

# BRICKTOP'S

ESTABLISHED 2006

## APPETIZERS

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

## OYSTERS

<b>Half Dozen, chilled or butter roasted</b>	
<b>Wellfleet, Cape Cod Bay</b> .....	18
<b>Blue Point, Long Island Sound</b> .....	18
<b>Beausoleil, New Brunswick</b> .....	18
<b>Kumamoto, Puget Sound</b> .....	22

## SALADS

<b>The Wedge</b> .....	10	<b>Beet &amp; Goat Cheese</b> .....	10
hardboiled egg, bacon, cucumber, blue cheese dressing		oven roasted beets, pecans, warm goat cheese	
<b>Caesar*</b> .....	10	<b>Little Gem Chopped</b> .....	10
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*

<b>Eggs Benedict*</b> .....	15	<b>Brioche French Toast**</b> .....	14
hollandaise, Virginia ham, served with BT potatoes		caramelized bananas, maple syrup, served with bacon	
<b>Crab Benedict*</b> .....	18	<b>Avocado Toast*</b> .....	15
hollandaise, served with BT potatoes		topped with two poached eggs, feta cheese, red radishes & pea shoot sprouts	
<b>California Benedict*</b> .....	15	<b>Steak &amp; Eggs*</b> .....	20
hollandaise, fresh sautéed spinach, avocado, tomato, served with BT potatoes		filet mignon, scrambled eggs, served with BT potatoes & English muffin	
<b>Eggs BrickTop's</b> .....	15	<b>Chicken &amp; Waffle**</b> .....	15
sausage, egg, Jack cheese casserole, served with BT potatoes		chicken tenders, malted waffle, served with bacon	
<b>Shrimp &amp; Grits*</b> .....	20	<b>Blueberry or Pecan Waffle**</b> .....	14
sauteéd shrimp in a savory Creole sauce, warm cheddar grits, sunny side up egg		malted waffle, served with bacon	

## OTHER CHOICES

<b>Scottish Salmon*</b> .....	18	<b>Chicken Milanese</b> .....	16
pan-roasted, served with butter beans		parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo	
<b>Florida Grouper</b> .....	24	<b>BBQ Chicken Salad</b> .....	16
simply grilled, served with kale & quinoa salad** add crab meat, champagne beurre blanc - 4		roasted corn, avocado, black beans, ranch	
<b>Fish Tacos</b> .....	15	<b>Cobb Salad</b> .....	16
blackened fish of the day, cheddar, avocado, cilantro		grilled chicken, tomato, avocado, blue cheese, bacon, egg	
<b>Cheeseburger* or Tavern Burger*</b> .....	14	<b>Palm Beach Salad</b> .....	18
sharp cheddar cooked on the griddle, american cheese, carmelized onions, secret sauce		crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg	



*Shakey*

*five dollars each*

WARM CHEDDAR GRITS  
CREAMY WHIPPED POTATOES  
FETTUCCHINE ALFREDO

SPAGHETTI SQUASH  
KALE & QUINOA SALAD\*\*  
FRESH SAUTÉED or CREAMED 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

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
	Hubert Brochard Sancerre, FR	14
PINOT GRIGIO	Barone Fini, IT	12

### RED

PINOT NOIR	Meiomi, CA	12
	Siduri, Willamette, OR	14
	La Crema, Sonoma, CA	14
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
Hubert Brochard Sancerre, FR	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
La Crema, Sonoma, CA	52
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