

LUNCH HOURS:
11:30 AM - 2:30 PM



URBAN BRICK

NEIGHBORHOOD EATERY

112 N WOODLAND BLVD
DELAND, FL 32720
(386)-337-7040

AVAILABLE ON DOORDASH!



BOWLS

ASK ABOUT OUR BOWL OF THE WEEK!

- VE QUINOA POWER BOWL** **\$13**
Tricolor quinoa, feta, marinated cucumber & chickpeas, diced red pepper, shaved broccoli, diced red onion; house vinaigrette
- VG THE HEART HELPER** **\$12**
Roasted sweet potato & carrots, marinated chickpeas, fresh arugula, pickled red onion, sliced avocado; house vinaigrette
- VG THE TRAINER** **\$12.5**
Long grain Jasmine rice, roasted sweet potato & carrots, lightly charred red onion, diced red pepper, shaved broccoli, Roland balsamic glaze

12" ARTISINAL PIZZAS

Personal Sized - Hand tossed to order! - Gluten-Free +1.5

ASK ABOUT OUR PIZZA OF THE WEEK!

SWEET & SALTY **\$18.5**

Fresh garlic, olive oil, Grande mozzarella, gorgonzola, red onion, candied fig; finished with pecorino, prosciutto & fresh basil

BACON-GOUDA-SPINACH **\$16**

Fresh garlic, olive oil, Grande mozzarella, smoked gouda, bacon & fresh spinach

VE MARGHERITA **\$15**

Tomato sauce, fresh mozzarella, diced tomatoes; finished with fresh basil

VG THE VEGAN **\$16**

Tomato sauce, crimini mushroom, sun-dried tomatoes, red onion, artichokes; finished with fresh spinach & balsamic glaze drizzle

VE BIANCA **\$16**

Fresh Spinach, fresh garlic, olive oil, Grande mozzarella, ricotta, feta; finished with pecorino

THE DIAVOLA **\$17.5**

Tomato sauce, Grande mozzarella, pepperoni, ricotta cheese; finished with Calabrese pepper infused honey, pecorino and fresh basil

CLASSIC PIZZAS

CHEESE \$13

PEPPERONI \$15

SAUSAGE \$15

MEATBALL \$15

SALADS

MADE FRESH TO ORDER

VE THE MEDITERRANEAN **\$14**

A fresh tricolor quinoa and arugula salad topped with feta, chopped tomatoes & red pepper, Kalamata olives, sliced avocado; house vinaigrette

THE IRONMAN **\$14**

Fresh mixed greens, tender poached chicken breast, diced red pepper, shaved broccoli, marinated cucumber, diced red onion; house vinaigrette

UB CHOPPED **\$14**

Fresh romaine, diced red onion, tomato, thick-cut bacon, sliced avocado, creamy gorgonzola cheese; house vinaigrette

CLASSIC CAESAR **\$11.5**

Fresh romaine, shaved parmesan, seasoned croutons

SANDWICHES

Served on fresh baked pizza bread with house-made chips!

VE CHOPPED GREEK **\$12**

Finely chopped mixed greens, cucumber, tomato, feta, red onion, red pepper, and Kalamata olives; olive oil and balsamic vinegar

Want a greek salad? Just ask!

VE THE CAPRESE **\$11**

Fresh mozzarella, sliced Roma tomato, fresh basil, EVOO & Roland balsamic glaze

THE SUNDAY SAM **\$13.5**

Sliced Italian sausage, roasted red peppers, caramelized onions, house made San Marzano Marinara

COLD CLUB **\$13.5**

Tender poached chicken breast, thick-cut bacon, smoked gouda, fresh romaine, sliced Roma tomato, house made aioli

CLASSIC MEATBALL **\$14**

House made meatballs, house made San Marzano Marinara, provolone cheese

ADD GRILLED OR BLACKENED...

