

BRIXX

WOOD FIRED PIZZA
+ CRAFT BAR

Tenant Profile



Contact for Details:

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About

The idea for Brixx was born on a ski slope in Aspen. Managing partner Eric Horsley was inspired to create a full-service brick oven pizza concept that applied fine dining techniques to casual comfort food accompanied by amazing craft beer, a collection of wines by the glass and warm, welcoming service.

The Brixx menu is simple and fun, finding innovative and tasty ways to use a small pool of ingredients, allowing for tight inventory control and quick food preparation times.

Their handcrafted meals use the highest quality ingredients and core items - dough, focaccia bread, salad dressings, mozzarella cheese - are made in house daily. Brick oven pizza is the foundation of the menu, but they made their mark by accompanying amazing pizzas with fresh salads and pastas. Brixx also offers tasty vegetarian, vegan and gluten-free options.

With a collection of national craft beer, imports and on-trend local and regional brews, they have a rotating dynamic beer lists. Together with an impressive array of well-chosen affordable wines by the glass and specialty cocktails, Brixx drives a lively late night business.

Site Criteria

- 3,000 - 4,000 SF
- High visibility end-cap or free-standing location
- Minimum 40 FT of frontage
- Patio seating for 40-50 guests
- Minimum of 60 parking spaces with clear sightlines to the restaurants
- Lifestyle centers with anchor tenants like multiplex movie theaters, Target, Best Buy, REI, upscale grocery like Wegman's, Harris Teeter, or Whole Foods
- Co-tenancy with fashion tenants like Banana Republic, Victoria's Secret, Talbot's, Ann Taylor, J. Crew, Colwater Creek, and Jos. A. Bank
- Co-tenancy with full-service and fast casual restaurants like P.F. Chang's, Firebird's, BrickTops, The Palm, Ruth Chris Steakhouse, and True Food Kitchen
- Co-tenancy with quick casual restaurants like Zoe's Kitchen, Five Guys, Starbucks, Panera Bread, and Jenny's Ice Cream



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+ CRAFT BAR

WE BRING PEOPLE
TOGETHER

VEGAN AND GLUTEN-FRIENDLY MODIFICATIONS ARE AVAILABLE.
ASK YOUR SERVER FOR DETAILS

SMALL PLATES + SHAREABLES

BRUSCHETTA

marinated roma and sun-dried tomatoes topped with fresh housemade mozzarella. served over focaccia toast and drizzled with balsamic glaze 9.95

BAKED SPINACH + ARTICHOKE DIP NEW

creamy baked dip with artichokes, spinach and diced tomatoes served with crostini 9.95

BRIXX STIXX

garlic parmesan bread sticks with marinara 7.95

BURRATA BOARD NEW

creamy burrata served with sliced prosciutto, roasted tomatoes, calabrian chili peppers, gorgonzola stuffed olives, red pepper hummus and fresh baked focaccia 14.95

BAKED MEATBALL POLENTA NEW

housemade meatballs atop velvety polenta, pomodoro sauce, mozzarella and a touch of cream 11.95

HUMMUS NEW

a duo of silky smooth white bean hummus and calabrian pepper hummus; served with baby carrots, celery and housebaked cumin flatbread 8.95

ROASTED CAULIFLOWER BUFFALO DIP NEW

a blend of cheddar, cream cheese, buffalo sauce and roasted cauliflower, baked and served with crostini 9.95

FRESH + FROSTY

FRESH-SQUEEZED LEMONADE

we make our lemonade from fresh lemons in house every day 3.95


ARNIE'S TEA

half fresh-brewed iced tea and half fresh-squeezed lemonade 3.50

CRAFT DRAFT ROOT BEER

naturally caffeine-free with flavors of pure vanilla and sassafras. served in a frosty glass 3.95

we proudly serve  products

 house favorite

P2-NSP-2023-03

we're proud to offer safely prepared options for our gluten-conscious guests; however, all items are handled in a common kitchen with some risk of exposure to gluten. guests with gluten sensitivities or severe allergies should exercise judgment in consuming items from this menu. a list of all food allergens is available on request. please let your server know of any dietary restrictions or questions on our gluten-friendly kitchen procedures and ingredients.

