

BRICKTOP'S

ESTABLISHED 2006

APPETIZERS

Lobster Bisque fresh Maine lobster, cream, brandy	10
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*	14	Huevos Rancheros	14
hollandaise, Virginia ham, served with BT potatoes		two eggs, chorizo, corn tortillas, black beans, melted cheese, warm salsa, served with BT potatoes	
Lobster Benedict*	18	Avocado Toast**	15
hollandaise, fresh Maine lobster, avocado, sliced tomato, served with BT potatoes		topped with two poached eggs, feta cheese, red radishes & pea shoot sprouts	
California Benedict*	14	Steak & Eggs*	20
hollandaise, fresh sautéed spinach, avocado, tomato, served with BT potatoes		filet mignon, scrambled eggs, served with BT potatoes & English muffin	
Eggs BrickTop's	14	Chicken & Waffle**	14
sausage, egg, Jack cheese casserole, served with BT potatoes		chicken tenders, malted waffle, served with bacon	
Brunch Cut Prime Rib	18	Blueberry or Pecan Waffle**	12
slow oven-roasted prime rib on a toasted baguette, served au jus with french fries		malted waffle, served with bacon	

OTHER CHOICES



Shakey

Scottish Salmon	18	BBQ Pork Baby Back Ribs	20
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	
Grilled Trout	18	Crispy Chicken Tenders	16
simply grilled, lemon beurre blanc, capers, served with broccoli add crab meat - 4		breaded to order, served with cole slaw & french fries	
Fish Tacos	15	Cobb Salad	14
blackened fish of the day, cheddar, avocado, cilantro		grilled chicken, tomato, avocado, blue cheese, bacon, egg	
Cheeseburger* or Tavern Burger*	14	Palm Beach Salad	16
sharp cheddar cooked on the griddle, american cheese, caramelized onions, secret sauce		crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg	

SIDES & VEGETABLES

five dollars each

CREAMY WHIPPED POTATOES
LOADED BAKED POTATO
FETTUCCHINE ALFREDO

OVEN ROASTED ASPARAGUS
KALE & QUINOA SALAD**
FRESH SAUTÉED or CREAMED SPINACH

BROCCOLI
FRESH SAUTÉED CORN
BUTTER BEANS

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			RED	
SPARKLING	La Marca Prosecco, IT	12	PINOT NOIR	Meiomi, CA	12
	Schramsberg "Mirabelle" Brut, CA	14		Siduri, Willamette, OR	14
	Veuve Cliquot, FR	16		Martinelli, Sonoma, CA	16
ROSE	Whispering Angel, FR	12		Whetstone "Jon Boat", Sonoma, CA	20
CHARDONNAY	Hess Select, Monterey, CA	12	ZINFANDEL	Klinker Brick, Lodi, CA	12
	Sonoma Cutrer, CA	14	CABERNET	Hess Select, Monterey, CA	12
	Rombauer, Napa, CA	16		Duckhorn "Decoy", Sonoma, CA	14
SAUVIGNON BLANC	Kim Crawford, NZ	12	MERLOT	Frank Family, Napa, CA	16
	Honig, Napa, CA	14	RED BLEND	Caymus "Emmolo", Napa, CA	14
PINOT GRIGIO	Vigneti Del Sole, IT	12		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, 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		ON TAP	
Good People IPA	6	Stella Artois Pilsner	7
Sweet Water 420 Pale Ale	6	Yazoo Seasonal	7
Stiegl Radler	6	Kentucky Bourbon Barrel Ale	7
Fat Bottom Seasonal	6	Tennessee Brew Works Seasonal	7
Michelob Ultra	5		
Miller Lite	5		
Guinness Draught	6		
St. Pauli Girl (non-alcoholic)	5		