M · BROTHERS

AT MAYO

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*

CAVICCHIOLI '1928' *Prosecco, Modena, Italy* | 12/split

TORRESELLA *Prosecco, Italy* | 10

LAMARCA *Rosé Prosecco, Italy* | 12/split

BERNE 'INSPIRATION' *Rosé, Côtes de Provence* | 14

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

PIERRE SPARR *Riesling, Alsace, France* | 11

CASTELLO DI TITIGANO *Superiore Orvieto Classico, Italy* | 12

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

MARTIN RAY *Pinot Noir, Sonoma Coast* | 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, Basil Brandy, 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

CHOCOLATE & VANILLA
Vanilla Bean Pot de Crème, Vanilla & Buttermilk Chocolate Cake,
Chocolate Soil, Vanilla Bean Anglaise Gel,
Dark Chocolate Mousse 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