

BRICKTOP'S

ESTABLISHED 2006

APPETIZERS

Lobster Bisque fresh Maine lobster, cream, brandy	12
Soup of the Day	10
Deviled Eggs & Millionaire's Bacon	10
Spinach & Artichoke Dip parmesan cream sauce	10
Grilled Artichokes simply grilled, aioli	10
Rock Shrimp Tempura sweet chili aioli	12

SALADS

The Wedge	8
hardboiled egg, bacon, cucumber, blue cheese dressing	
Caesar	8
focaccia croutons, grated parmesan (anchovies on request)	
Beet & Goat Cheese	8
oven roasted beets, pecans, warm goat cheese	
Little Gem Chopped	8
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	Huevos Rancheros	15
hollandaise, Virginia ham, served with BT potatoes		two eggs, chorizo, corn tortillas, black beans, melted cheese, warm salsa, served with BT potatoes	
Crab Benedict*	18	Avocado Toast*	15
hollandaise, served with BT potatoes		topped with two poached eggs, feta cheese, red radishes & pea shoot sprouts	
Steak Benedict*	18	Steak & Eggs*	20
bearnaise, filet mignon, served with BT potatoes		filet mignon, scrambled eggs, served with BT potatoes & English muffin	
Eggs BrickTop's	15	Chicken & Waffle*	15
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	18	BBQ Pork Baby Back Ribs	22
pan-roasted, served with butter beans		slow-roasted, served with cole slaw & french fries	
Florida Grouper	24	Chicken Milanese	16
simply grilled, served with kale & quinoa salad** add crab meat, lemon beurre blanc - 4		parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo	
Crispy Chicken Tenders	16	Bistro Chicken	16
breaded to order, served with cole slaw & french fries		pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach	
Fish Tacos	15	Cobb Salad	16
blackened fish of the day, cheddar, avocado, cilantro served with cole slaw		grilled chicken, tomato, avocado, blue cheese, bacon, egg	
Cheeseburger* or Tavern Burger	14	Palm Beach Salad	18
sharp cheddar cooked on the griddle, american cheese, caramelized onions, secret sauce served with french fries		crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg	



Shakey

SIDES & VEGETABLES

five dollars each

WARM CHEDDAR GRITS	FRESH CREAMED SPINACH	BUTTER BEANS
CREAMY WHIPPED POTATOES	KALE & QUINOA SALAD**	FRESH SAUTÉED CORN
FETTUCCHINE ALFREDO	FRESH SAUTÉED SPINACH	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.

BY THE GLASS

WHITE

SPARKLING	La Marca Prosecco, IT	12
	Schramsberg "Mirabelle" Brut, CA	14
	Veuve Cliquot, FR	16
ROSE	Whispering Angel, FR	12
CHARDONNAY	Hess Select, Monterey, CA	12
	Sonoma Cutrer, CA	14
	Rombauer, Napa, CA	16
SAUVIGNON BLANC	Kim Crawford, NZ	12
	Honig, Napa, CA	14
PINOT GRIGIO	Vigneti Del Sole, IT	12

RED

PINOT NOIR	Meiomi, CA	12
	Siduri, Willamette, OR	14
	Martinelli, Sonoma, CA	16
	Whetstone "Jon Boat", Sonoma, CA	20
ZINFANDEL	Klinker Brick, Lodi, CA	12
	CABERNET	Hess Select, Monterey, CA
	Duckhorn "Decoy", Sonoma, CA	14
	Frank Family, Napa, CA	16
MERLOT	Caymus "Emmolo", Napa, CA	14
RED BLEND	The Prisoner, Napa, CA	16

SPARKLING

La Marca Prosecco, IT	44
Schramsberg "Mirabelle" Brut, CA	62
Veuve Cliquot, FR	half bottle 54 / bottle 89
Moet & Chandon "Imperial" Brut, FR	92

ROSE

Whispering Angel, FR	44
Domaine Carneros Brut, by Taittinger, CA	64

CHARDONNAY

Hess Select, Monterey, CA	44
Sonoma Cutrer, CA	52
Rombauer, Napa, CA	62
Flowers, Sonoma, CA	72
Cakebread, Napa, CA	78
Far Niente, Napa, CA	87

SAUVIGNON BLANC

Kim Crawford, NZ	44
Honig, Napa, CA	52
Twomey by Silver Oak, CA	54
Duckhorn "Decoy", Sonoma, CA	58

PINOT GRIGIO

Vigneti Del Sole, IT	44
Four Graces, Willamette, OR	48

Corkage Fee \$20

PINOT NOIR

Meiomi, CA	44
Siduri, Willamette, OR	52
Martinelli, Sonoma, CA	62
Belle Glos "Clark & Telephone", CA	64
Whetstone "Jon Boat", Sonoma, CA	74
Bergstrom, Willamette, OR	78

ZINFANDEL

Klinker Brick, Lodi, CA	44
Robert Biale, "Black Chicken", CA	64

CABERNET

Hess Select, Monterey, CA	44
Duckhorn "Decoy", Sonoma, CA	52
Frank Family, Napa, CA	62
Stag's Leap Wine Cellars "Artemis" Napa, CA	92
Caymus, Napa, CA	98
Silver Oak, Alexander Valley, CA	120

OTHER REDS

Caymus "Emmolo" Merlot, Napa, CA	44
The Prisoner, Red Blend, Napa, CA	78
Mollydooker "The Boxer" Shiraz, AU	67

STEAKHOUSE REDS

Pahlmeyer "Jayson" Pinot Noir, Sonoma, CA	120
Shafer One Point Five Cabernet, Napa, CA	140
Nickel & Nickel "C.C. Ranch" Cabernet, Napa, CA	185
Cain Five Cabernet Blend, Napa, CA	198

BEER

OTHER

Good People IPA	6
Sweet Water 420 Pale Ale	6
Stiegl Radler	6
Fat Bottom Seasonal	6
Michelob Ultra	5
Miller Lite	5
Guinness Draught	6
St. Pauli Girl (non-alcoholic)	5

ON TAP

Stella Artois Pilsner	7
Yazoo Seasonal	7
Kentucky Bourbon Barrel Ale	7
Tennessee Brew Works IPA	7