

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	Brioche French Toast**	14
hollandaise, Virginia ham, served with BT potatoes		caramelized bananas, maple syrup, served with bacon	
Crab Benedict*	18	Avocado Toast *	15
hollandaise, served with BT potatoes		topped with two poached eggs, feta cheese, red radishes & pea shoot sprouts	
California Benedict*	15	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	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
sauteéd 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, champagne beurre blanc - 4		parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo	
Crispy Chicken Tenders	16	BBQ Chicken Salad	16
breaded to order, served with cole slaw & french fries		roasted corn, avocado, black beans, ranch	
Fish Tacos	15	Cobb Salad	16
blackened fish of the day, cheddar, avocado, cilantro		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		crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg	



J. Mahoney

SIDES & VEGETABLES

five dollars each

WARM CHEDDAR GRITS	SPAGHETTI SQUASH	BUTTER BEANS
CREAMY WHIPPED POTATOES	KALE & QUINOA SALAD**	FRESH SAUTÉED CORN
FETTUCCHINE ALFREDO	FRESH SAUTÉED or CREAMED 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
	Trefethen, Napa, CA	16
SAUVIGNON BLANC	Kim Crawford, NZ	12
	Honig, Napa, CA	14
PINOT GRIGIO	Barone Fini, IT	12

RED

PINOT NOIR	Meiomi, CA	12
	Siduri, Willamette, OR	14
	Martinelli, Sonoma, CA	16
ZINFANDEL	Klinker Brick, Lodi, CA	12
CABERNET	Hess Select, Monterey, CA	12
	Duckhorn "Decoy", Sonoma, CA	14
	Frank Family, Napa, CA	16
MERLOT	Caymus "Emmolo", Napa, CA	14
RED BLEND	Robert Foley "Griffin", Napa, CA	16
	Orin Swift "Abstract", CA	18

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
Trefethen, 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

Barone Fini, 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	80
Domaine Serene "Evenstad Reserve", Willamette, OR	98

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	120
Silver Oak, Alexander Valley, CA	135

OTHER REDS

Caymus "Emmolo" Merlot, Napa, CA	44
Robert Foley "Griffin", Napa, CA	62
Orin Swift "Abstract", CA	68

STEAKHOUSE REDS

Pahlmeyer "Jayson" Pinot Noir, Sonoma, CA	110
Nickel & Nickel "C.C. Ranch" Cabernet, Napa, CA	185
Cain Five Cabernet Blend, Napa, CA	198
Inglenook "Rubicon", Napa, CA	250

BEER

OTHER

Heineken	5
Bud Light	5
Unknown	6
Nitro Milk Stout	6
Sugar Creek	6
NoDa	7
Birdsong	7

ON TAP

Stella Artois	6
OMB	6
NoDa	6
Triple C	6