SALADS

ADD A LITTLE SOMETHING EXTRA

enhance any of our salads with
wood-roasted chicken 4
prosciutto 4
sautéed shrimp 6
or herb-roasted salmon 8

BRIXX SALAD

spring mix tossed with housemade white balsamic vinaigrette, pistachios, crumbled goat cheese and croutons 7.95

CAESAR SALAD

hearts of romaine topped with croutons and fresh parmesan 7.95

ITALIAN WOOD- ROASTED CHICKEN NEW

spring mix and romaine layered with wood-roasted chicken, burrata and artichoke hearts and tossed with roasted tomato vinaigrette, bruschetta tomatoes and fresh basil 13.95

MEDITERRANEAN SALAD

chopped romaine hearts tossed with housemade lemon tahini vinaigrette, roma tomatoes, kalamata olives, roasted red peppers, feta cheese and banana peppers 8.95

ARUGULA WITH PEAR SALAD

arugula tossed with honey herb vinaigrette, topped with pears, candied pecans, gorgonzola and sun-dried cranberries 8.95

SOUTHWESTERN CHICKEN SALAD

romaine tossed with gouda, diced tomatoes, black bean corn salsa and creamy chili pepper dressing topped with our wood-roasted blackened chicken and tortilla strips 13.95
substitute blackened shrimp 2

DRESSINGS

caesar
creamy chili pepper
gorgonzola
honey herb vinaigrette
lemon tahini vinaigrette NEW
ranch
roasted tomato vinaigrette NEW
white balsamic vinaigrette NEW

FIRE ROASTED WINGS

EIGHT JUMBO CHICKEN WINGS

marinated for 24 hours in rosemary and garlic and roasted in our oven. no grease. no frying. served with celery and your choice of ranch or gorgonzola dressing 12.95

GARLIC ROSEMARY

marinated and wood fired

BUFFALO

classic buffalo wing sauce with big flavor and mild heat

HONEY HABANERO NEW

honey blended with habanero peppers and other spices to create a sweet and fiery combo

THAI SPICED PEANUT NEW

roasted with jalapeño. topped with pistachio and cilantro

CARIBBEAN JERK DRY RUB NEW

roasted with pineapple and served with a side of jerk sauce

BLACKENED DRY RUB NEW

a perfect blend of seasonings to tickle your tastebuds

PEACH BOURBON BBQ NEW

savory and sweet flavors with a hint of smoke

ask for any flavor with **EXTREME HEAT** and we'll add a dash of **CAROLINA REAPER SAUCE**

CONNECT OVER CRAVINGS

at brixx, we bring people together to share in life's moments, both big and small. we invite friends and family to connect and relax over a scratch-made meal from our oven

LET'S CONNECT!



WOOD FIRED PIZZAS

CAREFULLY CRAFTED ON HAND-STRETCHED DOUGH
MADE IN-HOUSE USING CAPUTO 00 FLOUR

CHOOSE YOUR CRUST

housemade traditional [v], gluten-free + 3, cauliflower [gf] + 3

AMERICO

pepperoni with mozzarella and mushrooms with our house made pizza sauce 11.95

BRONX BOMBER

our signature spicy italian sausage, prosciutto, mozzarella and gorgonzola on pizza sauce topped with fresh oregano 13.95

BBQ CHICKEN

wood-roasted chicken with a sweet and tangy BBQ sauce, smoked gouda, mozzarella and red onion topped with fresh cilantro 12.95

4X4

four meats – sausage, pepperoni, prosciutto and bacon – and four cheeses – mozzarella, parmesan, gouda and goat cheese – on an olive oil base 14.95

HAWAIIAN

fresh pineapple, prosciutto and mozzarella on an olive oil base and topped with fresh cilantro 12.95

SWEET THAI CHICKEN

wood-roasted chicken tossed in sweet chili sauce, with goat cheese, mozzarella, roasted red peppers and pistachios. with thai peanut satay sauce 13.95

