



Valentine's Day

AT

M • BROTHERS

FIRST

CRAB CAKE

Black Garlic Aioli, Arugula, Old Bay Crispy Shallots

PARMESAN & WALNUT ARANCINI

Sun-Dried Tomato Coulis, Crème Fraiche, Basil, Balsamic Reduction

NORTHERN OYSTERS ON THE HALF SHELL

Cayenne Mignonette, Meyer Lemon Oil

SECOND

BABY SPINACH SALAD

Caramelized Figs, Smoked Bleu Cheese, Toasted Almonds,

Vanilla Bean Vinaigrette

BEETS & GOAT CHEESE SALAD

Citrus Roasted Beets, Goat Cheese Mousseline, Spiced Pecans, Red Sorrel,

Mandarin Orange Vinaigrette

CAPRESE SALAD

Ciliegine Mozzarella, Tomato Jam, Pistachio Basil Pesto,

Cherry Lavendar Balsamic Reduction

ENTREE

HONEY BUTTER CHICKEN

Kimchi Fried Rice, Baby Bok Choy, Tahini Crema

ESPRESSO SEARED SCALLOPS

Butternut Squash & Brown Butter Soubise, Fennel Apple Compote, Crispy Brussels

KING OYSTER MUSHROOM

English Pea Couscous Risotto, Crispy Brussels, Cranberry Compote, Pickled Mustard Seeds

KOREAN BRAISED BEEF SHORT RIB

Creamy Grits, Broccolini, Grilled Scallion, Cured Egg Yolk

DESSERT

CHOCOLATE MOUSSE

Red Wine Sorbet, Fresh Fruit, Ganache

STRAWBERRY & TOMATO SHORTCAKE

Vanilla Buttercream, Macerated Fruit, Crystalized Mint

RASPBERRY CARAMEL POP-TART

Streusel, Raspberry Puree, Caramel

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
ROSE GOLD Côtes de Provence, FR 13
MARTIN RAY Rosé Of Pinot Noir / Sonoma Coast, CA 13
BODEGA NORTON "1895" Muscato, IT 9
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
FALKO ROSSO Toscano Rosso, IT 11
COLOGNOLE Chianti / Rufina, IT 15

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



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*
OAXACO KOMBU *400 Conejos Mezcal, Grapefruit, Lime, Agave, Orange, Citrus Kombucha*
TASTE OF PORTUGAL *Dow's Fine White Port, Orange, Lemon, Lime, Chambord, Club Soda*

