

M • BROTHERS

A T M A Y O

W I N E B Y T H E G L A S S

SANCERRE OF THE DAY *Loire, France*CAVICCHIOLI '1928' *Prosecco, Modena, Italy*12/splitTORRESELLA *Prosecco, Italy*10LAMARCA *Rosé Prosecco, Italy*12/splitBERNE 'INSPIRATION' *Rosé, Côtes de Provence, France*14VILLA ROSA *Moscato D' Asti, Italy*10PIERRE SPARR *Riesling, Alsace, France*11CASTELLO DI TITIGANO *Orvieto Classico, Superiore, Italy*12CAPOSALDO 'DELLE VENEZIE' *Pinot Grigio, Italy*10SQUEALING PIG *Sauvignon Blanc, Marlborough, New Zealand*11HESS SHIRTAIL RANCHES *Chardonnay, Paso Robles, California*11FRANK FAMILY *Chardonnay, Carneros, Napa Valley, California*18CAKEBREAD FAMILY 'BEZEL' *Chardonnay, San Luis Obispo Coast,*15KING ESTATE 'INSCRIPTION' *Pinot Noir, Willamette Valley, Oregon*15TAPESTRY *Red Blend Paso Robles, California*14GABREILLE ASHLEY *Cabernet Sauvignon, Alexander Valley, Sonoma, California*12BERINGER 'KNIGHTS VALLEY' *Cabernet Sauvignon, Sonoma, California*16MARTIN RAY *Pinot Noir, Sonoma Coast, California*14CHATEAU CHAPELLE D' ALIENOR *Bordeaux Blend, France*14NEVIO *Montepulciano d'Abruzzo, Italy*14

C O C K T A I L S

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 Liqueur, Prickly Pear, Lime* 14

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

M O C K T A I L S

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

B O T T L E S & C A N S

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

D R A F T B E E R P I N T S

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

CRISPY PAD THAI BRUSSEL SPROUTS

Tamarind Soy Glaze, Peanuts, Kimchi Aioli 15

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, Miso Soy Marinated Tuna, Pickled Ginger, Wakame, Nori Aioli, Toasted Sesame 19

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.

 ENTREES

 FISH OF THE NIGHT
Chef's Choice MP

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

CREAMY TUSCAN CHICKEN TAGLIATELLE 
*Bone-In Chicken Breast, House-Made Tagliatelle, Italian Sausage,
 Kale, Parmigiano-Reggiano, Roasted Tomato Pesto 28*

*JOSPER ROASTED BEEF TENDERLOIN 
*Truffle Celeriac Puree, Thick Cut House-Made Onion Rings,
 Fresh Horseradish Crema, Roasted Haricot Verts, Demi-Glace 49*

*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 
Whipped Yukon Potatoes, Grilled Zucchini, Za'atar, Mint Zhoug, Fig Jam, Pistachios 49

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

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

*MISO SOY 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

DARK CHOCOLATE CREMOSO
Crystallized Sesame Seeds, Citrus Ginger Chantilly 10

LIMONCELLO ICEBOX CHEESECAKE
Blueberry Compote, Almond Graham Crumble, Thyme Syrup 10

PEANUT BUTTER GOOEY CAKE 
Gluten Free Brownie, Vanilla Ice Cream 10

HOUSE-MADE ICE CREAM
Seasonal Selections 3 / per scoop

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