

M • BROTHERS

A T M A Y O

DINNER STARTERS

HOUSE-MADE BREAD

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

KOREAN BBQ SHORT RIB NAPOLEON

Crispy Gyoza, Pickle Slaw, Cilantro Lime Crema 18

ESCARGOT

Vol Au Vent, Garlic, Maitake Mushrooms, Sherry,
Cream 19

EDAMAME HUMMUS

Cilantro Lime Pistou, Toasted Sesame Seeds, Chili Oil,
Carrot & Warm Naan 15

*WAKAME TUNA TACOS

Sesame Seaweed Salad, Citrus Aioli 19

FRIED CALAMARI

Tossed in Ginger Soy Glaze, Sriracha Aioli 14

BURRATA

Tomato Jam, Pistachio & Basil Pesto, Cherry Lavender
Balsamic, Pine Nuts, Sourdough 17

FRIED CHICKEN BULGOGI BAO

Fried Chicken, Spicy Aioli, Pickle Slaw,
Bulgogi Sauce 15

CRISPY PORK BELLY BITES

Soy Ginger Glaze, Shaved Cabbage, Scallions,
Sesame Seeds 15

SOUPS & SALADS

CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Parmesan,
Roasted Garlic Crouton 12

ROASTED BEET SALAD

Roasted Beets, Arugula, Fried Goat's Cheese Medallion,
Orange Supremes, Candied Pecans, Mandarin Orange
Vinaigrette 12

Chicken +8 / Tofu +5 / Shrimp +9
Salmon +12 / Tuna +12

HOUSE SALAD

Mixed Greens, Heirloom Cherry Tomatoes, Pickled
Red Onions, Cucumbers, Roasted Garlic Crouton,
Shaved Parmesan, Balsamic Vinaigrette 11

SOUP DU JOUR 11

CREAMY ARTICHOKE SOUP

Crème Fraîche, Gremolata 8

DINNER ENTREES

FISH OF THE NIGHT

Chef's Choice MP

*SALMON NICOISE

Roasted Fingerling Potatoes, Haricot Verts,
Blistered Tomatoes, Cured Egg Yolk, Olive
Tapenade, Whole Grain Mustard Beurre Blanc 33

STEAK FRITES

12oz Ribeye, Aleppo & Parmesan Potato Wedges,
Asparagus, Demi-Glace, Cilantro Pistou 37

SHORT RIB & PAPARDELLE

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

CHICKEN FRIED RICE

Bone-In Chicken Breast, Kimchi Fried Rice, Sautéed
Baby Bok Choy, Yum Yum Sauce 28

SHRIMP ÉTOUFFÉE

Parmesan Herb Grit Cake, Creole
Velouté, Andouille Sausage 25

CHARCOAL GRILLED

BEEF TENDERLOIN

Sweet Potato Dauphinoise, Parsnip Puree, Roasted
Asparagus, Maitake Mushrooms, Demi-Glace 45

LEMON RICOTTA TAGLIATELLE

House-Made Pasta, Olive Oil, Crushed Baby Heirloom
Tomato, Shaved Asparagus, Baby Spinach, Basil Pesto,
House-Made Lemon Ricotta 28

MISO SOY TUNA POKE BOWL

Sushi Rice, Avocado, Cucumber, Wakame, Kimchi, Edamame,
Carrots, Spicy Aioli 25

Executive Chef **THOMAS RIVERS**

*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.

M Brothers at Mayo is locally owned and operated by Medure Brothers Culinary Concepts.
Learn more at [MedureBrothers.com](https://medurebrothers.com)

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LUNCH STARTERS



HOUSE-MADE BREAD

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



BURRATA

Tomato Jam, Pistachio & Basil Pesto, Cherry
Lavender Balsamic, Pine Nuts, Sourdough 17



CRISPY PORK BELLY BITES

Soy Ginger Glaze, Shaved Cabbage, Scallions,
Sesame Seeds 15



FRIED CALAMARI

Tossed in Ginger Soy Glaze, Sriracha Aioli 14



FRIED CHICKEN BULGOGI BAO

Fried Chicken, Spicy Aioli, Pickle Slaw,
Bulgogi Sauce 15

SOUPS & SALADS



CRUNCHY MISO VEGETABLE SALAD

Nappa Cabbage, Kale, Red Cabbage,
Carrot, Edamame, Cucumber, Toasted
Sesame Seeds, Gyoza Crouton, Creamy
Miso Vinaigrette 13



CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Parmesan,
Roasted Garlic Crouton 12



HOUSE SALAD

Mixed Greens, Heirloom Cherry Tomatoes,
Pickled Red Onions, Cucumbers, Roasted
Garlic Crouton, Shaved Parmesan, Balsamic
Vinaigrette 12

ROASTED BEET SALAD

Roasted Beets, Arugula, Orange Supremes,
Fried Goat's Cheese Medallion, Candied
Pecans, Mandarin Orange Vinaigrette 13

Chicken +8 / Tofu +5 / Shrimp +9
Salmon +12 / Tuna +12

SOUP DU JOUR 8



CREAMY ARTICHOKE SOUP

Crème Fraîche, Gremolata 8

LUNCH ENTREES



*SHOYU RAMEN

Bok Choy, Napa Cabbage, Shiitake Mushroom,
Scallion, 6 Minute Egg 16

Chicken +8 / Tofu +5 / Shrimp +9 / Salmon +12 /
Tuna +12



*SHRIMP FRIED RICE

Jasmine Rice, Char Siu Pork Belly, Shiitake
Mushroom, Baby Bok Choy, Sunny Side Up Egg 19