SALMON \$10.5 - CHICKEN \$7 - SHRIMP \$6

*Caution Advisory for Gluten Allergies & Sensitivities Cross contamination may occur due to cross-utilization of our ovens.

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

TOPPINGS

\$5

Chicken
Prosciutto

\$3

Pepperoni
Sausage
Meatball
Bacon

\$2.5

Grande Mozz
Ricotta
Fresh Mozz
Feta
Gorgonzola
Smoked Gouda
Fresh Basil
Candied Fig
Honey
Pesto

\$1.5

Red Onion
Red Peppers
Roma Tomato
Mushrooms
Black Olives
Sundried's
Artichokes
Garlic
Baby Spinach
Arugula



MEET THE BAR!

RED VARIETALS

60Z | 90Z | 80Z

PINOT NOIR, Joy, "Wine With A Cause", Samantha and Kyle Busch Bundle of Joy Foundation	\$10 13.5 36
PINOT NOIR, Elk Cove Vineyards Estate, Willamette Valley, Oregon, Plum, boysenberry, spice	\$55
RED BLEND, Ghostrunner Ungrafted Red, California, Dark fruit, pepper, soft tannins	\$11 14.5 42
CHIANTI CLASSICO, Castello Di Bossi, Italy, Red & black cherry, wild herbs & spice, soft tannins	\$38
MERLOT, Mariette's, "Wines With A Cause", Halifax Humane Society, Plum, vanilla, mocha	\$12 15.5 46
CABERNET SAUVIGNON, Dante by Michael Pozzan, California, Cassis, raspberry, chocolate	\$10 13.5 38
MONT VENTOUX, VMV Excellence, Southern Rhône, Rhone Valley, France Stewed fruit, hints of cinnamon and clove	\$45
BARBERA D'ASTI, Tenute Cisa Asinari Marchesi di Gresy, Barbera d'Asti, Italy Ripe & tart plum, cherry, violet, savory herbs, medium-long finish	\$55

WHITE VARIETALS

MOSCATO, Stella, Sicily, Italy, sparkling, Sweet notes of peach & rose petal, light body	\$9 13.5 34
RIESLING, Loosen Bros 'Dr. L', Mosel, Germany, Pink grapefruit, guava, zesty & spry	\$9 13.5 34
PINOT GRIGIO, Tiefenbrunner, South Tyrolean Lowlands, Italy, Candied fruit, dry, full body, round finish	\$12 15 42
SAUVIGNON BLANC, Fire Road, New Zealand, Zesty citrus, green apple, tropical fruit	\$11 14.5 42
PROSECCO, Zardetto, Veneto, Italy, (Split), White flowers, citrus, apricot	\$12
CHARDONNAY, Coastal, "Wines With A Cause", Save The Sea Turtles Pineapple, pear, tropical fruit, smooth finish	\$11 14.5 38
SANGRIA, Seasonal, House made	\$10 26

BEER

Domestic & Imported Bottles

MILLER LITE, American Pilsner, 4.2% ABV	\$5
YUENGLING, American Lager, 4.5% ABV	\$5
PERONI, Italian Lager, 5.1% ABV	\$6
HEINEKEN 0.0, Pale Lager, (Non Alcoholic)	\$6

Craft & Specialty Beers

BEACH HIPPIE, American IPA, 7.2% ABV Persimmon Hollow - Deland	\$6
DAYTONA DIRTY BLONDE, Blonde Ale, 4.1% ABV, Persimmon Hollow - Deland	\$6
BLOOD ORANGE WHEAT, Pale Wheat Ale, 5% ABV, Persimmon Hollow - Deland	\$6

SODA & MORE

\$3.75

COKE

DIET COKE

ROOT BEER

PIBB XTRA

LEMONADE

SPRITE

FRESH BREWED

SWEET TEA &

UNSWEET TEA

\$5

LATTE

CAPPUCCINO

\$4

ESPRESSO

AMERICANO