

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 18

FRIED CALAMARI

Tossed in Ginger Soy Glaze, Sriracha Aioli 14

DEVEILED 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 38

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 / +6 per oz

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](https://www.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
 Vegan  Nut-Free  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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D E S S E R T

CHOCOLATE BREAD PUDDING
Brioche, Nutella Ice Cream 10

SEASONAL CRISP 12

COOKIES & MILK
Honey, Sea Salt, Vanilla Frozen Yogurt 10

VANILLA BEAN CRÈME BRÛLÉE 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

MULDERBOSCH Chenin Blanc / Stellenbosch, SA 11

MATUA Sauvignon Blanc / Marlborough, NZ 10

SILVERADO VINEYARDS Sauvignon Blanc / Napa, CA 16

MAISON BELLES COTES Sancerre / Loire, FR 20

DAOU STILL Rosé / Paso Robles, CA 13

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

SONOMA CUTRER Pinot Noir / Russian River, CA 21

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

LUKE Syrah / Columbia Valley, WA 17

RAMEY Claret / Napa, CA 21

ALEXANDER VALLEY VINEYARDS Cabernet Sauvignon / Alexander Valley, CA 14

ROUTESTOCK Cabernet Sauvignon / Napa, CA 17

BEAULIEU VINEYARD “BV” Cabernet Sauvignon / Rutherford, CA 22

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

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

STRONGBOW Hard Cider 5

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

C O C K T A I L S - 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

POMEGRANATE BREEZE Diplomatico Planas Rum, Pama Liqueur, Lime Simple

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