

BRICKTOP'S

ESTABLISHED 2006

APPETIZERS

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

OYSTERS

Half Dozen, chilled or butter roasted	
Wellfleet, Cape Cod Bay, MA	18
Rappahannock, Chesapeake Bay, VA	18
Blue Point, Long Island Sound, NY	18
Fanny Bay, British Columbia	18

SALADS

The Wedge	8	Beet & Goat Cheese	8
hardboiled egg, bacon, cucumber, blue cheese dressing		oven roasted beets, pecans, warm goat cheese	
Caesar	8	Little Gem Chopped	8
focaccia croutons, grated parmesan (anchovies on request)		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	Chicken Milanese	16
pan-roasted, served with butter beans		parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo	
Florida Grouper	24	Bistro Chicken	16
simply grilled, served with kale & quinoa salad** add crab meat, lemon beurre blanc – 4		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	



Shawkey

CREAMY WHIPPED POTATOES
LOADED BAKED POTATO
FETTUCCHINE ALFREDO

FRESH CREAMED SPINACH
KALE & QUINOA SALAD**
FRESH SAUTÉED SPINACH

BUTTER BEANS
FRESH SAUTÉED CORN
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
	Schramsberg "Mirabelle" Brut, CA	14		Siduri, Willamette, OR	14
	Veuve Cliquot, FR	16		Martinelli, Sonoma, CA	16
ROSE	Whispering Angel, FR	12	ZINFANDEL	Klinker Brick, Lodi, CA	12
CHARDONNAY	Hess Select, Monterey, CA	12	CABERNET	Hess Select, Monterey, CA	12
	Sonoma Cutrer, CA	14		Duckhorn "Decoy", Sonoma, CA	14
	Rombauer, Napa, CA	16		Frank Family, Napa, CA	16
SAUVIGNON BLANC	Kim Crawford, NZ	12	MERLOT	Caymus "Emmolo", Napa, CA	14
	Hubert Brochard Sancerre, FR	14	RED BLEND	The Prisoner, Napa, CA	16
PINOT GRIGIO	Vigneti Del Sole, IT	12			

SPARKLING		PINOT NOIR	
La Marca Prosecco, IT	44	Meiomi, CA	44
Schramsberg "Mirabelle" Brut, CA	62	Siduri, Willamette, OR	52
Veuve Cliquot, FR	half bottle 54 / bottle 89	Martinelli, Sonoma, CA	62
Moet & Chandon "Imperial" Brut, FR	92	Belle Glos "Clark & Telephone", CA	64
		Bergstrom, Willamette, OR	78
ROSE		ZINFANDEL	
Whispering Angel, FR	44	Klinker Brick, Lodi, CA	44
Domaine Carneros Brut, by Taittinger, CA	64	Robert Biale, "Black Chicken", CA	64
CHARDONNAY		CABERNET	
Hess Select, Monterey, CA	44	Hess Select, Monterey, CA	44
Sonoma Cutrer, CA	52	Duckhorn "Decoy", Sonoma, CA	52
Rombauer, Napa, CA	62	Frank Family, Napa, CA	62
Flowers, Sonoma, CA	72	Stag's Leap Wine Cellars "Artemis" Napa, CA	92
Cakebread, Napa, CA	78	Caymus, Napa, CA	98
Far Niente, Napa, CA	87	Silver Oak, Alexander Valley, CA	120
SAUVIGNON BLANC		OTHER REDS	
Kim Crawford, NZ	44	Caymus "Emmolo" Merlot, Napa, CA	44
Hubert Brochard Sancerre, FR	52	The Prisoner, Red Blend, Napa, CA	78
Twomey by Silver Oak, CA	54	Mollydooker "The Boxer" Shiraz, AU	67
Duckhorn, Sonoma, CA	58		
PINOT GRIGIO			
Vigneti Del Sole, IT	44		
Four Graces, Willamette, OR	48		

Corkage Fee \$20

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 IPA	7
Michelob Ultra	5		
Miller Lite	5		
Guinness Draught	6		
St. Pauli Girl (non-alcoholic)	5		

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