

BRICKTOP'S

STEAKS / CHOPS / SEAFOOD

APPETIZERS

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
Rock Shrimp Tempura sweet chili aioli	14
Oysters On The Half Shell* seasonal selection varies	MKT

SALADS

The Wedge	12
hardboiled egg, bacon, cucumber, blue cheese dressing	
Caesar	12
focaccia croutons, grated parmesan (anchovies on request)	
Heirloom Tomato	14
burrata, extra virgin olive oil, basil	
Little Gem Chopped	12
chopped little gem lettuce, cucumber, red onion, tomato, feta, green goddess dressing	

Homemade Donuts

fresh crème anglaise, hot fudge & raspberry dipping sauces . . . 10

BRUNCH FAVORITES

all eggs are certified organic

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

OTHER CHOICES

Scottish Salmon	22	BBQ Pork Baby Back Ribs	22
pan roasted, served with cole slaw		slow oven-roasted, served with cole slaw & french fries	
Trout Meuniere	22	Chicken Milanese	18
brown butter, served with fresh sautéed spinach add crab meat - 4		parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo	
Lobster Roll	24	Cobb Salad	18
fresh Maine lobster à la Young's Lobster Pound, Belfast Maine		grilled chicken, tomato, avocado, blue cheese, bacon, egg	
Cheeseburger* or Tavern Burger	16/18	Palm Beach Salad	20
sharp cheddar cooked on the griddle, american cheese, caramelized onions, secret sauce		crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg	
Fish Tacos	16	Scottish Salmon Salad	18
blackened fish of the day, cheddar, avocado, cilantro		baby spinach, portabella mushrooms, roasted red peppers, warm mustard vinaigrette	



Shuckley

SIDES & VEGETABLES

five dollars each

WARM CHEDDAR GRITS
CREAMY WHIPPED POTATOES
FETTUCCHINE ALFREDO

STIR-FRIED VEGETABLES
KALE & QUINOA SALAD**
FRESH SAUTÉED SPINACH

ROASTED CAULIFLOWER
FRESH SAUTÉED CORN
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

Klinker Brick "Old Vine" , Lodi, CA	10/40
Black Chicken, Robert Biale , Napa Valley	12/46

CABERNET SAUVIGNON

Coastal Vines , CA	9 / 32
Hess Select , North Coast, CA	11 / 40
Duckhorn "Decoy" , Sonoma County, CA	15 / 56
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

