M · BROTHERS

AT MAYO

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, France* *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, New Zealand* *11*

HESS SHIRTAIL RANCHES *Chardonnay, Paso Robles, California* *11*

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

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

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

TAPESTRY *Red Blend Paso Robles, California* *14*

GABREILLE ASHLEY *Cabernet Sauvignon, Alexander Valley, Sonoma, California* *12*

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

DIORA 'LA PETITE GRACE' *Pinot Noir, California* *14*

CHATEAU CHAPELLE D' ALIENOR *Bordeaux Blend, France* *14*

NEVIO *Montepulciano d'Abruzzo, Italy* *14*

COCKTAILS

WHITE SANGRIA *White Wine, Basil Brandy, Pineapple, Lemon, Orange 13*

RED SANGRIA *Red Wine, Sailor Jerry's Rum, Cranberry, Lime, Blackberry Syrup 13*

THE M SPRITZ *Gardner Gin, St-Germain Elderflower Liqueur, Cucumber, Lemon, House Champagne 16*

TANGERINE COSMO *Brackish Tangerine Vodka, Cointreau, Lime, Cranberry, Tangerine 15*

SOUTHERN BOURBON SMASH *Old Forester "1870" Bourbon, Benedictine, Lemon, Maple 16*

LEMON BLOSSOM *Crop Meyer Lemon Organic Vodka, St-Germain, Honey-Lemon Simple 15*

GHOST IN THE DESERT *Ghost Blanco Tequila, Ancho Reyes Liquer, Prickly Pear, Lime 14*

JUNGLE BIRD *RumHaven Coconut Rum, Aperol, Lime, Pineapple 14*

MOCKTAILS

PRICKLY-JITO *Mint, Lime, Prickly Pear, Soda 6.50*

MINT CONDITION *Lime, Lemon, Honey, Strawberry, Mint 6.50*

THE HONEY POT *Lemon, Honey, Ginger Beer, Cardamom 6.50*

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*

DRAFT BEER PINTS

INTUITION *I-10 IPA 8*

YUENGLING *Traditional Lager 7*

AARDWOLF *Belgian-Style Wheat Ale 8*

AARDWOLF *Southbank IPA 8*

STARTERS

HOUSE-MADE BREAD
Fresh Sourdough & Focaccia, Olive Oil, Balsamic, Maldon Sea Salt Whipped Butter 7

PORK BELLY SATAY
Soy Brined Pork Belly, Thai Peanut Sauce, Scallion, Pickled Red Onion 16

BEEF LUMPIA
Sweet Chili Sauce, Crispy Rice Noodles 16

MEDITERRANEAN NACHOS
Harissa-Spiced Naan, Garlic Hummus, Tzatziki, Crispy Chickpeas, Olives, Feta Cheese, Pickled Red Onion, Tomatoes, Tahini Crema 17

BURRATA
Tomato Jam, Pistachio & Basil Pesto, Cherry Lavender Balsamic, Sourdough 18

*TUNA TACOS
Crispy Gyoza, Ginger Ponzu Marinated Tuna, Avocado Crema, Furikake, Tenkasu 17

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

DEVILED EGGS
Daily Chef Inspired Creation 12

FRIED CALAMARI
Ginger Soy Glaze, Sriracha Aioli 15

SOUP & SALADS

SOUP DU JOUR *8*

FRENCH ONION SOUP
Toasted Sourdough, Gruyere 11

*CAESAR SALAD
Romaine Lettuce, Caesar Dressing, Parmesan, Naan Croutons 13

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

HOUSE SALAD
Mixed Greens, Heirloom Cherry Tomatoes, Pickled Red Onions, Cucumbers, Naan Croutons, Shaved Parmesan, Balsamic Vinaigrette 12

add to salad:

*Chicken +8 | Tofu +5 | Shrimp +10 | *Salmon +16 | *Tuna +13 | *Steak +20*

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.*

ENTRÉES

FISH OF THE NIGHT
Chef's Choice MP

SHRIMP ÉTOUFFÉE
Parmesan-Herb Grit Cake, Creole Velouté, Andouille Sausage 26

CHICKEN TAGLIATELLE
Sweet Tea Brined Chicken Breast, Cream, Delicata Squash, Kale, Parmigiano-Reggiano, Walnut Sage Pesto 28

*JOSPER ROASTED BEEF TENDERLOIN
Whipped Yukon Gold Potatoes, Delicata Squash, Black Garlic Butter, Shallot & Rosemary Crumble, Demi-Glace 51

*SALMON NIÇOISE
Roasted Fingerling Potatoes, Haricot Verts, Blistered Tomatoes, Cured Egg Yolk, Olive Tapenade, Whole Grain Mustard Beurre Blanc 34

*JOSPER ROASTED HALF RACK OF LAMB
Mint & Cardamom Jus, Parsnip Purée, Brown Butter Sous Vide Carrots, Pumpkin Seed Pesto, Local Oyster Mushrooms 51

CAULIFLOWER PARMESAN
Cauliflower Steak, Panko Breadcrumbs, Tagliatelle, House-Made Marinara, Burrata, Basil Pesto, Parmigiano Reggiano 25

SHORT RIB & PAPPARDELLE
Veal Demi-Glace, Shiitake Mushrooms, Créme Fraîche, Dill 45

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

DESSERTS

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

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