MAD ITALIAN NEW

get your spice on with arrabiata pizza sauce, mozzarella, pepperoni, sausage, jalapeño, banana pepper and creamy ricotta 13.95

SPICY SHRIMP

calabrian chili pepper shrimp with sun-dried tomatoes, roasted red peppers, mozzarella, goat cheese and fresh basil 14.95

BRIXX CLUB NEW

garlic parmesan spread with mozzarella, chicken, tomatoes, bacon, feta, topped with fresh arugula 13.95

RUSTICA

prosciutto, mozzarella, mushrooms, artichoke hearts, kalamata olives and roasted garlic spread on an olive oil base 13.95

MEXICAN

black bean spread with mozzarella and cheddar, wood-roasted chicken, roma tomatoes and fresh jalapeños drizzled with sour cream 12.95

BUFFALO CHICKEN

buffalo wing sauce, mozzarella, gorgonzola and roasted chicken, topped with fresh shaved celery. served with your choice of housemade gorgonzola or ranch dressing 12.95

SAUSAGE + SPICY HONEY

our signature spicy sausage crumbled over a four-cheese blend and our house made pizza sauce, then drizzled with sriracha-infused honey 12.95

VEGGIE LOVERS

VEGAN CHEESE IS AVAILABLE UPON REQUEST

WHITE PIZZA NEW

garlic parmesan spread and four cheeses – mozzarella, parmesan, gouda and goat cheese – garnished with fresh oregano 11.95

GREEK

roma tomatoes, mozzarella, kalamata olives, red onions and feta cheese on an olive oil base topped with basil and balsamic glaze 11.95

PEAR + GORGONZOLA

sliced pears, mozzarella, gorgonzola, walnuts and caramelized onions on an olive oil base 12.95

WOOD-ROASTED VEGETABLE

housemade sauce, onions, peppers, mushrooms, roasted tomato, mozzarella and ricotta 12.95

WILD MUSHROOM

a trio of wood-roasted shiitake, portobello and button mushrooms with mozzarella on an olive oil base topped with arugula and shaved parmesan 12.95

QUATTRO FORMAGGIO

featuring our four-cheese blend – mozzarella, parmesan, gouda and goat cheese – and sun-dried tomatoes on an olive oil base 11.95

MARGHERITA

fresh, housemade mozzarella, roma tomatoes and fresh basil on an olive oil base 11.95

PASTAS

served with fresh focaccia

ROASTED CHICKEN PENNE

a house favorite for over twenty years! wood-roasted, blackened chicken sautéed with bell peppers, onions, cajun spices and gorgonzola cream sauce 15.95

BAKED PASTA POMODORO NEW

penne topped with pomodoro sauce, a splash of cream, mozzarella and parmesan, then baked to perfection 10.95

with meatballs 14.95

with chicken 14.95

with sausage and peppers 14.95

BRIXX MAC + CHEESE NEW

penne baked with gouda, cheddar and parmesan cream sauce and topped with housemade focaccia breadcrumbs 9.95

SHRIMP SCAMPI NEW

shrimp sautéed in herb butter with lemon and arugula tossed with thin spaghetti 16.95

ROASTED CHICKEN & MUSHROOM ALFREDO

crumbled bacon and wood-roasted chicken tossed with wild mushroom alfredo sauce, over spaghetti 15.95

DESSERTS

S'MORES DESSERT PIZZA

a SHAREABLE buttery graham cracker crumble topped with melted dark chocolate and toasted marshmallows 7.95

CHOCOLATE

CHUNK COOKIE PIE NEW

a SHAREABLE giant cookie overflowing with chocolate morsels served straight out of the oven and drizzled with chocolate sauce 8.95

for maximum indulgence, add a scoop of vanilla ice cream 1.50

BOURBON PECAN PIE NEW


toasted pecans and a mouthwatering bourbon filling in a golden, buttery crust. served with a sweet peach puree 6.95