VEGETABLE LO MEIN

Whole Wheat Lo Mein Noodles, Onion, Carrot, Napa
Cabbage, Baby Bok Choy, Snow Peas, Scallion 16

Chicken +8 / Tofu +5 / Shrimp +9



SHRIMP ÉTOUFFÉE

Parmesan Herb Grit Cake, Creole Velouté,
Andouille Sausage 25



MISO SOY TUNA POKE BOWL

Sushi Rice, Avocado, Cucumber, Wakame, Kimchi,
Edamame, Carrots, Spicy Aioli 25

HANDHELDS

Served with choice of french fries or house salad



CRISPY SZECHUAN SHRIMP BANH MI

Baguette, Spicy Szechuan Sauce, Pickle Slaw,
Cilantro Lime Aioli 21



FRENCH DIP

Shaved Roast Beef, Provolone, Horseradish
Cream, Au Jus 19



SMOKED BRISKET SANDWICH

House BBQ Sauce, Red Cabbage Slaw, Pickled
Jalapeños, Dill Pickle, Brioche 19



*MB BURGER

House-Ground Burger, Bibb Lettuce, Pickle,
Red Onion, Roma Tomatoes, Brioche 16
Thick-Cut Bacon +3 / Cheese +2



LOCAL FISH SANDWICH

Butter-Toasted Brioche, Spicy Aioli, Pickled
Vegetables 22

Executive Chef **THOMAS RIVERS**



Vegan



Gluten-Free



Dairy-Free



Nut-Free

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DESSERT

LEMON BLUEBERRY TART
Rosemary Syrup, Vanilla Buttercream,
Blueberry Mousse 10

ORANGE MILLE FEUILLE
Orange Curd, Cream, Puff Pastry, Candied
Ginger 10

SPICED CANNELLE
Banana Jam, Buttermilk Yeast Ice Cream 10

GOOEY BUTTER CAKE
Brown Butter Ice Cream, Toasted Pumpkin Seeds 10

HOUSE-MADE ICE CREAM
Chef Inspired Garnish 8

WINE BY THE GLASS

CAVICCHIOLI “1928” Prosecco / Modena, IT 11/split
LAMARCA Prosecco, IT 10
LAMARCA Rosé Prosecco, IT 12/split
TELMONT Brut / Champagne, FR 25

ROSE GOLD Côtes de Provence, FR 13
MARTIN RAY Rosé Of Pinot Noir / Sonoma Coast, CA 13
VILLA ROSA Muscato D’ Asti, IT 9
EL COTO “Semi Sweet” / Rioja, Spain 11
PIERRE SPARR Riesling / Alsace, FR 10
CASTELLO DI TITIGANO Orvieto Classico / Superiore, IT 12
MASO CANALI Pinot Grigio / Trentino, IT 11
CHAPOUTIER “La Ciboise” Luneron Blanc / Rhone, FR 14
PINE RIDGE Chenin Blanc / Viognier, CA 12
LOCATIONS NZ Sauvignon Blanc / Marlborough, NZ 12

SANCERRE OF THE DAY Loire, FR
TALBOTT “Kali Hart” Chardonnay / Monterey, CA 12
FRANK FAMILY Chardonnay / Carneros / Napa Valley, CA 19

LANGE Pinot Noir / Willamette Valley, OR 16
FESS PARKER Pinot Noir / Santa Rita Hills, CA 36/half btl
MARTIN RAY Pinot Noir / Sonoma Coast, CA 14
CHATEAU CHAPELLE D’ ALIENOR Bordeaux Blend / Bordeaux Superior, FR 14
TRUTH BE TOLD Cabernet Sauvignon / Columbia Valley, WA 14
HESS ALLIOMI Cabernet Sauvignon / Napa, CA 25
STAG’S LEAP Cabernet Sauvignon / Napa, CA 50/half btl
FALKO ROSSO Toscano Rosso, IT 11
COLOGNOLE Chianti / Rufina, IT 15

DRAFT BEER PINTS - 8

VETERANS UNITED Raging Blonde
VETERANS UNITED Fish Camp Pilsner

BELL’S Two Hearted IPA
ARDWOLF Belgian Draft

BOTTLES & CANS

HEINEKEN Lager 12oz. 6
GUINNESS Stout 16oz. 7
DOS EQUIS Lager 12oz. 6
CONGAREE AND PENN FARM Cider 12oz. 7
COPPERTAIL BREWING Night Swim Porter 12oz. 7

INTUITION Easy on the Eyes IPA 12oz. 6
VETERANS UNITED Scout Dog Amber 12oz. 6
COORS LIGHT Lager 12oz. 5
MILLER LIGHT Pilsner 12oz. 5
HEINEKEN Non-Alcoholic 12oz. 6

COCKTAILS - 14

WILD GARDEN Hendricks Flora Adora, Blackberry Syrup, Lemon, Mint, Ginger Beer

ITALICUS SPRITZ Italicus Bergamot Liqueur, Prosecco, Lemon, Castelvetro Olives

LEMON BLOSSOM Crop Meyer Lemon Organic Vodka, St. Germaine, Honey Lemon Simple

SOUTHERN BOURBON SMASH Old Forester “1870” Bourbon, Benedictine, Lemon Maple

JUNGLE BIRD Rum Haven Coconut Rum, Aperol, Lime, Pineapple, Simple Syrup

OAXACO KOMBU 400 Conejos Mezcal, Grapefruit, Lime, Agave, Orange, Citrus Kombucha

TASTE OF PORTUGAL Dow’s Fine White Port, Orange, Lemon, Lime, Chambord, Club Soda