

BRICKTOP'S

ESTABLISHED 2006

APPETIZERS

Lobster Bisque fresh Maine lobster, cream, brandy	10
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	18
Blue Point, Long Island Sound	18
Beausoleil, New Brunswick	18
Kumamoto, Puget Sound	22

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
hollandaise, Virginia ham, served with BT potatoes	
Lobster Benedict*	18
hollandaise, fresh Maine lobster, avocado, sliced tomato, served with BT potatoes	
California Benedict*	14
hollandaise, fresh sautéed spinach, avocado, tomato, served with BT potatoes	
Eggs BrickTop's	14
sausage, egg, Jack cheese casserole, served with BT potatoes	
Brunch Cut Prime Rib	18
slow oven-roasted prime rib on a toasted baguette, served au jus with french fries	

Huevos Rancheros	14
two eggs, chorizo, corn tortillas, black beans, melted cheese, warm salsa, served with BT potatoes	
Avocado Toast**	15
topped with two poached eggs, feta cheese, red radishes & pea shoot sprouts	
Steak & Eggs*	20
filet mignon, scrambled eggs, served with BT potatoes & English muffin	
Chicken & Waffle**	14
chicken tenders, malted waffle, served with bacon	
Blueberry or Pecan Waffle**	12
malted waffle, served with bacon	

OTHER CHOICES



J. Mahoney

Scottish Salmon	18
pan-roasted, served with butter beans	
Florida Grouper	24
simply grilled, served with kale & quinoa salad** add crab meat, lemon beurre blanc – 4	
Fish Tacos	15
blackened fish of the day, cheddar, avocado, cilantro	
Cheeseburger* or Tavern Burger*	14
sharp cheddar cooked on the griddle, american cheese, caramelized onions, secret sauce	

Chicken Milanese	16
parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo	
Bistro Chicken	16
pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach	
Cobb Salad	14
grilled chicken, tomato, avocado, blue cheese, bacon, egg	
Palm Beach Salad	16
crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg	

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		La Crema, Sonoma, CA	14
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	
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
Hubert Brochard Sancerre, FR	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

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		

PINOT NOIR	
Meiomi, CA	44
Siduri, Willamette, OR	52
La Crema, Sonoma, CA	52
Belle Glos "Clark & Telephone", CA	64
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