ROOT BEER FLOAT

our root beer poured over two generous scoops of vanilla ice cream 4.95

ICE CREAM

two scoops of classic vanilla topped with chocolate or caramel sauce 2.95

 house favorite

DOWNLOAD
THE BRIXX APP
TO START EARNING REWARDS



P2-NSP-2023-03

please ask your server for our gluten-friendly menu and to speak with a manager about your food allergy before ordering. a list of all allergens in our food is available on request. traditional and gluten-free crust pizzas are 11", cauliflower crust is 10".

pizzas made on gluten-free crust are handled in a common kitchen with some risk of exposure to gluten. guests with gluten sensitivities or severe allergies should exercise judgment in consuming our pizza.

Interior

The heart of every Brixx location is the wood burning oven, it is visible from a guest's first step inside. That's why the bar and take-out drums are clustered around the oven and in line with the front door. In the same vein, their craft beer tap handles and wine selection are front and center.

Each location has a high "Community Table," where guests can watch the life of the restaurant and find a comfy spot to gather and enjoy a special occasion or night of fun.

Bright colors abound at Brixx, warming the space and calling to mind the colors of their wood burning oven and the fresh ingredients used in their menu items.



Exterior

Brixx's architectural design is meant to visually evoke the core qualities of their brand and identity. Their restaurant's front elevation is an ideal example of this.

A relaxing, inviting patio has been at the heart of the Brixx experience from their first location in the historic Dilworth neighborhood of Charlotte, NC. Brixx's outdoor patio invites guests to sit back and enjoy a beer or a glass of wine with their meal. Most Brixx locations are able to seat patio guests 7-8 months a year.





Jeff Van Dyke
Founder



Barbara Morgan
Founder



Eric Horsley
Founder

Sparks flew when while Operating Partner Eric Horsley was skiing in Colorado in the '90s. Heading back to Charlotte, Eric shared his idea with Managing Partners Jeff Van Dyke and Barbara Bodford-Morgan. Together they conceived a restaurant that applied fine dining techniques and quality to casual, everyday food. Love of incredible pizza with an ice cold craft beer is universal. So the goal was to keep it simple and fun while adding a unique style. But, how do you stand apart from the competition big and small? Simple: just add fire. The first Brixx Wood Fired Pizza opened in 1998 in the historic Dilworth neighborhood of Charlotte, NC and they've never turned back. With nearly 26 locations across the Southeast, Brixx Wood Fired Pizza is seeking franchise opportunities for more.

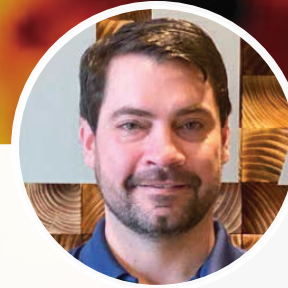
Learn More
brixxpizza.com



Scott Isaacs
Senior VP of Operations



Richard Shinault
Director of Culinary &
Purchasing, Franchisee



Will Schworer
Director of Operations



Doug Stevens
Director of Operations



Grant Youngblood
Back of House Senior
Trainer



Jeffery Reavis
Director of Training



Mark Honeycutt
Director of Business
Operations



Sharon Loftin
Director of Payroll
& Accounting



Eryn Pittsonberger
Director of Marketing



Christopher Montes
Creative Marketing
Manager



Laurin Yoder
Manager, Brand &
Menu Activation



Bill Edwards
Director of
Accounting & Finance



Meredith Brown
Human Resource
Business Partner

Locations

North Carolina

Asheville
Burlington
Cary - Bradford
Cary - Parkside
Chapel Hill
Charlotte - Blakeney
Charlotte - Dilworth
Charlotte - Foxcroft
Greensboro
Raleigh - Bedford Village
Raleigh - Brier Creek
Southern Pines
Wilmington
Winston-Salem

South Carolina

Fort Mill
Greenville

Tennessee

Franklin
Hendersonville

Virginia

Woodbridge

**Brixx Wood Fired Pizza Currently Has
20 Locations Across the Southeast**