

M • BROTHERS

A T M A Y O

WINE BY THE GLASS

SANCERRE OF THE DAY *Loire, France*CAVICCHIOLI '1928' *Prosecco, Modena, Italy*12/splitTORRESELLA *Prosecco, Italy*10LAMARCA *Rosé Prosecco, Italy*12/splitBERNE 'INSPIRATION' *Rosé, Côtes de Provence, France*14VILLA ROSA *Moscato D' Asti, Italy*10PIERRE SPARR *Riesling, Alsace, France*11CASTELLO DI TITIGANO *Orvieto Classico, Superiore, Italy*12CAPOSALDO 'DELLE VENEZIE' *Pinot Grigio, Italy*10SQUEALING PIG *Sauvignon Blanc, Marlborough, New Zealand*11PINE RIDGE *Sauvignon Blanc, Napa, California,*10HESS SHIRTAIL RANCHES *Chardonnay, Paso Robles, California*11FRANK FAMILY *Chardonnay, Carneros, Napa Valley, California*18CAKEBREAD FAMILY 'BEZEL' *Chardonnay, San Luis Obispo Coast,*15KING ESTATE 'INSCRIPTION' *Pinot Noir, Willamette Valley, Oregon*15TAPESTRY *Red Blend Paso Robles, California,*14DETAILS BY SINEGAL *Cabernet Sauvignon, Sonoma County, California*17MARTIN RAY *Pinot Noir, Sonoma Coast, California*14CHATEAU CHAPELLE D' ALIENOR *Bordeaux Blend, France*14HESS SHIRTAIL RANCHES *Cabernet Sauvignon, Paso Robles, California*14DOMAINE BOUSQUET 'GAIA' *Malbec, Mendoza, Argentina*12

COCKTAILS

TWILIGHT NEGRONI *Empress Gin, Italicus Spritz, Lillet Blanc 14*
 WHITE SANGRIA *White Wine, Basil Brandy, Pineapple, Lemon, Orange 14*
 RED SANGRIA *Red Wine, Sailor Jerry's Rum, Cranberry, Lime, Blackberry Syrup 14*
 TANGERINE COSMO *Brackish Tangerine Vodka, Cointreau, Lime, Cranberry, Tangerine 14*
 SOUTHERN BOURBON SMASH *Old Forester "1870" Bourbon, Benedictine, Lemon, Maple 14*
 LEMON BLOSSOM *Crop Meyer Lemon Organic Vodka, St-Germain, Honey-Lemon Simple 14*
 GHOST IN THE DESERT *Ghost Blanco Tequila, Ancho Reyes Liqueur, Prickly Pear, Lime 14*
 JUNGLE BIRD *RumHaven Coconut Rum, Aperol, Lime, Pineapple 14*

MOCKTAILS

PRICKLY-JITO *Mint, Lime, Pickly Pear, Soda 5.50*
 MINT CONDITION *Lime, Lemon, Honey, Strawberry, Mint 5.50*
 THE HONEY POT *Lemon, Honey, Ginger Beer, Cardamom 5.50*

BOTTLES & CANS

DOS EQUIS *Lager 12oz. 6*
 HEINEKEN *Lager 12oz. 6*
 GUINNESS *Stout 14.9oz. 7*
 COORS LIGHT *Lager 12oz. 5*
 COPPERTAIL BREWING *Night Swim Porter 12oz. 7*
 VETERANS UNITED *Scout Dog Amber 12oz. 6*
 HEINEKEN *0.0 Non-Alcoholic 11.2oz. 6*
 STRONGBOW *Cider 11.2oz. 6*
 MILLER LITE *Pilsner 12oz. 5*

DRAFT BEER PINTS

INTUITION *I-10 IPA 8*
 YUENGLING *Traditional Lager 7*
 VETERANS UNITED *Fish Camp Pilsner 8*
 AARDWOLF *Belgian-Style Wheat Ale 8*

STARTERS

HOUSE-MADE BREAD

Fresh Sourdough & Focaccia, Olive Oil, Balsamic, Maldon Sea Salt Whipped Butter 7

