BrickTop's

ESTABLISHED 2006

APPETIZERS

LOBSTER BISQUE 10
fresh Maine lobster, cream, brandy

TEMPURA SHRIMP 12
sweet chili aioli

DEVILED EGGS & MILLIONAIRE'S BACON 10

HEIRLOOM TOMATO SALAD 14
buratta, extra virgin olive oil, basil

HOMEMADE DONUTS 12
créme anglaise, hot fudge & raspberry dipping sauces

AHI TUNA TARTARE* 14
stacked with avocado, mango, crispy wontons, pine nuts**

ARTICHOKES 10
simply grilled, aioli

SPINACH & ARTICHOKE DIP 10
parmesan cream sauce

BRUNCH FAVORITES

all eggs are certified organic

LOBSTER BENEDICT* 20
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

CRAB BENEDICT* 15
hollandaise, served with BT potatoes

AVOCADO TOAST* 14
topped with two poached eggs, feta cheese, red radishes & pea shoot sprouts

BLUEBERRY OR PECAN WAFFLE 12**
malted waffle, served with bacon

STEAK & EGGS* 20
filet mignon, scrambled eggs, served with BT potatoes & English muffin

SHRIMP & GRITS 20
sautéed shrimp in a savory Creole sauce, warm cheddar grits, sunny side up egg

BRIOCHE FRENCH TOAST 14**
caramelized bananas, maple syrup, served with bacon

CHICKEN & WAFFLE 14**
chicken tenders, malted waffle, served with bacon

HUEVOS RANCHEROS 14
two eggs, chorizo, corn tortillas, black beans, melted cheese, warm salsa, served with BT potatoes

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

FRENCH DIP 16
thinly sliced prime rib, served au jus

CHEESEBURGER* or VEGGIE BURGER 14
sharp cheddar Monterey Jack

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
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 AMANDINE 18**
roasted almonds, brown butter, served with fresh sautéed spinach

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 RACK RIBS 20
slow-roasted, served with cole slaw & french fries

CRISPY CHICKEN TENDERS 16
breaded to order, served with cole slaw & french fries

SIDES - 5

WARM CHEDDAR GRITS
CREAMY WHIPPED POTATOES
FRESH SAUTÉED CORN
ASPARAGUS
KALE & QUINOA SALAD**
FRESH SAUTÉED OR CREAMED SPINACH
BUTTER BEAN SALAD
MACARONI GRATIN
STIR-FRIED VEGETABLES
BROCCOLI

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	11 / 55
Veuve Clicquot "Yellow Label," (half bottle), Reims, FR	44
Veuve Clicquot "Yellow Label," Reims, FR	89

ROSÉ

Whispering Angel, Côtes de Provence, FR	11 / 40

CHARDONNAY

Coastal Vines, CA	8 / 28
Ariel, CA (non-alcoholic)	9 / 28
Hess Select, Monterey, CA	9 / 32
Merryvale Starmont, Napa Valley	10 / 36
Sonoma Cutrer, Sonoma Coast, CA	12 / 48
Cakebread, Napa Valley	78

SAUVIGNON BLANC

Le Grand Ballon, Loire Valley, FR	8 / 28
Kim Crawford, Marlborough, NZ	14 / 40

PINOT GRIGIO/PINOT GRIS

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

RIESLING

Jekel, Monterey, CA	9 / 32

Reds

PINOT NOIR

Deloach, CA	9 / 28
A to Z, OR	12 / 44
Belle Glos Meiomi, 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
Ariel, CA (non-alcoholic)	9 / 28
Liberty School, Paso Robles, CA	9 / 32
BR Cohn "Silver Label," North Coast, CA	14 / 52
Duckhorn "Decoy," Napa Valley	15 / 58
Caymus, Napa Valley	98
Silver Oak, Alexander Valley, CA	120

MERLOT

J. Lohr, Paso Robles, CA	9 / 32

UNIQUE REDS

Arrington Vineyards, TN	9 / 32
Trivento Amado Sur, *Malbec,* Mendoza, AR	9 / 32
Stags' Leap, *Petite Sirah,* Napa Valley	67
Orin Swift "The Prisoner," Napa Valley	78

Brunch Libations

Bloody Mary 10
Skyy Vodka, Zing Zang

French 75 10
Beefeater 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

Beer

ON TAP

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

OTHER

Good People IPA	5
Sweet Water 420 Pale Ale	5
Stiegl Radler	5
Fat Bottom Seasonal	5
Michelob Ultra	5
Miller Lite	5
Guinness Draught	5
St. Pauli Girl (non-alcoholic)	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