

A T M A Y O

DINNER STARTERS

*Fresh Baked Sourdough, Olive Oil,
Balsamic Vinegar 5*

Thai Chili Soy Dipping Sauce, Cilantro Lime Crema 18

*Vol Au Vent, Garlic, Maitake Mushrooms, Sherry,
Cream 19*

Spiced Crispy Chickpeas, Mint Pesto, Warm Naan 15

Sesame Seaweed Salad, Citrus Aioli 19

S O U P S & S A L A D S

*Romaine Lettuce, Caesar Dressing, Parmesan,
Roasted Garlic Crouton 12*

*Roasted Beets, Arugula, Fried Goat's Cheese Medallion,
Orange Supremes, Candied Pecans, Mandarin Orange
Vinaigrette 12*

Chicken +8 / Tofu +5 / Shrimp +9
Salmon +12 / Tuna +12

Tossed in Ginger Soy Glaze, Sriracha Aioli 14

*Tomato Jam, Pistachio & Basil Pesto, Cherry Lavender
Balsamic, Pine Nuts, Sourdough 17*

*Fried Chicken, Spicy Aioli, Pickle Slaw,
Bulgogi Sauce 15*

*Soy Ginger Glaze, Shaved Cabbage, Scallions,
Sesame Seeds 15*

Mixed Greens, Heirloom Cherry Tomatoes, Pickled Red Onions, Cucumbers, Roasted Garlic Crou-ton, Shaved Parmesan, Balsamic Vinaigrette 11

SOUP DU JOUR 11

Spiced Pepitas, Crème Fraiche 8

DINNER ENTREES

Chef's Choice MP

*Grilled Eggplant, Zucchini, Tomato Coulis, Capers,
Olives, Roasted Peppers, Raisins* 33

*Whole Grain Mustard & Cranberry Gastrique,
Pearled Barley, Rosemary Carrots 30*

*Veal Demi-Glace, Maitake Mushrooms,
Crème Fraîche, Dill 45*

*Jasmine Rice, Snow Peas, Wild
Mushrooms, Cauliflower, Baby Carrot 27*

Parmesan Herb Grit Cake, Creole
Velouté, Andouille Sausage 25

Sweet Potato Dauphinoise, Parsnip Puree, Roasted Asparagus, Maitake Mushrooms, Demi-Glace 45

*Brown Butter, Peas, Curried Walnuts, Sage Pesto,
Parmesan 29*

*Forbidden Black Rice, Avocado, Cucumber, Wakame, Sesame
Seeds, Kimchi, Pickled Red Onion, Edamame, Mango Nori
Vinaigrette 23*

**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*

M • BROTHERS

A T M A Y O

LUNCH STARTERS

HOUSE-MADE BREAD

Fresh Sourdough, Olive Oil, Balsamic Vinegar 5

BURRATA

Tomato Jam, Pistachio & Basil Pesto, Cherry
Lavender Balsamic, Pine Nuts, Sourdough 17

CRISPY PORK BELLY BITES

Soy Ginger Glaze, Shaved Cabbage, Scallions,
Sesame Seeds 15

FRIED CALAMARI

Tossed in Ginger Soy Glaze, Sriracha Aioli 14

FRIED CHICKEN BULGOGI BAO

Fried Chicken, Spicy Aioli, Pickle Slaw,
Bulgogi Sauce 15

SOUPS & SALADS

SPINACH SALAD

Caramelized Fig, Smoked Bleu Cheese,
Toasted Almonds, Pickled Red Onion,
Vanilla Bean Vinaigrette 13

CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Parmesan,
Roasted Garlic Crouton 12

HOUSE SALAD

Mixed Greens, Heirloom Cherry Tomatoes,
Pickled Red Onions, Cucumbers, Roasted
Garlic Crouton, Shaved Parmesan, Balsamic
Vinaigrette 12

ROASTED BEET SALAD

Roasted Beets, Arugula, Orange Supremes,
Fried Goat's Cheese Medallion, Candied
Pecans, Mandarin Orange Vinaigrette 13

Chicken +8 / Tofu +5 / Shrimp +9
Salmon +12 / Tuna +12

SOUP DU JOUR 8

ROASTED BUTTERNUT SQUASH BISQUE

Spiced Pepitas, Crème Fraîche 8

LUNCH ENTREES

*DASHI RAMEN

Dashi Broth, Pickled Shiitake Mushroom, Wakame,
Furikake, Baby Bok Choy, Scallion, 6 Minute Egg 16
Chicken +8 / Tofu +5 / Shrimp +9 / Salmon +12 /
Tuna +12

*SHRIMP FRIED RICE

Jasmine Rice, Char Siu Pork Belly, Shiitake
Mushroom, Baby Bok Choy, Sunny Side Up Egg 19

VEGETABLE PANCIT

Rice Noodles, Onion, Carrot, Napa Cabbage, Snow
Peas, Scallions 16
Chicken +8 / Tofu +5 / Shrimp +9

SHRIMP ÉTOUFFÉE

Parmesan Herb Grit Cake, Creole Velouté,
Andouille Sausage 25

TOFU POKE BOWL

Forbidden Black Rice, Avocado, Cucumber, Wakame,
Kimichi, Pickled Red Onion, Sesame Seeds,
Edamame, Mango Nori Vinaigrette 23

HANDHELDS

CRISPY SZECHUAN SHRIMP BANH MI

Baguette, Spicy Szechuan Sauce, Pickle Slaw,
Cilantro Lime Aioli 21

FRENCH DIP

Shaved Roast Beef, Provolone, Horseradish
Cream, Au Jus 19

SMOKED BRISKET SANDWICH

House BBQ Sauce, Red Cabbage Slaw, Pickled
Jalapeños, Dill Pickle, Brioche 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



Vegan



Gluten-Free



Dairy-Free



Nut-Free

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DESSERT

ICE CREAM SANDWICH

Chef Inspired Ice Cream Sandwich Creation 10

BUTTERMILK PANNA COTTA

Chocolate Rocks, Olive Oil Chantily, Raspberry
Vinegar 10

MACARON

Dark Chocolate Buttercream, Black Sesame
Praline, Whipped Caramel 12

CHAI SPICED CHEESECAKE

Pumpkin Sorbet, Vanilla Crumb, Sage Coulis,
Caramel Crisp 12

GOOEY BUTTER CAKE

Brown Butter Ice Cream, Toasted Pumpkin Seeds 10

HOUSE-MADE ICE CREAM 8



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