

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**	14
Spinach & Artichoke Dip parmesan cream sauce	10
Grilled Artichokes simply grilled, aioli	10
Tempura Shrimp sweet chili aioli	12

SALADS

The Wedge	8
hardboiled egg, bacon, cucumber, blue cheese dressing	
Caesar	8
focaccia croutons, grated parmesan (anchovies on request)	
Heirloom Tomato	12
buratta, extra virgin olive oil, basil	
Little Gem Chopped	8
chopped little gem lettuce, cucumber, red onion, tomato, feta, green goddess dressing	

BRUNCH FAVORITES

all eggs are certified organic

Eggs Benedict*	15	Steak & Eggs*	20
hollandaise, Virginia ham, served with BT potatoes		filet mignon, scrambled eggs, served with BT potatoes & English muffin	
California Benedict*	15	Shrimp & Grits	20
hollandaise, fresh sautéed spinach, avocado, tomato, served with BT potatoes		sautéed shrimp in a savory Creole sauce, warm cheddar grits, sunny side up egg	
Avocado Toast*	15	Brioche French Toast*	14
topped with two poached eggs, feta cheese, red radishes & pea shoot sprouts		caramelized bananas, maple syrup, served with bacon	
Blueberry or Pecan Waffle*	14	Huevos Rancheros	15
malted waffle, served with bacon		two eggs, chorizo, corn tortillas, black beans, melted cheese, warm salsa, served with BT potatoes	
Chicken & Waffle*	15	Eggs BrickTop's	15
chicken tenders, malted waffle, served with bacon		sausage, egg, Jack cheese casserole, served with BT potatoes	

OTHER CHOICES



Shakey

Florida Grouper	24	BBQ Pork Baby Back Ribs	20
simply grilled, served with kale & quinoa salad** add crab meat, lemon beurre blanc - 4		slow-roasted, served with cole slaw & french fries	
Scottish Salmon	18	Chicken Milanese	16
pan-roasted, served with cole slaw		parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo	
Fish Tacos	15	Bistro Chicken	16
blackened fish of the day, cheddar, avocado, cilantro		pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach	
Cheeseburger* or Double Tavern Burger	14	Cobb Salad	16
sharp cheddar american cheese, caramelized onions, secret sauce		grilled chicken, tomato, avocado, blue cheese, bacon, egg	
Crispy Chicken Tenders	16	Palm Beach Salad	18
breaded to order, served with cole slaw & french fries		crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg	

SIDES & VEGETABLES

five dollars each

CREAMY WHIPPED POTATOES
LOADED BAKED POTATO
FETTUCCHINE ALFREDO
MACARONI GRATIN

DEVILED EGGS
STIR-FRIED VEGETABLES
KALE & QUINOA SALAD**
FRESH SAUTÉED or CREAMED SPINACH

ENGLISH PEAS with MASCARPONE CHEESE
FRESH CREAMED CORN
BUTTER BEANS
BROCCOLI

GIFT CARDS AVAILABLE AT BRICKTOPS.COM

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.

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	10
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	10
Deep Eddy Ruby Red Grapefruit Vodka, charred grapefruit, basil & mint	

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
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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	12 / 44

PINOT GRIGIO/PINOT GRIS

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

RIESLING

Jekel, Monterey, CA	9 / 32
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BEER

ON TAP

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

OTHER

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

REDS

PINOT NOIR

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

ZINFANDEL

Klinker Brick, Lodi, CA	10 / 36
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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
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UNIQUE REDS

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

HOT TEA

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

