

BrickTop's

ESTABLISHED 2006



APPETIZERS

LOBSTER BISQUE 10

fresh Maine lobster, cream, brandy

FRENCH ONION SOUP 10

caramelized onions, croutons, gruyere cheese

ARTICHOKEs 10

simply grilled, aioli

HOMEMADE DONUTS 8

crème anglaise, hot fudge & raspberry dipping sauces

DEVILED EGGS & MILLIONAIRE'S BACON 10

SPINACH & ARTICHOKE DIP 10

parmesan cream sauce

BRUNCH FAVORITES

all eggs are certified organic

LOBSTER BENEDICT* 18

hollandaise, fresh Maine lobster, avocado, sliced tomato, served with BT potatoes

EGGS BENEDICT* 14

hollandaise, Virginia ham, served with BT potatoes

CALIFORNIA BENEDICT* 14

hollandaise, fresh sautéed spinach, avocado, tomato, served with BT potatoes

SHRIMP & GRITS* 20

sautéed shrimp in a savory Creole sauce, warm cheddar grits, sunny side up egg

BLUEBERRY or PECAN WAFFLE** 12

malted waffle, served with bacon

AVOCADO TOAST* 14

topped with two poached eggs, feta cheese, red radishes & pea shoot sprouts

STEAK & EGGS* 20

sliced steak house style, scrambled eggs, served with BT potatoes & English muffin

BRIOCHE FRENCH TOAST** 12

caramelized bananas, maple syrup, served with bacon

CHICKEN & WAFFLE** 14

chicken tenders, malted waffle, served with bacon

HUEVOS RANCHEROS 14

two eggs, corn tortillas, chorizo, black beans, melted cheese, warm salsa, served with BT potatoes

EGGS BRICKTOP'S 14

sausage, egg, jack cheese casserole, served with BT potatoes

BRUNCH CUT PRIME RIB 18

slow oven-roasted prime rib on a toasted baguette, served au jus with french fries

SANDWICHES & ENTRÉE SALADS

sandwiches served with cole slaw or french fries

FISH TACOS 14

blackened fish of the day, sharp cheddar, avocado, cilantro

FRENCH DIP 16

thinly sliced prime rib, served au jus

CHEESEBURGER* or VEGGIE BURGER 12

sharp cheddar Monterey Jack

COBB 14

grilled chicken, tomato, avocado, blue cheese, bacon, egg

PALM BEACH 16

crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg

BBQ CHICKEN 14

roasted corn, avocado, black beans, ranch

ENTRÉES

Wedge, Caesar* or Garden Salad - 4

FLORIDA RED SNAPPER 22

pan sautéed, served with broccoli

SCOTTISH SALMON 18

simply grilled, served with brown rice

RAINBOW TROUT 18

simply grilled, lemon beurre blanc, capers, served with cole slaw
add crab meat 4

AHI TUNA STEAK* 20

sesame crusted, seared rare, sliced, served with stir-fried vegetables

CHICKEN MILANESE 16

parmesan crusted, capers, beurre blanc, served with pasta Alfredo

PRIME MEATLOAF 16

prime sirloin, served with creamy whipped potatoes

BABY BACK RIBS 20

slow-roasted, served with cole slaw & french fries

CRISPY CHICKEN TENDERS 14

breaded to order, served with cole slaw & french fries

SIDES - 5

WARM CHEDDAR GRITS

BROCCOLI

MACARONI GRATIN

CREAMY WHIPPED POTATOES

KALE & QUINOA SALAD**

STIR-FRIED VEGETABLES

FRESH SAUTÉED CORN

BROWN RICE

OVEN-ROASTED ASPARAGUS

FRESH SAUTÉED OR CREAMED SPINACH

18% gratuity added for parties of six or more

** Contains nuts. Please inform your server of any food allergies you may have so we may properly address them. *Our steaks, burgers and seafood are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. There is a serious risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

GIFT CARDS AVAILABLE at
BrickTops.com

Whites

SPARKLING

La Marca Prosecco, IT	9 / 37
Schramsberg Mirabelle, Napa Valley	9 / 55
Veuve Clicquot "Yellow Label," Reims, FR	45 / 89

ROSÉ

Whispering Angel, Côtes de Provence, FR	11 / 40
---	---------

CHARDONNAY

Coastal Vines, CA	8 / 28
Hess Select, Monterey, CA	9 / 32
Sonoma Cutrer, Russian River Valley, CA	13 / 48
Rombauer, Carneros, CA	16 / 60
Cakebread, Napa Valley	78

SAUVIGNON BLANC

Le Grand Ballon, Loire Valley, FR	8 / 28
Kim Crawford, Marlborough, NZ	11 / 40
Joel Gott, CA	36

PINOT GRIGIO/PINOT GRIS

Coastal Vines, CA	8 / 28
Vigneti Del Sole, Veneto, IT	9 / 28

RIESLING

Jekel, Monterey, CA	9 / 32
Loosen Brothers, Mosel, GR	10 / 36

Brunch Libations

Bloody Mary	10
Smirnoff Vodka, Zing Zang	

French 75	10
Beefeater Gin, Fresh Lemon Juice, Champagne	

Rosemary Greyhound	10
Ketel One Vodka, Grapefruit Juice, Rosemary Simple Syrup	

Screwdriver	10
Smirnoff Vodka, Fresh Orange Juice	

Peach Belini	10
Peach Nectar, Peach Schnapps, Champagne	

Blood Orange Mimosa	10
Blood Orange Juice, Champagne	

Hot Tea ~ *Firepot Nomadic Teas*

Oolong	5
Iron Goddess of Mercy	

Botanical Blend	5
Indian Rose Garden	

Black Tea	5
Breakfast Blend	

Rooibos	5
Chai	

Reds

PINOT NOIR

Deloach, CA	9 / 28
A to Z, OR	12 / 44
Belle Glos Meiom, Sonoma County, CA	12 / 44
Belle Glos Clark & Telephone, Santa Maria Valley, CA	55

ZINFANDEL

Klinker Brick, Lodi, CA	10 / 36
-------------------------	---------

CABERNET SAUVIGNON

Coastal Vines, CA	8 / 28
Liberty School, Paso Robles, CA	9 / 32
BR Cohn "Silver Label," North Coast, CA	14 / 52
Duckhorn "Decoy", Sonoma County, CA	15 / 56
Jordan, Alexander Valley, CA	78
Heitz, Napa Valley	85
Caymus, Napa Valley	98
Silver Oak, Alexander Valley, CA	120

MERLOT

J. Lohr, Paso Robles, CA	9 / 32
--------------------------	--------

UNIQUE REDS

Trivento Amado Sur, <i>Malbec</i> , Mendoza, AR	9 / 32
Stags' Leap, <i>Petite Sirah</i> , Napa Valley	67
Orin Swift "The Prisoner," Napa Valley	78

Beer

ON TAP

Stella Artois Pilsner	6
Yazoo Seasonal	6
Kentucky Bourbon Barrel Ale	7
Tennessee Brew Works Seasonal	6

OTHER

Good People IPA	5
Paulaner Hefeweizen	5
Heineken	5
Fat Bottom Seasonal	5
Michelob Ultra	5
Miller Lite	5
Guinness Draught	5

