

M • BROTHERS

A T M A Y O

RAW & CHILLED SEAFOOD

OYSTERS ON THE HALF SHELL

*Ask your server about tonight's selection
of premium oysters*

Half-dozen MP

STARTERS

TEMPEH MEATBALLS

Edamame Hummus, Gluten-free Cracker 15

HAWAIIAN TUNA TACOS

Sesame Seaweed Salad, Oyster Avocado Ceviche 18

POPCORN SHRIMP

Kettle Corn Tempura, Miso Caramel 16

WINTER BURRATA

Candied Figs, Spiced Pecans, Balsamico 16

BISON CARPACCIO

*Potato, Fried Local Egg, Capers,
Mustard Aioli, Focaccia 18*

SAUTÉED MUSSELS

*Chorizo, White Wine Garlic Jus,
Grilled Sourdough Bread 14*

DEVEILED EGGS

*Truffle & Egg Mousse, Crispy Oysters,
Saffron Aioli, Caviar, Chives 12*

CARNIVAL CAULIFLOWER

*Hammock Hollow Farm's Cauliflower, Spiced Pecans
Caramelized Onion Black Fig Chutney 10*

OYSTERS GRATIN

*James River Oyster, Garlic Parmesan Butter,
Preserved Lemon Mie de Pain 18*

SOUPS & SALADS

CAESAR WEDGE

*Romaine Lettuce, Caesar Dressing,
Shaved Parmesan, Heirloom Cherry Tomato,
Cracked Pepper, Rosemary Focaccia Crostini 12*

BEET SALAD

*Roasted Beets, Arugula, Bleu Cheese, Pickled Onion,
Candied Pecans, Apricot, Apricot Vinaigrette 12*

HAMMOCK HOLLOW LETTUCES

Shaved Vegetable, Pumpkin Seeds, Vinaigrette 11

LOBSTER BISQUE

Melted Leaks, Smoked Trout Roe 12

BUTTERNUT SQUASH PURÉE

Chestnuts, White Truffle Oil 11

*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**

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ENTREES

LOCH DUART SALMON GRATIN

*Duck Fat Fingerling Potatoes, Mustard,
Lemon Mussel Broth 29*

BLACK BASS MEUNIÈRE

Lemon Spinach, Artichoke Confit, Pommes Purée 32

BALSAMIC-MARINATED CHICKEN BREAST

Spaghetti Squash, Wild Mushrooms, Chicken Jus 26

SLOW-BRAISED SHORT RIBS

*Grilled Romaine Gratin, Pommes Purée,
Crispy Onions 32*

CHARCOAL GRILLED TENDERLOIN OF BEEF

*Grilled Broccolini, Fingerling Potato,
Cipollini, Shiitake Jus 42*

DESSERT

COOKIES & MILK

*Honey Baklava, Olive Oil & Sea Salt Frozen Yogurt,
Crushed Pistachio 10*

ITALIAN OLIVE OIL CAKE

*Rosemary Olive Oil Cake, Caramelized Red Pears,
Honey-Whipped Ricotta, Candied Pistachio Crumble 10*

BREAD PUDDING

Dark Chocolate, Brioche, Nutella Ice Cream 10

HOUSE-MADE ICE CREAM 8

Add macerated berries +3

 Pecan  Chocolate  Roasted Banana

COCKTAILS

BROTHER'S KEEPER *Old Forester "1870", Walnut & Orange Bitters, Torched Orange, Turbinado Sugar 14*

WALLFLOWER *Fords Dry Gin, Yuzu & Honeysuckle Shrub, Orange Blossom Honey, Lemon, Brut Champagne 12*

STRAWBERRY BASIL LEMONADE *Crop Organic Meyer Lemon Vodka, Strawberry & Basil Shrub, Lemonade 10*

RESTED DOVE *Herradura Reposado Tequila, Ruby Red Grapefruit, Lime Simple, Fresca 12*

ROSEMARY GIMLET *Wheatley Vodka, Rosemary & Lime Simple, Lime 12*

MOMENT IN THYME *El Gobernador Pisco Reservado, Blueberry & Thyme Shrub, Lemon, Frothed Egg White 12*