

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

