

BrickTop's

ESTABLISHED 2006



APPETIZERS

LOBSTER BISQUE 10

fresh Maine lobster, cream, brandy

DEVEILED EGGS & MILLIONAIRE'S BACON 10

ARTICHOKEs 11

simply grilled, aioli

TEMPURA SHRIMP 12

sweet chili aioli

HOMEMADE DONUTS 12

crème anglaise, hot fudge & raspberry dipping sauces

SMOKED SALMON 12

house cured, lemon herb aioli, crostini

SPINACH & ARTICHOKE DIP 10

parmesan cream sauce

BRUNCH FAVORITES

LOBSTER BENEDICT* 20

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

EGGS BENEDICT* 14

hollandaise, Virginia ham, served with BT potatoes

CRAB BENEDICT* 15

hollandaise, served with BT potatoes

STEAK BENEDICT* 15

hollandaise, filet mignon, served with BT potatoes

SHRIMP & GRITS 18

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

AVOCADO TOAST* 14

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

BRIOCHE FRENCH TOAST** 12

caramelized bananas, maple syrup, served with bacon

CHICKEN & WAFFLE** 14

chicken tenders, malted waffle, served with bacon

BLUEBERRY OR PECAN WAFFLE** 12

malted waffle, served with bacon

EGGS BRICKTOP'S 14

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

SANDWICHES & ENTRÉE SALADS

sandwiches served with cole slaw or french fries

FISH TACOS 15

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

CHEESEBURGER* or VEGGIE BURGER 14

sharp cheddar

Monterey Jack

FRENCH DIP 17

thinly sliced prime rib, served au jus

COBB 16

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

PALM BEACH 18

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

BBQ CHICKEN 16

mixed greens, roasted corn, avocado, black beans, ranch

ENTRÉES

Wedge, Caesar* or Garden Salad - 5

FLORIDA GROUPER 24

simply grilled, served with kale & quinoa salad**
add crab meat, lemon beurre blanc 4

SCOTTISH SALMON 18

simply grilled, served with cole slaw

TROUT MEUNIÈRE 18

pan sautéed, served with cole slaw
add crab meat 4

AHI TUNA STEAK* 20

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

BABY BACK RIBS 20

slow-roasted overnight, served with cole slaw & french fries

CHICKEN MILANESE 16

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

CRISPY CHICKEN TENDERS 16

breaded to order, served with cole slaw & french fries

STEAK & FRIES* 20

sliced steakhouse style, topped with maitre d' butter, served with creamed spinach

SIDES - 5

FRESH SAUTÉED CORN

BROCCOLI

MACARONI GRATIN

CREAMY WHIPPED POTATOES

KALE & QUINOA SALAD**

STIR-FRIED VEGETABLES

ASPARAGUS

FRESH SAUTÉED OR CREAMED SPINACH

BROWN RICE

** Contains nuts. Please inform your server of any food allergies you may have so we may properly address them. *Our steaks 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, Italy	9 / 32
Gloria Ferrer, Sonoma County, CA	9 / 40
Perrier-Jouet, France	65
Veuve Clicquot "Yellow Label," Reims, FR	110

ROSÉ

Whispering Angel, Côtes de Provence, FR	12 / 48
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CHARDONNAY

Coastal Vines, CA	8 / 28
Hess Select, Monterey, CA	9 / 30
Sonoma Cutrer, Russian River Ranches, CA	13 / 44
Cakebread, Napa Valley	18 / 75
Far Niente, Napa Valley	90

SAUVIGNON BLANC

Kim Crawford, Marlborough, NZ	10 / 40
Joseph Mellot Sancerre "La Chatellenie," FR	11 / 38
Cloudy Bay, Marlborough County, NZ	15 / 55

PINOT GRIGIO / PINOT GRIS

Coastal Vines, CA	8 / 28
Montevina, <i>Pinot Grigio</i> , CA	8 / 30

RIESLING

Nollen Erben "Piesporter," GA	8 / 30
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Brunch Libations

Bloody Mary	10
Skyy Vodka, Zing Zang	

French 75	10
Beekeeper Gin, Fresh Lemon Juice, Champagne	

Rosemary Greyhound	10
Skyy Vodka, Grapefruit Juice, Rosemary Simple Syrup	

Screwdriver	10
Skyy Vodka, Fresh Orange Juice	

Peach Belini	10
Peach Nectar, Peach Schnapps, Champagne	

Blood Orange Mimosa	10
Blood Orange Juice, Champagne	

Reds

PINOT NOIR

Castle Rock, CA	9 / 40
Poppy, Monterey County, CA	11 / 40
Meiomi, Sonoma Coast, CA	12 / 42
King Estate, OR	16 / 60
Belle Glos, Clark and Telephone, Santa Maria Valley, CA	55
Archery Summit, Willamette Valley	85

ZINFANDEL

Writer's Block, Lake County, CA	10 / 38
Ridge, Paso Robles, California	12 / 40

CABERNET SAUVIGNON

Coastal Vines, CA	8 / 28
Liberty School, Paso Robles, CA	9 / 30
Oberon, Napa Valley	11 / 40
Frank Family, Napa Valley	16 / 65
Jordan, Alexander Valley, CA	90
Inglenook "Cask", Napa Valley	120

MERLOT

14 Hands, Washington State	8 / 28
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UNIQUE REDS

Cigar Box Malbec, Argentina	9 / 36
Orin Swift, "The Prisoner," Napa Valley	16 / 65
Joseph Phelps, "Insignia," Napa ValleyA	265

Beer

ON TAP

Stella Artois Pilsner	6
Sweetwater 420	6
Monday Night Brewing Seasonal "The 4th Tap"	6

OTHER BEERS

White Blackbird	6
Long Day Lager	6
Prince of Pilsen	6
Bud Light	5
Miller Lite	5
Yuengling Lager	5
St. Pauli Girl (non-alcoholic)	5
Heineken	5

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	

