

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

CRISPY PORK CROQUETTES

Gochujang Sesame Dipping Sauce, Scallion,
Sesame Seeds 15

CHEF BITES

Nightly Selection of Four Chef Inspired Bites 13

PORK BELLY BURNT ENDS

Hoison BBQ, Asian Slaw, Scallions, Sesame Seeds 15

*CRISPY RICE CAKES

Miso Soy Marinated Tuna, Wakame, Spicy Aioli,
Sesame Seeds 19

FRIED CALAMARI

Ginger Soy Glaze, Sriracha Aioli 14

BURRATA

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

FRIED CHICKEN BAO BUNS

Asian Slaw, Spicy Aioli, Gochujang Sesame Glaze 15

MEDITERRANEAN NACHOS

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

SOUPS & SALADS

*CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Parmesan,
Focaccia Crouton 12

ROASTED BEET SALAD

Roasted Beets, Arugula, Orange Supremes,
Goat Cheese Mousseline, Candied Pecans, Mandarin
Orange Vinaigrette 13

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

HOUSE SALAD

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

SOUP DU JOUR 8

FRENCH ONION SOUP

Sourdough Crouton, Provolone Cheese 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

14oz Prime Ribeye, Allopo & Parmesan Potato Wedges,
Asparagus, Demi-Glace, Cilantro Pistou 46

SHORT RIB & PAPPARDELLE

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

SESAME CHICKEN

Crispy Chicken Breast, Jasmine Rice,
Stir Fried Vegetables, Sesame Soy Glaze 28

SHRIMP ÉTOUFFÉE

Parmesan Herb Grit Cake, Creole Velouté, Andouille Sausage 25

*CHARCOAL GRILLED

BEEF TENDERLOIN

Pommes Dauphine, Roasted Asparagus,
Worcestershire Shiitake Capes, Beef Tallow Hollandaise 49

SUMMER TRUFFLE TAGLIATELLE

Shaved Summer Black Truffle, Sage Butter Powder,
Parmigiano Reggiano, English Peas, Blistered Tomatoes 29
Add Chicken +8 / Tofu +5 / Shrimp +9 / *Salmon +12 / *Tuna +12

*MISO SOY TUNA POKE BOWL

Sushi Rice, Avocado, Cucumber, Wakame, 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

MEDITERRANEAN NACHOS

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

FRIED CALAMARI

Ginger Soy Glaze, Sriracha Aioli 14

FRIED CHICKEN BAO BUNS

Asian Slaw, Spicy Aioli,
Gochujang Sesame Glaze 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,
Focaccia Crouton 12

HOUSE SALAD

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

ROASTED BEET SALAD

Roasted Beets, Arugula, Orange Supremes,
Goat Cheese Mousseline, Candied Pecans,
Mandarin Orange Vinaigrette 13

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

SOUP DU JOUR 8

FRENCH ONION SOUP

Sourdough Crouton, Provolone Cheese 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,
Edamame, Carrots, Spicy Aioli 25

HANDHELDS

Served with choice of french fries or house salad

SESAME SHRIMP PO' BOY

Gochujang Sesame Glaze, Napa Cabbage,
Tomato, Spicy Aioli 21

*FRENCH DIP

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

BLT

House-Made Cherrywood Smoked Bacon,
Sourdough, Bibb Lettuce, Tomato, Avocado Aioli 17

*MB BURGER

House-Ground Burger, Bibb Lettuce, Pickle,
Red Onion, Tomatoes, Brioche 17
Thick-Cut Bacon +3 / Cheese +2

LOCAL FISH SANDWICH

Butter Toasted Brioche, Spicy Aioli, Asian Slaw 23

Executive Chef **THOMAS RIVERS**



Vegan



Gluten-Free



Dairy-Free



Nut-Free

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DESSERT

YUZU TRIFLE
Yuzu Cream, Angel Food Cake, Watermelon Pearls 10

PIÑA COLADA
Pineapple Coconut Mousse, Pineapple Rum Compote,
Finger Lime, Vanilla Cookie 10

CHAMOMILE PAVLOVA
Meringue Shell, Chamomile Ice Cream,
Olive Oil, Honeycomb 10

CHOCOLATE STOUT CAKE
Stout Cake, Chocolate Buttercream,
Strawberry Compote, Strawberry Caramel 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 Moscato D’ Asti, IT 9
CHIARLO “NIVOLE” Moscato D’ Asti Piedmonte, Italy 13
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
SQUEALING PIG Sauvignon Blanc / Marlborough, NZ 11

SANCERRE OF THE DAY Loire, FR
HESS SHIRTAIL RANCH Chardonnay / Paso Robles, CA 11
FRANK FAMILY Chardonnay / Carneros / Napa Valley, CA 19
LANGE Pinot Noir / Willamette Valley, OR 16
TAPESTRY Red Blend Paso Robles, California 14
MARTIN RAY Pinot Noir / Sonoma Coast, CA 14
CHATEAU CHAPELLE D’ ALIENOR Bordeaux Blend / Bordeaux Superior, FR 14
HESS SHIRTAIL RANCH Cabernet Sauvignon / Paso Robles, CA 15
HESS ALLIOMI Cabernet Sauvignon / Napa, CA 25
STAG’S LEAP Cabernet Sauvignon / Napa, CA 63/half btl
BOSIO TRUFFLE HUNTER Barbera D’ Asti/ Piemonte, Italy 11

DRAFT BEER PINTS

YUENGLING Traditional Lager 7
VETERANS UNITED Fish Camp Pilsner 8

INTUITION I-10 IPA 8
ARDWOLF Belgian Pale Ale 8

BOTTLES & CANS

HEINEKEN Lager 12oz. 6
GUINNESS Stout 14.9oz. 7
DOS EQUIS Lager 12oz. 6
STRONGBOW Cider 11.2oz. 6
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 LITE Pilsner 12oz. 5
HEINEKEN Non-Alcoholic 11.2oz. 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