

M • BROTHERS

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 17

 **FRIED CALAMARI**
Ginger Soy Glaze, Sriracha Aioli 15

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

SOUPS & SALADS

add to salad:

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

  **ANCIENT GRAIN PROTEIN BOWL**
Farro, Kale, Harissa Roasted Cauliflower, Crispy Chickpeas, Sun-dried Cranberries, Carrot, Pickled Red Onion, Avocado, Tomato, Hard Boiled Egg, Lemon Tahini Yogurt Dressing 18

SOUP DU JOUR 8

 **FRENCH ONION SOUP**
Toasted Sourdough, Gruyere 11

LUNCH ENTREES

  **GREEN THAI CURRY SALMON**
 *Verlasso Salmon, Jasmine Rice, Coconut Green Thai Curry, Stir Fried Baby Bok Choy, Napa Cabbage, Shiitake Mushrooms, Carrots, & Spinach 29*

  ***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

  ***GINGER PONZU TUNA POKE BOWL**
  *Sushi Rice, Avocado, Cucumber, Wakame, Edamame, Carrots, Pickled Ginger, Spicy Aioli 26*

 ***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, Quinoa, Corn, Cremini Mushrooms, Provolone, Toasted Brioche Bun, Bibb Lettuce, Tomato, Onion, Pickle, Basil Pesto Aioli 19

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

 **CURRIED CHICKEN SALAD PITA**
Warm Pita, Mixed Baby Lettuce, Tomato, Sun-dried Cranberries, Toasted Almonds 16

 ***MB DOUBLE SMASH BURGER**
*Toasted Brioche Bun, Choice of Cheese, Bibb Lettuce, Tomato, Pickle, Caramelized Onion, Roasted Garlic Aioli 19
house-made bacon +3 / egg +2*

 **LOCAL FISH SANDWICH**
Butter Toasted Brioche, Spicy Aioli, Napa Slaw 24

 **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*

COPPOLA *Prosecco, Italy* | 16/split

LUNNETTA *Prosecco, Italy* | 12/split

ZONIN *Rosé Prosecco D.O.C, Italy* | 12/split

TORRESELLA *Rosé Prosecco, Italy* | 11

BERNE ‘INSPIRATION’ *Rosé, Côtes de Provence* | 14

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

THOMAS SCHMITT KABINETT *Riesling, Germany* | 12

COPPOLA “SHIMMER” *White Blend, California* | 10

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

SQUEALING PIG *Sauvignon Blanc, Marlborough* | 11

HESS SHIRTAIL RANCHES *Chardonnay, Paso Robles* | 11

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

CAKEBREAD FAMILY ‘BEZEL’ *Chardonnay, San Luis Obismo* | 15

KING ESTATE ‘INSCRIPTION’ *Pinot Noir, Willamette Valley* | 15

TAPESTRY *Red Blend, Paso Robles* | 14

GABRIELLE ASHLEY *Cabernet Sauvignon, Sonoma County* | 12

BERINGER ‘KNIGHTS VALLEY’ *Cabernet Sauvignon, Sonoma* | 16

DIORA ‘LA PETITE GRACE’ *Pinot Noir, California* | 14

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

NEVIO *Montepulciano d'Abruzzo, Italy* | 14

COCKTAILS



RED SANGRIA

Red Wine, Sailor Jerry’s Rum, Cranberry, Lime, Blackberry Syrup 13

WHITE SANGRIA

White Wine, Pineapple, Lemon, Orange 13

TANGERINE COSMO

Brackish Tangerine Vodka, Cointreau, Lime, Cranberry, Tangerine 15

LEMON BLOSSOM

Crop Myer Lemon Organic Vodka, St-Germain, Honey-Lemon Simple 15

THE M SPRITZ

Gardner Gin, St-Germain Elderflower Liqueur, Cucumber, Lemon, House Champagne 16

SOUTHERN BOURBON SMASH

Old Forester “1870” Bourbon, Benedictine, Lemon, Maple 16

JUNGLE BIRD

RumHaven Coconut Rum, Aperol, Lime, Pineapple 14

GHOST IN THE DESERT

Ghost Blanco Tequila, Ancho Reyes Liquer, Prickly Pear, Lime 14

MOCKTAILS | 6.50



MINT CONDITION

Lime, Lemon, Honey, Strawberry, Mint

PRICKLY-JITO

Mint, Lime, Prickly Pear, Soda

THE HONEY POT

Lemon, Honey, Ginger Beer, Cardamom

DRAFT BEER PINTS



YUENGLING *Traditional Lager* | 7

VETERANS UNITED *Fish Camp Pilsner* | 8

AARDWOLF *Southbank IPA* | 8

AARDWOLF *Belgian-Style Wheat Ale* | 8

BOTTLES & CANS



COORS LIGHT *Lager 12oz.* | 5

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

DOS EQUIS *Lager 12oz.* | 7

GUINNESS *Stout 14.9oz.* | 8

HEINEKEN *Lager 12oz.* | 7

MILLER LITE *Pilsner 12oz.* | 5

STRONGBOW *Cider 11.2oz.* | 7

VETERANS UNITED *Scout Dog Amber 12oz.* | 7

HEINEKEN 0.0 *Non-Alcoholic 11.2oz.* | 7

DESSERT



MILK & HONEY

Hot Milk Cake, Honeycomb Ice Cream, Local Honey 10

FLOURLESS CHOCOLATE CAKE

Vanilla Bean Anglaise & Berry Compote 10

LIMONCELLO MERINGUE PIE

Almond Crust, Torched Meringue, Strawberry Curd 10

PUMPKIN CHAI ICEBOX CHEESECAKE

Vanilla Bean Caramel, Brown Butter Pumpkin Seed Crumble 10

HOUSE-MADE ICE CREAM

Seasonal Selections 3 / per scoop