

M • BROTHERS

A T M A Y O

DINNER STARTERS

HOUSE-MADE BREAD

Fresh Baked Sourdough, Olive Oil,
Balsamic Vinegar 4

BUTTER BOARD

House-Made Sourdough Bread, Roasted Red Pepper
Butter, Crispy Spiced Chickpeas, Lemon Thyme
Butter, Olive Tapenade 14

WARM BURRATA

Grilled Sourdough, Bacon Lardons, Baby
Arugula, Dijon Aioli, Olive Oil 17

MEZZE PLATTER

Hummus, Tabouleh, Tzatziki, Olives,
Marinated Vegetables, Warm Pita 16

*HAWAIIAN TUNA TACOS

Sesame Seaweed Salad, Citrus Aioli 19

FRIED CALAMARI

Tossed in Ginger Soy Glaze, Sriracha Aioli 14

DEVEILED EGGS

Truffle & Egg Mousse, Tomato-Bacon Jam,
Bacon Lardon, Sriracha Aioli 12

FRIED CHICKEN BULGOGI BAO

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

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 DU JOUR 11

THAI TOMATO BASIL BISQUE

Ginger Balsamic Reduction, Thai Basil Pesto 9

DINNER ENTREES

*PAN SEARED SALMON

Quinoa, Craisins, Sweet Potato, Fennel Onion
Soubise, Matignon 32

FISH OF THE NIGHT

Chef's Choice MP

GINGER-ORANGE CHICKEN

Black-Eyed Peas, Kale, Bacon Lardon,
Cipollini Onion, Ginger-Orange Gastrique 26

SHORT RIB & GNOCCHI

Veal Demi-Glace, Maitake Mushrooms,
Crème Fraîche, Dill 37

*CHEF'S CUT

Chef's Selection of Protein & Accompaniments MP

TOMATO BASIL TAGLIATELLE

Spinach, Tomato Basil Fondue, Fennel, Maitake
Mushrooms, Blistered Tomato, Parmesan Cheese 24

*CHARCOAL GRILLED RIBEYE

Confit Fingerling Potatoes, Caramelized Cipolini
Onion, Charred Broccolini, Veal Demi-Glace 48

SHRIMP ÉTOUFFÉE

Parmesan Herb Grit Cake, Creole Velouté, Andouille
Sausage 25

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://medurebrothers.com)

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LUNCH STARTERS

-  **HOUSE-MADE BREAD**
Fresh Sourdough, Olive Oil, Balsamic Vinegar 4
-  **DEVEILED EGGS**
Truffle & Egg Mousse, Tomato Bacon Jam, Bacon Lardon, Sriracha Aioli 12
-  **FRIED GREEN TOMATOES**
Avocado Lime Aioli, Bacon Jam 10
-  **GARLIC PARMESAN FRIES**
Garlic Butter, Parmesan 10
-  **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

-  **KALE SALAD**
Kale, Raisin, Avocado, Carrots, Sesame Seeds, Shaved Parmesan, Candied 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

SOUP DU JOUR 8

-  **THAI TOMATO BASIL BISQUE**
Ginger Balsamic Reduction, Thai Basil Pesto 9

-  Dairy-Free
-  Nut-Free
-  Vegan
-  Gluten-Free

LUNCH ENTREES

-  ***SHOYU RAMEN**
Slightly Spicy Chicken Broth, Fresh Noodles, Grilled Chicken, Shiitake Mushrooms, 6-minute Egg, Bok Choy 16
-   **SHRIMP FRIED RICE**
Jasmine Rice, Char Siu Pork Belly, Shiitake Mushroom, Baby Bok Choy 19
-  ***PAD THAI**
Rice Noodles, Soy Sauce, 6-minute Egg, Siracha, Toasted Peanuts, Napa Cabbage 18
Chicken +7 / Tofu +5 / Shrimp +8
-   **STEAK FRITES**
Teres Major, Truffle Parmesan Frites, Arugula Pistou 23
-  **SHRIMP ÉTOUFFÉE**
Parmesan Herb Grit Cake, Creole Velouté, Andouille Sausage 25

HANDHELDS

Served with choice of french fries, or house salad

-  **CRISPY SHRIMP**
French Fries, Napa Gochujang Slaw, House-Made Tartar 21
-  **FRENCH DIP**
Shaved Roast Beef, Provolone, Horseradish Cream, Au Jus 19
-  **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
-  **CHICKEN PITA**
Grilled Chicken, Baby Arugula, Feta, Pickled Red Onion, Tzatziki, Tabouleh, Roasted Tomato Vinaigrette, Warm Naan 20

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DESSERT

DECONSTRUCTED CHEESECAKE

Graham Cracker Cookie Crumble, Strawberry Sorbet, Blackberry Sauce, Basil Oil Powder 12

VANILLA BEAN CRÈME BRÛLÉE

Fresh Berries 10

STRAWBERRY MACARON

Whipped Cream Cheese, Strawberry Curd, Balsamic Strawberrries, Basil 12

ICE CREAM SANDWICHES

Home-Made Chocolate Chip Cookies, Choice of In-House Made Ice Cream, Chocolate Sauce 10

CHOCOLATE BREAD PUDDING

Brioche, Nutella Ice Cream 10

HOUSE-MADE ICE CREAM 8



WINE BY THE GLASS

CAVICCHIOLI “1928” Prosecco / Modena, IT 11/split

ZONIN Rosé Prosecco, IT 12/split

SANTA MARGERITA Sparkling Rosé / Treviso, IT 34/half btl

PIPER-HEIDSIECK “Cuvee 1785” Brut / Champagne, FR 25

FUMÉES BLANCHES Rosé, FR 13

MARTIN RAY Rosé Of Pinot Noir / Sonoma Coast, CA 13

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 1

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

J VINEYARDS Chardonnay / Russian River, CA 17

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

J VINEYARDS Pinot Noir / Russian River, CA 15

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

ALEXANDER VALLEY VINEYARDS Cabernet Sauvignon / Alexander Valley, CA 14

HESS ALLIOMI Cabernet Sauvignon / Napa, CA 25

STAG’S LEAP Cabernet Sauvignon / Napa, CA 50/half btl

L’ORANGERAIE Syrah / Pays D’ OC, FR 14

CASTELLO DI GABBIANO “Cavaliere D’ Oro” 2015 / Riserva Chianti Classico, IT 13

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

COCKTAILS - 14

NEPTUNE SAGE Hendrick’s Neptunia, Lime, Agave, Sage

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

JALAPEÑO MARGARITA Jalapeño Infused Tequila, Agave, Cointreau, Lime