CRISPY PAD THAI BRUSSEL SPROUTS

Tamarind Soy Glaze, Peanuts, Kimchi Aioli 15

SWEET & SOUR PORK BELLY BURNT ENDS

Caramelized Pineapple, Grilled Scallions, Sesame Seeds 16

MEDITERRANEAN NACHOS

Harissa Spiced Naan, Garlic Hummus, Tzatziki, Crispy Chickpeas, Olives, Feta Cheese, Pickled Red Onion, Tomatoes, Tahini Crema 16

BURRATA

Tomato Jam, Pistachio & Basil Pesto, Cherry Lavender Balsamic, Sourdough 18

*TUNA TACOS

Crispy Gyoza, Miso Soy Marinated Tuna, Pickled Ginger, Wakame, Nori Aioli, Toasted Sesame 19

KOREAN HOT HONEY CHICKEN BAO BUN

Crispy Chicken, Honey Gochujang, Napa Slaw, Pickled Ginger 16

DEILED EGGS

Daily Chef Inspired Creation 12

FRIED CALAMARI

Ginger Soy Glaze, Sriracha Aioli 15

SOUPS & SALAD

SOUP DU JOUR 8

LOCAL SEAFOOD CHOWDER

Local Fish, Shrimp, Potatoes, Corn 10

*CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Parmesan, Naan Croutons 13

ROASTED BEET & STRAWBERRY SALAD

Mixed Baby Lettuce, Cucumber, Candied Pecans, Strawberries, Goat Cheese, Pickled Red Onions, Champagne Citrus Vinaigrette 14

HOUSE SALAD

Mixed Greens, Heirloom Cherry Tomatoes, Pickled Red Onions, Cucumbers, Naan Croutons, Shaved Parmesan, Balsamic Vinaigrette 12

*Chicken +8 | Tofu +5 | Shrimp +10 | *Salmon +16 | *Tuna +13 | *Steak +20*



Vegan



Vegan On Request



Gluten-Free



Dairy-Free



Nut-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server of any allergens prior to ordering. A 20% gratuity will be added to parties of six or more.

ENTRÉES

FISH OF THE NIGHT

Chef's Choice MP

SHRIMP ÉTOUFFÉE

Parmesan Herb Grit Cake, Creole Velouté, Andouille Sausage 26

CREAMY TUSCAN CHICKEN TAGLIATELLE

Bone-In Chicken Breast, House-Made Tagliatelle, Italian Sausage, Kale, Parmigiano-Reggiano, Roasted Tomato Pesto 28

* CHARCOAL GRILLED BEEF TENDERLOIN

Whipped Yukon Gold Potatoes, Burnt Onion Carrots, Bone Marrow Butter, Demi-Glace, Crispy Shallots 49

* SALMON NIÇOISE

Roasted Fingerling Potatoes, Haricot Verts, Blistered Tomatoes, Cured Egg Yolk, Olive Tapenade, Whole Grain Mustard Beurre Blanc 34

* BARBACOA IBERICO CHOP

Sweet Tea Brine, Whipped Yukon Gold Potatoes, Cider-Braised Kale, Bourbon Bacon Jam 46

KIMCHI JJIGAE RAMEN

Kimchi Broth, Smoked Pork Belly, Tofu, Shiitake Mushrooms, Carrot, Baby Bok Choy, Napa Cabbage, Scallion, Sesame Seeds 21

SHORT RIB & PAPPARDELLE

Veal Demi-Glace, Shiitake Mushrooms, Crème Fraîche, Dill 45

* MISO SOY TUNA POKE BOWL

Sushi Rice, Avocado, Cucumber, Wakame, Edamame, Carrots, Pickled Ginger, Spicy Aioli 25

DESSERTS

VANILLA CRÈME BRULÉE

Grand Marnier Whipped Mascarpone, Crystalized Ginger 10

POT DE CRÈME

Dark Chocolate, Salted Caramel, Whipped Cream 10

LIMONCELLO ICEBOX CHEESECAKE

Blueberry Coulis, Almond Graham Crumble, Thyme Syrup 10

BROWN SUGAR GOOEY CAKE

Brown Butter Ice Cream, Almond Brittle 10

HOUSE-MADE ICE CREAM

Seasonal Selections 3 / per scoop

Executive Chef **THOMAS RIVERS**

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