

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



URBAN BRICK

NEIGHBORHOOD EATERY

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

12" ARTISANAL PIZZAS

Hand tossed to order! - Gluten-Free +\$3*

SWEET & SALTY "HOUSE FAVORITE" \$19.5
Fresh garlic, olive oil, Grande mozzarella, gorgonzola, red onion, candied fig; finished with prosciutto, Parmigiano Reggiano & fresh basil

TUSCAN CHICKEN \$19
Fresh garlic, olive oil, grilled, marinated chicken breast, Grande mozzarella, roasted red peppers & basil pesto; finished with fresh basil

BACON-GOUDA-SPINACH \$18
Fresh garlic, olive oil, Grande mozzarella, smoked gouda, bacon & fresh spinach

DIAVOLA \$18.5
San Marzano Tomato sauce, Grande mozzarella, pepperoni, ricotta cheese; finished with Calabrese pepper infused honey drizzle, Parmigiano Reggiano and fresh basil

VE MUSHROOM INFERNO \$17.5
Chef's favorite
Sister to The Diavola; Fresh garlic, olive oil, Grande mozzarella, cremini mushroom, ricotta cheese; finished with Calabrese pepper infused honey drizzle, salt & pepper

VG THE VEGAN \$16.5
San Marzano Tomato sauce, cremini mushroom, sun-dried tomatoes, red onion, artichokes; finished with fresh spinach & balsamic glaze drizzle

VE MARGHERITA \$16.5
San Marzano Tomato sauce, fresh mozzarella, diced tomatoes; finished with Parmigiano Reggiano & fresh basil

VE BIANCA \$17
Fresh garlic, olive oil, Grande mozzarella, ricotta, feta & fresh spinach; finished with Parmigiano Reggiano

CLASSIC PIZZAS

CHEESE \$13.5 **SAUSAGE** \$15.5
PEPPERONI \$15.5 **MEATBALL** \$15.5

SALADS

MADE FRESH TO ORDER!

VE BRUSCHETTA + BURRATA \$17
Roma tomato bruschetta, toasted baguette, open-face burrata; extra virgin olive oil, Italian herbs, crushed red pepper, balsamic glaze

VE GREEK SALAD \$14
Mixed greens, cucumber, tomato, feta, red onion, red pepper, and Kalamata olives; house vinaigrette

VE FARMERS MARKET \$15.5
Fresh romaine, diced red onion, avocado, house candied pecans, feta, strawberries; tossed in raspberry vinaigrette

UB CHOPPED \$15
Fresh romaine, diced red onion, tomato, thick-cut bacon, sliced avocado, creamy gorgonzola cheese; house vinaigrette

VE CLASSIC CAESAR \$12.5
Fresh romaine, shaved parmesan, seasoned croutons

SANDWICHES

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

VE THE CAPRESE \$12
Fresh mozzarella, sliced Roma tomato, fresh basil, EVOO & Roland balsamic glaze

THE SUNDAY SAM \$14
Italian sausage, roasted red peppers & red onions, Grande mozzarella, house made San Marzano Marinara

COLD CLUB \$14.5
Tender poached chicken breast, thick-cut bacon, smoked gouda, fresh romaine, sliced Roma tomato, house made aioli

CLASSIC MEATBALL \$15
House made meatballs, house made San Marzano Marinara, Grande mozzarella

ADD GRILLED OR BLACKENED...
SALMON \$11.5 - **CHICKEN** \$7.5 - **SHRIMP** \$6.5

*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!

THE REDS

6 OZ | 9 OZ | BOT.

PINOT NOIR, Joy, "Wine With A Cause", Samantha and Kyle Busch Bundle of Joy Foundation	\$10 13.5 36
NERO D'AVOLA, Prodigio, Sicily, Italy, Plum, black cherry, oak, medium body	\$42
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
AMARONE DELLA VALPOLICELLA, Zenato Winery, Verona, Italy Dark fruit, herbs & peppercorn, dark chocolate, round & velvety finish	\$95

THE WHITES

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

THE BEERS

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

\$5.5

LATTE

CAPPUCCINO

\$4.5

ESPRESSO

AMERICANO