

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 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

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

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, 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

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

WINE BY THE GLASS

SANCERRE OF THE DAY *Loire, France*

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

TORRESELLA *Italy, Prosecco* | 10

LAMARCA *Italy, Rosé Prosecco* | 12/split

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

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

PIERRE SPARR *Alsace, France, Riesling* | 11

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

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

SQUEALING PIG *Marlborough, Sauvignon Blanc* | 11

PINE RIDGE *Napa, Sauvignon Blanc* | 10

HESS SHIRTAIL RANCHES *Paso Robles, Chardonnay* | 11

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

CAKEBREAD FAMILY 'BEZEL' *San Luis Obispo, Chardonnay* | 15

KING ESTATE 'INSCRIPTION' *Willamette Valley, Pinot Noir* | 15

TAPESTRY *Paso Robles, Red Blend* | 14

GABRIELLE ASHLEY *Sonoma County, Cabernet Sauvignon* | 12

BERINGER 'KNIGHTS VALLEY' *Sonoma, Cabernet Sauvignon* | 16

MARTIN RAY *Sonoma Coast, Pinot Noir* | 14

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

NEVIO *Montepulciano d'Abruzzo, Italy* | 14

COCKTAILS | 14

RED SANGRIA

Red Wine, Sailor Jerry's Rum, Cranberry, Lime, Blackberry Syrup

WHITE SANGRIA

White Wine, Basil Brandy, Pineapple, Lemon, Orange

TANGERINE COSMO

Brackish Tangerine Vodka, Cointreau, Lime, Cranberry, Tangerine

LEMON BLOSSOM

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

THE M SPRITZ

Gardner Gin, St-Germain Elderflower Liqueur, Cucumber, Lemon, Prosecco

SOUTHERN BOURBON SMASH

Old Forester "1870" Bourbon, Benedictine, Lemon, Maple

JUNGLE BIRD

RumHaven Coconut Rum, Aperol, Lime, Pineapple

GHOST IN THE DESERT

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

MOCKTAILS | 5.50

MINT CONDITION

Lime, Lemon, Honey, Strawberry, Mint

PRICKLY-JITO

Mint, Lime, Pickly Pear, Soda

THE HONEY POT

Lemon, Honey, Ginger Beer, Cardamom

DRAFT BEER PINTS

YUENGLING *Traditional Lager* | 7

VETERANS UNITED *Fish Camp Pilsner* | 8

INTUITION *I-10 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

POT DE CRÈME

Dark Chocolate, Salted Caramel, Whipped Cream | 10

LIMONCELLO ICEBOX CHEESECAKE

Blueberry Coulis, Almond Graham Crumble, Thyme Syrup | 10

VANILLA CRÈME BRULÉE

Grand Marnier Whipped Mascarpone, Crystalized Ginger | 10

BROWN SUGAR GOOEY CAKE

Brown Butter Ice Cream, Almond Brittle | 10

HOUSE-MADE ICE CREAM

Seasonal Selections | 3 per scoop