

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

Thai Green Curry, Chick Pea Purée, Daikon Slaw,
Poppadom 15

HAWAIIAN TUNA TACOS

Sesame Seaweed Salad, Citrus Aioli 19

SHRIMP ETOUFFEE

Parmesan Herb Grit Cake, Creole Velouté, Chorizo 22

BEEF CARPACCIO

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

FRIED CALAMARI

Tossed in Ginger Soy Glaze, Sriracha Aioli 14

DEILED EGGS

Truffle & Egg Mousse, Tomato-Bacon Jam, Bacon Lardon,
Sriracha Aioli 12

BULGOGI BAO

Steamed Buns, Slow-Cooked Beef Short Rib,
Cucumber-Cilantro Namasu 15

OYSTERS GRATIN

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

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

HOUSE SALAD

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

SOUP DUJOUR 11

CURRIED BUTTERNUT SQUASH BISQUE 9

ENTREES

PAN SEARED SALMON

Quinoa, Craisins, Sweet Potato, Fennel Onion Soubise,
Matignon 32

FISH OF THE NIGHT

Chef's Choice MP

GINGER-ORANGE CHICKEN

Braised Kale, Black-Eyed Peas, Bacon Lardon, Cipollini
Onion 26

STEAK & GNOCCHI

Teres Major, Roasted Mushroom Cream Sauce,
Arugula 30

SEAFOOD ALLA VODKA

Clams, Shrimp, Calamari, Lump Crab,
House-Made Tagliatelle 36

28-DAY DRY-AGED BONELESS RIBEYE

Creamy Horseradish Pommes Purée, Gorgonzola
Stuffed Walnut Crusted Roma Tomato,
Charred Broccolini 12oz 65

SLOW-BRAISED SHORT RIBS

Grilled Romaine Gratin, Horseradish Pommes Purée,
Crispy Onions 40

LOCAL WHOLE FISH

Grapefruit Glaze, Bok Choy, Jasmine Rice,
Candied Grapefruit Supremes MP

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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STARTERS

FRIED GREEN TOMATOES

Avocado Lime Aioli, Bacon Jam 10

DEVEILED EGGS



Truffle & Egg Mousse, Tomato Bacon Jam,
Bacon Lardon, Sriracha Aioli 12



FRIED CALAMARI

Tossed in Ginger Soy Glaze, Sriracha Aioli 14



BULGOGI BAO

Steamed Buns, Slow Cooked Beef Short Rib,
Avocado Lime Aioli, Cucumber-Cilantro Namasu 15



GARLIC PARMESAN FRIES

Garlic Butter, Parmesan 10

SOUPS & SALADS



KALE SALAD

Kale, Raisin, Avocado, Carrots, Sesame Seeds,
Shaved Parmesan, Spiced Pecans,
Ginger Vinaigrette 13



CAESAR SALAD

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



HOUSE SALAD

Mixed Greens, Heirloom Cherry Tomatoes, 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 +7 / Tofu +5 / Shrimp +8



CURRIED BUTTERNUT SQUASH BISQUE 9
SOUP DUJOUR 8



Dairy-Free



Nut-Free



Vegan



Gluten-Free

LUNCH ENTREES



SHOYU RAMEN

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



CRAB FRIED RICE

Air Dried Rice, Crispy Pork, Shiitake Mushroom,
Lump Crab, Baby Bok Choy, Fried Egg 18



PAD THAI

Rice Noodles, Tamarind Coconut Broth, Egg,
Bean Sprouts, Toasted Peanuts, Napa Cabbage 18
Chicken +7 / Tofu +5 / Shrimp +8



STEAK FRITTES

Teres Major, Garlic Parmesan, Arugula Pistou 22



SHRIMP ETOUFFEE

Parmesan Herb Grit Cake, Creole Velouté,
Chorizo 22

HANDHELDS

Served with choice of french fries, or house salad



LOBSTER ROLL

Maine Lobster, Tarragon Citrus Aioli, Fennel Slaw MP



ROAST BEEF

Shaved Roast Chuck, Arugula, Horseradish Cream,
Red Onion Marmalade 18



FRIED GREEN TOMATO BLT

Fried Green Tomatoes, Avocado Lime Aioli,
Bibb Lettuce, Bacon, Tomato Bacon Jam 14



CAROLINA M BURGER

House-Ground Burger, Bibb Lettuce, Roma Tomato,
Red Onion, Pickle, Swiss Cheese, Bacon,
Napa Cabbage Slaw, BBQ Sauce 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



BUTTERMILK FRIED CHICKEN SANDWICH

Bibb Lettuce, Roma Tomato, Red Onion, Pickle,
Chipotle Honey, Spicy Aioli 19

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DESSERT

DECONSTRUCTED CHEESECAKE
Graham Cracker Cookie Crumble, Strawberry Sorbet, Blackberry Sauce, Basil Oil Powder 12

VANILLA BEAN CRÈME BRÛLÉE 10

SEASONAL CRISP 12

ICE CREAM SANDWICHES
Home-Made Chocolate Chip Cookies, Choice of In-House Made Ice Cream, Chocolate Sauce 10

CHOCOLATE BREAD PUDDING
Brioche, Nutella Ice Cream 10



HOUSE-MADE ICE CREAM 8

WINE BY THE GLASS

CAVICCHIOLI “1928” Prosecco / Modena, IT 11/split

SANTA MARGERITA Sparkling Rosé / Treviso, IT 34/half btl

PIPER-HEIDSIECK “Cuvee 1785” Brut / Champagne, FR 25

PIERRE SPARR Riesling / Alsace, FR 10

MASO CANALI Pinot Grigio / Trentino, IT 11

CHAPOUTIER “La Ciboise” Luneron Blanc / Rhone, FR 12

PINE RIDGE Chenin Blanc / Viognier, CA 12

ST. CLAIR Sauvignon Blanc / Marlborough, NZ 11

SILVERADO VINEYARDS Sauvignon Blanc / Napa, CA 16

FUMÉES BLANCHES Rosé, FR 13

SANCERRE OF THE DAY Loire, FR

TALBOTT “Kali Hart” Chardonnay / Monterey, CA 12

STAGS’ LEAP Chardonnay / Napa, CA 18

LANGE Pinot Noir / Willamette Valley, OR 16

FESS PARKER Pinot Noir / Santa Rita Hills, CA 36/half btl

J VINEYARDS Pinot Noir / Russian River, CA 15

CHATEAU CHAPELLE D’ ALIENOR Bordeaux Blend / Bordeaux Superior, FR 14

ALEXANDER VALLEY VINEYARDS Cabernet Sauvignon / Alexander Valley, CA 14

HESS ALLIOMI Cabernet Sauvignon / Napa, CA 25

STAGS’ LEAP Cabernet Sauvignon / Napa, CA 50/half btl

REBELLIOUS Red Blend / CA 18

DRAFT BEER - 6

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

COCKTAILS - 14

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

ITALICUS SPRITZ *Italicus Bergamot Liqueur, Prosecco, Lemon, Castelvetrano Olives*

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

STRAWBERRY-JALAPEÑO MARGARITA *Milagro Reposado Tequila, Countreau, Strawberry-Jalapeño Simple, Fresh Lime Juice*

BOTANICAL PEACH TONIC *Manifest Florida Botanical Gin, Macerated Peaches, Rosemary, Tonic*