKEN LETTUCE WRAPS Stirfried chicken, vegetables and chopped peanuts 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 \$11.5

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 cheeses and sautéed onions \$8.9

TRADITIONAL BUFFALO WINGS 10 lightly breaded and seasoned jumbo wings fried and tossed in our homemade buffalo sauce served with Blue cheese \$12.3

LOBSTER DEVEILED EGGS 6 free range deveiled eggs stuffed with lobster and fresh bacon \$10.9

🌿 **CAULIFLOWER BUFFALO BITES** Lightly battered cauliflower florets, fried and tossed in a traditional buffalo sauce \$11.9

🌿 **VEGAN KUNG PAO CAULIFLOWER** Crispy battered cauliflower tossed with a Kung Pao sauce with peanuts and scallions \$10.5

INSPIRED SALADS

Dressings: Chipotle Ranch, Caesar, White Balsamic Vinaigrette, Maple/Mustard Vinaigrette, Blue Cheese, Garlic Peppercorn Ranch, Creamy Asian, 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 \$5	Smoked Salmon \$6.9	Scallop Skewer \$8.4
	Southern Fried Tenders \$5	Sesame Seared Ahi Tuna \$8.4	🌿 Shredded Seasoned Jackfruit \$5
	Shrimp Skewer \$6	Chilled Jumbo Lump Crab Meat \$8.9	🌿 "Crab-less" Cake \$5
	Grilled Salmon \$8.4		

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 \$15.7

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 \$14.7

SHRIMP & MANGO QUINOA SALAD Mixed greens and mango quinoa salad tossed in a white balsamic vinaigrette and topped with red peppers and seasoned grilled shrimp \$15.7

CHICKEN & GOAT CHEESE SALAD Mixed greens tossed in a maple vinaigrette with seasoned grilled chicken, cashews, apples, tomatoes, edamame and goat cheese \$14.7

SALMON SMOKEHOUSE SALAD Spring mix tossed in our homemade lemon poppyseed dressing with smoked salmon, asparagus, edamame, candied walnuts, red onion and red peppers \$15.7

HAND HELDS

Served with choice of one House Side

CRAB CAKE SANDWICH Baked panko dusted jumbo lump crab meat, lightly seasoned and buttered, with lettuce, tomato and red onion \$14.9

🌿 **VEGGIE SANDWICH** Peppers, onions, squash, zucchini, spinach and fresh garlic lightly sautéed in EVOO on toasted ciabatta with jack cheese (🌿 make it vegan, request no cheese and no butter) \$11.9

PRIME RIB STEAK SANDWICH Shaved slow roasted prime rib topped with sautéed peppers and onions and cheese sauce on toasted ciabatta \$13.9

CLASSIC CHEESEBURGER 100% Angus burger, Vermont cheddar, lettuce, tomato, onion, pickles and our signature sauce on a Brioche bun \$12.3

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 mustard slaw \$13.5

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 plant based patty and quite possibly the best you ever had...served on a Brioche bun with Vermont cheddar, lettuce, tomato and onion (🌿 make it vegan, request no cheese, no sauce, and substitute ciabatta bun) \$13.5

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

🌿 **MEATLESS "PORK BBQ" SANDWICH** Shredded Jackfruit tossed with our homemade BBQ sauce, topped with a homemade slaw on a brioche bun (🌿 make it vegan, substitute ciabatta bun) \$11.5

AMERICAN CLASSICS

Served with choice of two House or Premium Sides

HANDCUT RIBEYE 12 oz USDA Choice house grilled or cajun spiced \$26.3

FILET MIGNON Center cut aged beef 6 oz. \$23.2 8 oz. \$26.7

FILET OSCAR Topped with asparagus, lump crab and garlic alfredo sauce 6 oz. \$29.7 8 oz. \$33.2

NORTH ATLANTIC SALMON House grilled or cajun spiced \$22.5

SALMON OSCAR Topped with lump crab meat, asparagus and garlic cream sauce \$29

JUMBO SHRIMP & SEA SCALLOPS House grilled or cajun spiced \$22.9

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

STEAK & CAKE Center cut aged 6 oz. filet mignon and a crab cake \$32.1

BAKED BOSTON HADDOCK Panko encrusted haddock filet topped with shrimp and bay scallops in a garlic alfredo sauce \$19.5

🌿 **CRAB-LESS CAKES** Vegetarian/Vegan Crab Cakes made with pulled Jackfruit and traditional eastern shore spices, served with Cocktail or Tarter sauce (🌿 make it vegan, request no tartar sauce or butter) \$19.9

ADD ONS	Shrimp Skewer \$8.9	Scallop Skewer \$8.9
	Jumbo Lump Crab Cake \$9.9	
	Oscar Style (asparagus, lump crab and garlic cream sauce) \$6.5	
	Grilled Onions and/or Mushrooms \$3.5	
	Blue Cheese Crumbles \$1.5	