

BRICKTOP'S

ESTABLISHED 2006

APPETIZERS

Lobster Bisque fresh Maine lobster, cream, brandy	12
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
Ahi Tuna Tartare* stacked with avocado, mango, crispy wontons, pine nuts**... ..	14

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	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	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	Chicken Milanese	16
pan-roasted, served with oven roasted asparagus		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		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

five dollars each

WARM CHEDDAR GRITS
CREAMY WHIPPED POTATOES
FETTUCCHINE ALFREDO

OVEN ROASTED ASPARAGUS
KALE & QUINOA SALAD**
FRESH SAUTÉED or CREAMED SPINACH

ROASTED CAULIFLOWER
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
	Gloria Ferrer, Sonoma, CA	12		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
	Cakebread, Napa, CA	18		Caymus "Emmolo", Napa, CA	14
SAUVIGNON BLANC	Kim Crawford, NZ	12	MERLOT	The Prisoner, Napa, CA	16
	Hubert Brochard Sancerre, FR	14	RED BLEND	Catena, Mendoza, AR	12
PINOT GRIGIO	Alois Lageder, IT	12	MALBEC		

SPARKLING	
La Marca Prosecco, IT	44
Gloria Ferrer, Sonoma, CA	52
Veuve Cliquot, FR	half bottle 42 / bottle 95
Moet & Chandon "Imperial" Brut, FR	98
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
Cakebread, Napa, CA	68
Flowers, Sonoma, CA	72
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	
Alois Lageder, 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	82
Domaine Serene, "Evenstad Reserve" Willamette, OR	92
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
Jordan, Alexander Valley, CA	75
Caymus, Napa, CA	98
Silver Oak, Alexander Valley, CA	120
OTHER REDS	
Caymus "Emmolo" Merlot, Napa, CA	44
Catena Malbec, Mendoza, AR	44
The Prisoner, Red Blend, Napa, CA	65
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	155
Cain Five Cabernet Blend, Napa, CA	160

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		