

A T M A Y O

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

FRIED CALAMARI
Ginger Soy Glaze, Sriracha Aioli 15

KOREAN HOT HONEY CHICKEN BAO BUN
Crispy Chicken, Honey Gochujang, Napa Slaw
Pickled Ginger 16

SOUPS & SALADS

Chicken +8 | Tofu +5 | Shrimp +10
*Salmon +16 | *Tuna +13 | *Steak +20

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,
Naan Croutons 13

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

ROASTED BEET & STRAWBERRY SALAD
Mixed Baby Lettuce, Cucumber, Candied Pecans,
Strawberries, Goat Cheese, Pickled Red Onions,
Champagne Citrus Vinaigrette 14

SOUP DU JOUR 8

LOCAL SEAFOOD CHOWDER
Local Fish, Shrimp, Potatoes, Corn 10

LUNCH ENTREES

KIMCHI JJIGAE RAMEN
Kimchi Broth, Smoked Pork Belly, Tofu,
Shiitake Mushrooms, Carrot, Baby Bok Choy,
Napa Cabbage, Scallions, Sesame Seeds 16

***SHRIMP FRIED RICE**
Jasmine Rice, Chashu Pork Belly,
Shiitake Mushroom, Bok Choy, Napa Cabbage,
Sunny Side Up Egg 19

VEGETABLE LO MEIN
Whole Wheat Lo Mein Noodles, Onion, Carrot,
Napa Cabbage, Bok Choy, 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, Pickled Ginger, Spicy Aioli 25

***STEAK FRITES**
4oz Beef Tenderloin, Roasted Tomato Pesto,
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, Provolone
Cheese, Toasted Brioche Bun, Bibb Lettuce, Tomato,
Onion, Pickle, Basil Pesto Aioli 19

***FRENCH DIP**
Shaved Roast Beef, Provolone,
Horseradish Cream, Au Jus 19

SMOKED BRISKET SANDWICH
Carolina BBQ, Napa Slaw, Pickles,
Toasted Brioche 19

***MB BURGER**
House-Ground Burger, Bibb Lettuce, Pickle,
Red Onion, Tomato, Brioche 19
House-Made Bacon +3 / Cheese +2 / Egg +2

LOCAL FISH SANDWICH
Butter Toasted Brioche, Spicy Aioli, Napa Slaw 23

TURKEY RACHEL
Toasted Rye Bread, Napa Slaw,
Russian Dressing, Swiss Cheese 16

Executive Chef **THOMAS RIVERS**

Vegan Vegan On Request Gluten-Free Dairy-Free Nut-Free

*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

WINE BY THE GLASS

SANCERRE OF THE DAY *Loire, France*

CAVICCHIOLI '1928' *Modena, Italy, Prosecco* | 12/split

TORRESELLA *Italy, Prosecco* | 10

LAMARCA *Italy, Rosé Prosecco* | 12/split

BERNE 'INSPIRATION' *Côtes de Provence, Rosé* | 14

VILLA ROSA *Italy, Moscato D' Asti* | 10

PIERRE SPARR *Alsace, France, Riesling* | 11

CASTELLO DI TITIGANO *Italy, Superiore Orvieto Classico* | 12

CAPOSALDO 'DELLE VENEZIE' *Italy, Pinot Grigio* | 10

SQUEALING PIG *Marlborough, Sauvignon Blanc* | 11

PINE RIDGE *Napa, Sauvignon Blanc* | 10

HESS SHIRTAIL RANCHES *Paso Robles, Chardonnay* | 11

FRANK FAMILY *Carneros, Napa Valley, Chardonnay* | 18

CAKEBREAD FAMILY 'BEZEL' *San Luis Obispo, Chardonnay* | 15

KING ESTATE 'INSCRIPTION' *Willamette Valley, Pinot Noir* | 15

TAPESTRY *Paso Robles, Red Blend* | 14

GABRIELLE ASHLEY *Sonoma County, Cabernet Sauvignon* | 12

BERINGER 'KNIGHTS VALLEY' *Sonoma, Cabernet Sauvignon* | 16

MARTIN RAY *Sonoma Coast, Pinot Noir* | 14

CHATEAU CHAPELLE D' ALIENOR *Bordeaux, Red Blend* | 14

DOMAINE BOUSQUET 'GAIA' *Mendoza, Argentina, Malbec* | 12

COCKTAILS | 14

RED SANGRIA

Red Wine, Sailor Jerry's Rum, Cranberry, Lime, Blackberry Syrup

WHITE SANGRIA

White Wine, Basil Brandy, Pineapple, Lemon, Orange

TANGERINE COSMO

Brackish Tangerine Vodka, Cointreau, Lime, Cranberry, Tangerine

LEMON BLOSSOM

Crop Myer Lemon Organic Vodka, St-Germain, Honey-Lemon Simple

TWILIGHT NEGRONI

Empress Gin, Italicus Spritz, Lillet Blanc

SOUTHERN BOURBON SMASH

Old Forester "1870" Bourbon, Benedictine, Lemon, Maple

JUNGLE BIRD

RumHaven Coconut Rum, Aperol, Lime, Pineapple

GHOST IN THE DESERT

Ghost Blanco Tequila, Ancho Reyes Liquer, Prickly Pear, Lime

MOCKTAILS | 5.50

MINT CONDITION

Lime, Lemon, Honey, Strawberry, Mint

PRICKLY-JITO

Mint, Lime, Pickly Pear, Soda

THE HONEY POT

Lemon, Honey, Ginger Beer, Cardamom

DRAFT BEER PINTS

YUENGLING *Traditional Lager* | 7

VETERANS UNITED *Fish Camp Pilsner* | 8

INTUITION *I-10 IPA* | 8

AARDWOLF *Belgian-Style Wheat Ale* | 8

BOTTLES & CANS

DOS EQUIS *Lager 12oz.* | 6

HEINEKEN *Lager 12oz.* | 6

GUINNESS *Stout 14.9oz.* | 7

COORS LIGHT *Lager 12oz.* | 5

COPPERTAIL BREWING *Night Swim Porter 12oz.* | 7

VETERANS UNITED *Scout Dog Amber 12oz.* | 6

HEINEKEN 0.0 *Non-Alcoholic 11.2oz.* | 6

STRONGBOW *Cider 11.2oz.* | 6

MILLER LITE *Pilsner 12oz.* | 5

DESSERT

POT DE CRÈME

Dark Chocolate, Salted Caramel, Whipped Cream | 10

LIMONCELLO ICEBOX CHEESECAKE

Blueberry Coulis, Almond Graham Crumble, Thyme Syrup | 10

VANILLA CRÈME BRULÉE

Grand Marnier Whipped Mascarpone, Crystalized Ginger | 10

BROWN SUGAR GOOEY CAKE

Brown Butter Ice Cream, Almond Brittle | 10

HOUSE-MADE ICE CREAM

Seasonal Selections | 3 per scoop