

M • BROTHERS

A T M A Y O

D I N N E R S T A R T E R S



HOUSE-MADE BREAD

Fresh Baked Sourdough, Olive Oil,
Balsamic Vinegar 5

BUTTER BOARD

House-Made Sourdough Bread, Roasted Red Pepper
Butter, Crispy Spiced Chickpeas, Lemon Thyme
Butter, Olive Tapenade 14

WARM BURRATA

Grilled Sourdough, Bacon Lardons, Baby
Arugula, Dijon Aioli, Olive Oil 17

MEZZE PLATTER

Hummus, Tabouleh, Tzatziki, Olives,
Marinated Vegetables, Warm Pita 16

*WAKAME TUNA TACOS

Sesame Seaweed Salad, Citrus Aioli 19

FRIED CALAMARI

Tossed in Ginger Soy Glaze, Sriracha Aioli 14

DEVEILED EGGS

Truffle Egg Mousse, Bacon Jam, Sriracha Aioli 12

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

S O U P S & S A L A D S



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

HOUSE SALAD

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

SOUP DU JOUR 11

THAI TOMATO BASIL BISQUE

Ginger Balsamic Reduction, Thai Basil Pesto 9

D I N N E R E N T R E E S



FISH OF THE NIGHT

Chef's Choice MP

*PAN SEARED SALMON

Baby Arugula, Shaved Fennel, Pearled Cous Cous,
Olives, Heirloom Tomato, Cucumber, Pickled Red
Onion, Feta Cheese, White Truffle Vinaigrette 32

PORK TENDERLOIN SCALLOPINI

Cous Cous, Lemon Pan Jus, Watercress,
Heirloom Tomato 28

SHORT RIB & PAPPARDELLE

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

PANANG CHICKEN CURRY

Jasmine Rice, Sugar Snap Peas, Wild
Mushrooms, Cauliflower, Baby Carrot 27

SHRIMP ÉTOUFFÉE

Parmesan Herb Grit Cake, Creole
Velouté, Andouille Sausage 25

CHARCOAL GRILLED

BEEF TENDERLOIN

Confit Fingerling Potatoes, Caramelized
Cipolini Onion Jam, Blistered Haricot Verts 45

SHRIMP TAGLIATELLE

Tomato Basil Fondue, Spinach, Shaved
Fennel, Blistered Tomato, Parmesan Cheese 30

“SURF AND TURF”

Thai Basil Cauliflower Steak, King Oyster
Mushroom Scallops, Carrot Ginger Purée,
Kung Pao Brussels Sprouts 25

*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://www.MedureBrothers.com)

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A T M A Y O

LUNCH STARTERS

- **HOUSE-MADE BREAD**
Fresh Sourdough, Olive Oil, Balsamic Vinegar 5
- **DEVILED EGGS**
Truffle Egg Mousse, Bacon Jam, Sriracha Aioli 12
- 

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

- **ARUGULA SALAD**
Baby Arugula, Shaved Fennel, Pearled Cous Cous, Olives, Heriloom Tomato, Cucumber, Pickled Red Onion, Feta Cheese, White Truffle 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 11
- ROASTED BEET SALAD**
Roasted Beets, Arugula, Orange Supremes, Fried Goat's Cheese Medallion, Candied Pecans, Mandarin Orange Vinaigrette 12

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

SOUP DU JOUR 8

- THAI TOMATO BASIL BISQUE** 
- Ginger Balsamic Reduction, Thai Basil Pesto 9

LUNCH ENTREES

- ***SHOYU RAMEN**
Slightly Spicy Chicken Broth, Fresh Noodles, Grilled Chicken, Shiitake Mushrooms, 6-minute Egg, Bok Choy 16
- 

SHRIMP FRIED RICE
Jasmine Rice, Char Siu Pork Belly, Shiitake Mushroom, Baby Bok Choy, Sunny Side Up Egg 19
- ***PAD THAI**
Rice Noodles, Soy Sauce, 6-minute Egg, Siracha, Toasted Peanuts, Napa Cabbage 18
Chicken +8 / Tofu +5 / Shrimp +9
- **SHRIMP ÉTOUFFÉE**
Parmesan Herb Grit Cake, Creole Velouté, Andouille Sausage 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
- **HARISSA SPICED FALAFEL PITA**
Warm Naan, Tabouleh, Olive Tapenade, Kale, Tzatziki, Cucumber, Balsamic Vinaigrette 17



Vegan



Gluten-Free



Dairy-Free



Nut-Free

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DESSERT

ICE CREAM SANDWICH
Chef Inspired Ice Cream Sandwich Creation 10

VANILLA BEAN CRÈME BRÛLÉE
Fresh Berries 10

STRAWBERRY MACARON
Whipped Cream Cheese, Strawberry Curd,
Balsamic Strawberrries, Basil 12

SEMIFREDDO GOAT CHEESE CAKE
Vanilla Sponge Cake, Semifreddo Goat Cheese
Mousse, Raspberry Sorbet, Blueberry Rum Sauce 12

CHOCOLATE BREAD PUDDING
Brioche, Nutella Ice Cream 10

HOUSE-MADE ICE CREAM 8



WINE BY THE GLASS

CAVICCHIOLI “1928” Prosecco / Modena, IT 11/split
LAMARCA Prosecco, IT 10
LAMARCA Rosé Prosecco, IT 12/split
SANTA MARGERITA Sparkling Rosé / Treviso, IT 34/half btl
TELMONT Brut / Champagne, FR 25
FUMÉES BLANCHES Rosé, FR 13
MARTIN RAY Rosé Of Pinot Noir / Sonoma Coast, CA 13
VILLA ROSA Muscato / Di’Asti, IT 10
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
RAYMOND Sauvignon Blanc / Napa Valley, CA 13.50

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
L’ORANGERAIE Syrah / Pays D’ OC, FR 14
CASTELLO DI GABBIANO “Cavaliere D’ Oro” 2015 / Riserva Chianti Classico, IT 13

DRAFT BEER - 6.50

VETERANS UNITED Raging Blonde
VETERANS UNITED Fish Camp Pilsner

BELL’S Two Hearted IPA
ARDWOLF Belgian Draft

BOTTLES & CANS

HEINEKEN Lager 5
GUINNESS Stout 5
DOS EQUIS Lager 5
CONGAREE AND PENN FARM Cider 6
COPPERTAIL BREWING Night Swim Porter 7

INTUITION Easy on the Eyes IPA 5
VETERANS UNITED Scout Dog Amber 5
COORS LIGHT Lager 4
MILLER LIGHT Pilsner 4
HEINEKEN Non-Alcoholic 5

COCKTAILS - 14

NEPTUNE SAGE Hendrick’s Neptunia, Lime, Agave, Sage
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
JALAPEÑO MARGARITA Jalapeño Infused Tequila, Agave, Cointreau, Lime