

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 FISH BITES

Panko Crusted, Blistered Shishito Pepper Remoulade 18

CHEF BITES

Nightly Selection of Four Chef Inspired Bites 13

KOREAN RIBEYE SKEWERS

Soy Honey Glaze, Chili Crunch 20

*CRISPY RICE CAKES

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

FRIED CALAMARI

Ginger Soy Glaze, Sriracha Aioli 15

BURRATA

Tomato Jam, Pistachio & Basil Pesto,
Cherry Lavender Balsamic, Sourdough 18

FRIED CHICKEN BAO BUNS

Asian Slaw, Spicy Aioli, Gochujang Sesame Glaze 16

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 Croutons 13

TABOULEH SALAD

Kale, Falafel, Olives, Cucumbers, Tomatoes,
Pickled Red Onions, Feta Cheese,
Champagne Vinaigrette 14

Chicken +8 | Tofu +5 | Shrimp +10
*Salmon +13 | *Tuna +13 | *Steak +18

HOUSE SALAD

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

SOUP DU JOUR 8

FRENCH ONION SOUP

Sourdough Crouton, Provolone Cheese 9

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 34

*STEAK FRITES

14oz Prime Ribeye, Aleppo & Parmesan Potato Wedges,
Asparagus, Demi-Glace, Cilantro Pistou 48

SHORT RIB & PAPPARDELLE

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

*CHICKEN BIBIMBAP

Charred Chicken Thigh, Sticky Rice,
Shiitake Mushrooms, Kimchee, Pickled Vegetables,
Bean Sprouts, 6 Minute Egg, Chili Crunch 28

SHRIMP ÉTOUFFÉE

Parmesan Herb Grit Cake, Creole Velouté, Andouille Sausage 26

*CHARCOAL GRILLED

BEEF TENDERLOIN

Brown Butter Sweet Potato Puree,
Honey Sriracha Brussels Sprouts & Parsnip Hash,
Port Wine Onion Marmalade, Demi-Glace 52

TAGLIATELLE CARBONARA

Kabocha Squash, House-Made Bacon Lardons,
Parmigiano Reggiano, Sage, Toasted Pumpkin Seeds 29
Add Chicken +8 / Tofu +5 / Shrimp +10 / *Salmon +13 / *Tuna +13

*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, Sourdough 18

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 15

 **FRIED CHICKEN BAO BUNS**
Asian Slaw, Spicy Aioli,
Gochujang Sesame Glaze 16

SOUPS & SALADS

  **CRUNCHY MISO VEGETABLE SALAD**
Napa Cabbage, Kale, Red Cabbage, Carrot,
Edamame, Cucumber, Toasted Sesame Seeds,
Gyoza Croutons, Creamy Miso Vinaigrette 13

 ***CAESAR SALAD**
Romaine Lettuce, Caesar Dressing, Parmesan,
Focaccia Croutons 13

  **HOUSE SALAD**
Mixed Greens, Heirloom Cherry Tomatoes,
Pickled Red Onions, Cucumbers,
Focaccia Croutons, Shaved Parmesan,
Balsamic Vinaigrette 12

TABOULEH SALAD
Kale, Falafel, Olives, Cucumbers, Tomatoes,
Pickled Red Onions, Feta Cheese, Champagne
Vinaigrette 14

Chicken +8 | Tofu +5 | Shrimp +10
*Salmon +13 | *Tuna +13 | *Steak +18

SOUP DU JOUR 8

 **FRENCH ONION SOUP**
Sourdough Crouton, Provolone Cheese 9

LUNCH ENTREES

  ***SHOYU RAMEN**
Bok Choy, Napa Cabbage, Shiitake Mushroom,
Scallion, 6 Minute Egg 16
Chicken +8 / Tofu +5 / Shrimp +10 / *Salmon +13 / *Tuna +13

  ***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, Scallions 16
Chicken +8 / Tofu +5 / Shrimp +10

 **SHRIMP ÉTOUFFÉE**
Parmesan Herb Grit Cake, Creole Velouté,
Andouille Sausage 26

   ***MISO SOY TUNA POKE BOWL**
Sushi Rice, Avocado, Cucumber, Wakame,
Edamame, Carrots, Spicy Aioli 25

  ***STEAK FRITES**
Barbacoa Rubbed Skirt Steak,
Cilantro Lime Pistou, Parmesan Truffle Fries 30

HANDHELDS

Served with choice of french fries or house salad

 **BLACK BEAN VEGGIE BURGER**
Black Beans, Roasted Red Peppers,
Cremini Mushrooms, Quinoa, Corn,
Toasted Brioche Bun, Bibb Lettuce, Tomato, Onion,
Pickle, Basil Pesto Aioli 19

 ***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, Tomato, Brioche 18
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

CHOCOLATE CREMOSO
Dark Chocolate, Crystallized Black Sesame,
White Chocolate Ganache 10

PAVLOVA
Sweet Potato Cream, Pecan Caramel,
Cinnamon Sugar 10

BEIGNETS
Poached Apple Filing, Red Wine Anglaise 10

SPICED CARROT CAKE
Pecans, Cream Cheese Frosting,
Orange, Chili Carrot Chips 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

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
MARTIS Cabernet Sauvignon / Alexander Valley, CA 25
STAG’S LEAP Cabernet Sauvignon / Napa, CA 63/half btl
LOS VASCOS Cromos Carmenère / Valle De Colchagua, Chile 14

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
COORS BANQUET Golden American Lager 12oz. 5

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