

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
Ahi Tuna Tartare* stacked with avocado, mango, crispy wontons, pine nuts** ..	14

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	
Lobster Benedict*	20	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	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*	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	18	BBQ Pork Baby Back Ribs	20
pan-roasted, served with oven roasted asparagus		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		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	



Wuakey

SIDES & VEGETABLES

five dollars each

WARM CHEDDAR GRITS	OVEN ROASTED ASPARAGUS	GLAZED CARROTS
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			RED	
SPARKLING	La Marca Prosecco, IT	12	PINOT NOIR	Meiomi, CA	12
	Gloria Ferrer, Sonoma, CA	12		Siduri, Willamette, OR	14
	Veuve Cliquot, FR	16		Gundlach Bundschu, Sonoma, CA	16
ROSE	Whispering Angel, FR	12		Duckhorn "Migration", CA	18
CHARDONNAY	Hess Select, Monterey, CA	12	ZINFANDEL	Klinker Brick, Lodi, CA	12
	Sonoma Cutrer, CA	14		CABERNET	Hess Select, Monterey, CA
	Rombauer, Napa, CA	16		Duckhorn "Decoy", Sonoma, CA	14
	Cakebread, Napa, CA	18		Frank Family, Napa, CA	16
SAUVIGNON BLANC	Kim Crawford, NZ	12	MERLOT	Caymus "Emmolo", Napa, CA	14
	Voss, Napa, CA	14	RED BLEND	The Prisoner, Napa, CA	16
PINOT GRIGIO	Alois Lageder, IT	12	MALBEC	Catena, Mendoza, AR	12

SPARKLING		PINOT NOIR	
La Marca Prosecco, IT	44	Meiomi, CA	44
Gloria Ferrer, Sonoma, CA	52	Siduri, Willamette, OR	52
Veuve Cliquot, FR	half bottle 42 / bottle 95	Gundlach Bundschu, Sonoma, CA	62
Moet & Chandon "Imperial" Brut, FR	98	Duckhorn "Migration", CA	68
ROSE		Belle Glos "Clark & Telephone", CA	82
Whispering Angel, FR	44	Domaine Serene, "Evenstad Reserve" Willamette, OR	92
Domaine Carneros Brut, by Taittinger, CA	64	ZINFANDEL	
CHARDONNAY		Klinker Brick, Lodi, CA	44
Hess Select, Monterey, CA	44	Robert Biale, "Black Chicken", CA	64
Sonoma Cutrer, CA	52	CABERNET	
Rombauer, Napa, CA	62	Hess Select, Monterey, CA	44
Cakebread, Napa, CA	68	Duckhorn "Decoy", Sonoma, CA	52
Flowers, Sonoma, CA	72	Frank Family, Napa, CA	62
Far Niente, Napa, CA	87	Jordan, Alexander Valley, CA	75
SAUVIGNON BLANC		Caymus, Napa, CA	98
Kim Crawford, NZ	44	Silver Oak, Alexander Valley, CA	120
Voss, Napa, CA	52	OTHER REDS	
Twomey by Silver Oak, CA	54	Caymus "Emmolo" Merlot, Napa, CA	44
Duckhorn, Sonoma, CA	58	Catena Malbec, Mendoza, AR	44
PINOT GRIGIO		The Prisoner, Red Blend, Napa, CA	65
Alois Lageder, IT	44	Mollydooker "The Boxer" Shiraz, AU	67
Four Graces, Willamette, OR	48		

Corkage Fee \$20

BEER

ON TAP		OTHER	
Bud Select	4	Bud Light	4
Kraftig Light	4	Corona	5
Stella Artois	6	Heineken	5
Boulevard Tank 7 Farmhouse Ale	7	Guinness	5
Schlafly	5		
4 Hands	6		
Six Mile Bridge	6		
The 8th Tap	6		

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	155
Cain Five Cabernet Blend, Napa, CA	160