

°brix wine bar

SNACKS

Veal & Ricotta Meatballs

San Marzano Sauce, Parmigiano Reggiano
\$8

Baked Brie

Puff Pastry Wrapped Brie, Caramelized Apples
and Walnuts, Cider Vinaigrette
\$8

Mixed Olives, Warm Focaccia

\$6

Bayley Hazen Arancini

Risotto, Bayley Hazen, Breaded & Fried,
Fleur de Sel, Local Honey
\$9

Duck "Taco"

Bao Bun, Duck Confit,
Pickled Cucumber, Hoisin
\$10

Brix Salad

Mixed Greens, Cucumbers, Olives,
Pickled Red Onion, Croutons,
Herb Vinaigrette, Feta Cheese
\$5

HOUSE MADE PASTA

Ravioli

Prosciutto, Mascarpone, Parmesan Broth
\$8

Meatball

Spaghetti, Veal Meatballs, San Marzano Sauce
\$8

Mac & Cheese

Orchiette, Truffles, Breadcrumbs
\$10

FLATBREADS

Prosciutto

Caramelized Onions, Tellagio, Prosciutto
\$12

Pesto

Wood Fired Mushrooms, Roasted Peppers,
Havarti
\$11

Red

San Marzano Tomatoes, Mozzarella, Sopressata
\$10

White

EVOO, Red Onion, Pistachio,
Parmigiano Reggiano
\$10

One selection for \$6 • Three for \$18

MEATS

Campos Seca

Charlito's Cocina, NY, NY

Simple country salami using just Fleur de Sel

500 Day Prosciutto

Pio Tossini-Parma, Italy

Only four ingredients used, Italian pigs,
salt, air & time

Coppa

Red Table Meats, MN

Dry cured pork loin, with coriander, juniper,
crushed red pepper and black pepper

Dry Fig Salami

Charlito's Cocina

Vegetarian salami with spices and dried figs

Vermont 99 Salami

Craftsbury, VT

A partnership between
Pete's Greens and Jasper Hill Farms

Finocchiona

Molinari & Sons, San Francisco, CA

Dry cured with fennel seeds

Chorizo Iberico

Fermin, Spain

Produced exclusively from Iberico pigs,
renowned for their ability to store fat

Seasonal Selection

Ask your server

CHEESES

Vault 5 Cheddar

Jasper Hill Farm, Greensboro VT

Alpine style Cabot cheddar

Bayley Hazen Blue

Jasper Hill Farm, Greensboro VT

Raw cow milk, natural rind
Aged 3 months

Humboldt Fog

Humboldt, CA

Pasteurized goat milk, bloomy rind
Aged 60 days

L'Amuse Signature Gouda

Essex St. Holland

Hard rind
Aged 2 years

Pasa Montes Manchego

La Mancha, Spain

Raw sheep milk, natural rind
Aged 8-12 months

L'Etivaz

L'Etivaz, Switzerland

Raw cow milk
Aged 12-18 months

Seasonal Selection

Ask your server

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118 Merchants Row • Rutland, Vermont
brixwinebarvt.com • 802-776-4175