

BRICKTOP'S

STEAKS / CHOPS / SEAFOOD

APPETIZERS

Homemade Donuts fresh crème anglaise, hot fudge & raspberry dipping sauces	12
Lobster Bisque fresh Maine lobster, cream, brandy	12
Deviled Eggs & Millionaire's Bacon	10
Ahi Tuna Tartare* stacked with avocado, mango, crispy wontons, pine nuts**	16
Grilled Artichokes simply grilled, aioli	14
Tempura Shrimp sweet chili aioli	14
Salmon Rilletes "Salmon Dip" smoked salmon, saltines	12

SALADS

The Wedge hardboiled egg, bacon, cucumber, blue cheese dressing	10
Caesar focaccia croutons, grated parmesan (anchovies on request)	10
Heirloom Tomato Salad buratta, extra virgin olive oil, basil	12
Little Gem Chopped chopped little gem lettuce, cucumber, red onion, tomato, feta, green goddess dressing	10

BRUNCH FAVORITES

all eggs are certified organic

Lobster Benedict* hollandaise, fresh Maine lobster, avocado, sliced tomato, served with BT potatoes	24	Brunch Cut Prime Rib slow oven roasted prime rib on a toasted baguette, served au jus with choice of side	22
Eggs Benedict* hollandaise, Virginia ham, served with BT potatoes	15	Steak & Eggs* filet mignon, scrambled eggs, served with BT potatoes & English muffin	20
Eggs BrickTop's sausage, egg, Jack cheese casserole, served with BT potatoes	14	Chicken & Waffle* chicken tenders, malted waffle, served with bacon	16
Shrimp & Grits sautéed shrimp in a savory Creole sauce, warm cheddar grits, sunny side up egg	20	Blueberry or Pecan Waffle* malted waffle, served with bacon	14
Brioche French Toast* caramelized bananas, maple syrup, served with bacon	14	Huevos Rancheros two eggs, chorizo, corn tortillas, black beans, melted cheese, warm salsa, served with BT potatoes	16

OTHER CHOICES



Scottish Salmon simply grilled, served with cole slaw	22	Baby Back Ribs slow oven-roasted, served with cole slaw & french fries	22
Trout Meuniere brown butter, served with fresh sautéed spinach add crab meat - 4	22	Chicken Milanese parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo	18
Lobster Roll fresh Maine lobster à la Young's Lobster Pound, Belfast Maine	26	Cobb Salad grilled chicken, tomato, avocado, blue cheese, bacon, egg	18
Cheeseburger* or Bacon Cheeseburger sharp cheddar applewood smoked bacon	16 / 18	Palm Beach Salad crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg	20
Fish Tacos blackened fish of the day, cheddar, avocado, cilantro	16	Grilled Salmon Salad baby spinach, portabella mushrooms, roasted red peppers, warm mustard vinaigrette	18

SIDES & VEGETABLES

WARM CHEDDAR GRITS
CREAMY WHIPPED POTATOES
FETTUCCHINE ALFREDO
VINE RIPE TOMATOES

five dollars each
DEVILED EGGS
STIR-FRIED VEGETABLES
KALE & QUINOA SALAD**
FRESH SAUTÉED SPINACH

ROASTED CAULIFLOWER
FRESH SAUTÉED CORN
BUTTER BEANS
BROCCOLI

GIFT CARDS AVAILABLE AT BRICKTOPS.COM

SPLIT PLATE CHARGE \$5

** 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.

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	
Prickly Pear Margarita	11
House Made Prickly Pear Infused Tequila, Cointreau, Fresh Sour Mix	

Screwdriver	10
Skyy Vodka, Fresh Orange Juice	
Peach Bellini	10
Peach Nectar, Peach Schnapps, Champagne	
Blood Orange Mimosa	10
Blood Orange Juice, Champagne	
Charred Grapefruit	12
Deep Eddy Ruby Red Grapefruit Vodka, charred grapefruit, basil & mint	

WHITES

SPARKLING

La Marca Prosecco , IT	12 / 44
Schramsberg Mirabelle , Napa Valley	14 / 52
Veuve Clicquot "Yellow Label," Reims, FR	86

ROSÉ

Whispering Angel , Côtes de Provence, FR	13 / 48
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CHARDONNAY

Coastal Vines , CA	9 / 32
Hess Select , Monterey, CA	11 / 40
Sonoma Cutrer , Sonoma Coast, CA	13 / 48
Trefethen , Napa Valley	14 / 52
Flowers , Somoma Coast, CA	64
Cakebread , Napa Valley	80

SAUVIGNON BLANC

William Hill , Central Coast, CA	10 / 36
Kim Crawford , Marlborough, NZ	12 / 44
Hubert Brochard Sancerre , Loire Valley, FR	15 / 56
Duckhorn , Napa Valley	62

PINOT GRIGIO/PINOT GRIS

Coastal Vines , CA	9 / 32
Maso Canali , Trentino, IT	11 / 40
Four Graces , Willamette Valley, OR	13 / 48

RIESLING

Chateau St. Michelle , Columbia Valley, WA	10 / 36
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BEER

ON TAP

Miller Lite	6
Bud Light	6
Michelob Ultra	6
Twisted Trunk IPGA	7
Stella Artois	7
Corona Light	7
Fat Tire	7
Heineken	7
Key West Sunset Amber Ale	8
Funky Buddha Floridian Hefeweizen	8
Sailfish Rotating Tap	8
Blue Moon	8

OTHER

St. Pauli Girl (non-alcoholic)	5
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REDS

PINOT NOIR

Edna Valley , Central Coast, CA	11 / 40
Meiomi , Sonoma County, CA	13 / 48
Soter , Willamette Valley, OR	15 / 56
Frank Family Vineyards , Carneros, CA	64
Domaine Serene "Evenstad Reserve," Willamette Valley, OR	92

ZINFANDEL

1000 Stories , Mendocino, CA	12 / 44
Klinker Brick "Old Vine," Lodi, CA	40

CABERNET SAUVIGNON

Coastal Vines , CA	9 / 32
Hess Select , North Coast, CA	11 / 40
Daniel Cohn "Bellacosa," North Coast, CA	15 / 56
Heitz , Napa Valley	86
Caymus , Napa Valley	98

UNIQUE REDS

Murphy Goode , Merlot, CA	10 / 36
Decero Malbec , Mendoza, AR	12 / 44
Orin Swift "Abstract," CA	17 / 64
Stags' Leap , Petite Sirah, Napa Valley	68
Switchback Ridge , Merlot, Napa Valley	88

HOT TEA

Oolong , Iron Goddess of Mercy	5
Botanical Blend , Indian Rose Garden	5
Black Tea , Breakfast Blend	5
Rooibos , Chai	5

