APPETIZERS & SALADS

Spinach & Artichoke Dip 14 served with salsa and warm tortilla chips

Deviled Eggs & Millionaire's Bacon 14

LOBSTER BISQUE 14 fresh Maine lobster, sherry

HOMEMADE DONUTS 10
fresh créme anglaise, hot fudge
& raspberry dipping sauces
SUNDAY'S ONLY

GRILLED CALIFORNIA ARTICHOKES 14 simply grilled, aioli

CAESAR* 14
grated parmesan, toasted ciabatta croutons
chicken, salmon*, or blackened shrimp - 6

The Wedge 14
butter lettuce, chopped bacon, cucumber, egg,
Bleu Cheese or Thousand Island

BRUNCH CLASSICS

EGGS BRICKTOP'S 18 sausage, egg, Jack cheese casserole, served with herb roasted potatoes

CHICKEN & WAFFLE** 20 malted waffle, served with bacon

EGGS BENEDICT* 18
choice of
Canadian bacon, smoked salmon, or avocado
served with herb roasted potatoes

BRIOCHE FRENCH TOAST 18 topped with powdered sugar and warm maple syrup, served with herb roasted potatoes & bacon Shrimp & Grits* 20 sautéed shrimp in a savory Creole sauce, warm cheddar grits

French Omelette 18 crème fraîche, fresh herbs, served with herb roasted potatoes

Two Eggs Any Style* 18
bacon or breakfast sausage,
herb roasted potatoes and toasted English muffin

Blueberry or Pecan Waffle** 18 malted waffle, served with bacon

BLT Breakfast Sandwich* 16 applewood smoked bacon, crisp lettuce, fresh tomato & fried egg, served with herb roasted potatoes STEAK & EGGS* 24
filet mignon, scrambled eggs,
served with herb roasted potatoes &
toasted English muffin

OTHER CHOICES

Cobb Salad 20 grilled chicken, tomato, avocado, blue cheese, bacon, egg ATLANTIC SALMON* 22 pan-roasted, served with rice pilaf and broccoli

Cheeseburger Deluxe*

fully dressed, sharp cheddar sunny side up egg 2

Tavern Burger 18 two griddled patties, caramelized onion, American cheese, secret sauce

served with French fries or cole slaw

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BISTRO CHICKEN 20

thinly sliced chicken breast, pan-sautéed, beurre blanc, served with creamy whipped potatoes and sautéed spinach

PALM BEACH* 24

perfectly stacked crab meat, poached shrimp rémoulade, avocado, diced tomato, chopped egg

BRUNCH LIBATIONS

Mimosa 12 orange juice, blood orange juice or grapefruit juice

Carafe of Champagne 42

WHITE PEACH BELLINI 12 peach nectar, champagne

French 75 12 Botanist gin, lemon, champagne ROSEMARY GREYHOUND 13 Ketel One vodka, fresh grapefruit juice, rosemary

BLOODY BULL 12 Wheatley vodka, Zing Zang, beef broth

ZERO PROOF

No - Paloma 10 fresh grapefruit juice, lime juice agave nectar Indian Rose Garden 10 Seedlip Citrus, lavender, Indian Rose Garden tea syrup

BY THE GLASS & BOTTLE

SPARKLING/CHAMPAGNE		Cabernet	
La Marca Prosecco, IT Schramsberg "Mirabell" Brut, CA Möet & Chandon "Imperial" Brut, FR Veuve Clicquot, FR CHARDONNAY	14/54 16/72 99 102	Coastal Vines, CA Hess Select, Sonoma, CA Duckhorn "Decoy", Sonoma, CA Austin Hope, Paso Robles, CA Caymus, Napa, CA Stag's Leap "Artemis", Napa, CA Silver Oak, Alexander Valley, CA Nickel & Nickel "CC Ranch", Napa, CA198	4 2 0 8 8
Coastal Vines, CA Hess Select, Sonoma, CA Sonoma Cutrer, CA Frank Family, Napa, CA Cakebread, Napa, CA Far Niente, Napa, CA SAUVIGNON BLANC	12/40 14/54 16/62 86 88 102	PINOT NOIR Coastal Vines, CA Meiomi, CA Siduri, Willamette Valley, OR La Crema, Sonoma, CA Alexana, Willamette, OR Belle Glos "Clark & Telephone", CA 12/40 14/54 14/54 16/63 1.82	4 2 2 2
Coastal Vines, CA Honig, Napa, CA Kim Crawford, NZ Hubert Brochard Sancerre, FR Duckhorn, Sonoma, CA MORE WHITES Trefethen Riesling, Napa, CA Whispering Angel Rose, FR Santa Margherita Pinot Grigio, IT	12/40 14/54 14/54 16/62 68	More Reds Mollydooker "The Boxer" Shiraz, AU 18/77 Caymus "Emmolo" Merlot, Napa, CA 20/72 Robert Foley "Griffin" Red Blend, Napa, CA 20/82 Orin Swift, 8 Years in the Desert Zinfandel Blend, CA 20/82 Orin Swift "Abstract" Red Blend, CA78 Paraduxx, Cabernet Blend, Napa, CA88 Cain Five Cabernet Blend, Napa, CA208	2 2 2 8 8

Corkage Fee \$20

ON TAP

\$7

Triple C Brewery Stella Artois Olde Mecklenberg Brewery NoDa Brewing Company