### APPETIZERS & SALADS

SPINACH & ARTICHOKE DIP 14 parmesan cream sauce

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 ONLY

LITTLE GEM 14

grated feta, diced tomato and cucumber, red onion, egg, green goddess dressing

Caesar\* 14

grated parmesan, toasted focaccia 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 16 sausage, egg, Jack cheese casserole, served with herb roasted potatoes

EGGS BENEDICT\* 18

Canadian bacon • smoked salmon • avocado served with herb roasted potatoes

CHICKEN & WAFFLE 20 malted waffle, served with bacon

Huevos Rancheros 18

BRIOCHE FRENCH TOAST 18 topped with powdered sugar and warm maple syrup, served with herb roasted potatoes & bacon

two eggs, chorizo, corn tortillas, black beans, melted cheese, warm salsa, served with herb roasted potatoes

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

French Omelette 18 crème fraîche, fresh herbs, served with herb roasted potatoes Avocado Toast\* 16
topped with two poached eggs,
feta cheese, red radishes & pea shoot sprouts

STEAK & EGGS\* 24 filet mignon, scrambled eggs, served with herb roasted potatoes & toasted English muffin

Lobster Benedict\* 28
hollandaise, fresh Maine lobster, avocado, sliced tomato,
served with herb roasted potatoes

Shrimp & Grits\* 20 sautéed shrimp in a savory Creole sauce, warm cheddar grits, sunny side up egg

## OTHER CHOICES

Cheeseburger Deluxe\* or Tavern Burger 18
sharp cheddar two griddled patties, caramelized onion,
sunny side up egg 2 American cheese, secret sauce

AHI TUNA BOWL\* 22 sushi rice, mango, avocado, crispy shallots, fresno peppers, macadamia nuts\*\*

ATLANTIC SALMON\* 22

pan-roasted, served with haricot verts with toasted almonds

BISTRO CHICKEN 20 thinly sliced chicken breast, pan sautéed, beurre blanc, served with creamy whipped potatoes COBB SALAD 20 grilled chicken, tomato, avocado, blue cheese, bacon, 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

 $\begin{array}{c} B{\rm LOODY}\;B{\rm ULL}\;12 \\ \end{array}$  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

La Marca Prosecco, IT Gruet Sauvage Blanc de Blanc, NM Domaine Carneros Brut Rose, CA Möet & Chandon "Imperial" Brut, F Veuve Clicquot, FR  CHARDONNAY	14/54 14/62 74 R99 102	Coastal Vines, CA Duckhorn "Decoy", Sonoma, CA Austin Hope (1L), Paso Robles, CA Quilt, Napa, CA Caymus, Napa, CA Shafer One Point Five, Napa, CA Nickel & Nickel, Napa, CA	12/40 16/62 20/110 72 108 150 165
Coastal Vines, CA Caymus "Mer Soleil" Silver, CA Sonoma Cutrer, CA	12/40 14/56 16/62	Pinot Noir	
Bezel, Edna Valley, CA	16/62	Coastal Vines, CA	12/40
Rombauer, Napa, CA	78	Meiomi, CA	14/54
Cakebread, Napa, CA	88	Siduri, Willamette, OR	16/62
		Landmark Overlook, CA	17/72
Sauvignon Blanc		Martinelli, Sonoma, CA La Crema, Sonoma, CA Belle Glos "Clark & Telephone", CA	18/70 62 82
Kim Crawford, NZ	14/54	Kistler, Sonoma Coast, CA	135
Le Grand Ballon, FR	14/54		
Le Garenne, Sancerre, FR	18/68		
Twomey by Silver Oak, CA	64	More Reds	
More Whites		Mollydooker "The Boxer" Shiraz, AU Caymus "Emmolo" Merlot, Napa, CA Orin Swift, 8 Years in the Desert Zinfandel Blend, CA The Prisoner, Red Blend, Napa, CA	14/56 16/62 \(\delta\) 20/82 20/88
Coastal Vines Pinot Grigio, CA	12/40	Stags' Leap, Petit Sirah, Napa, CA	85
Whispering Angel Rose, FR	14/54	Paraduxx, Cabernet Blend, Napa, CA	88
Vigneti Del Sol Pinot Grigio, IT	14/54	Orin Swift "Papillon" Bordeaux Blend, CA	102
Trefethen Riesling, Napa, CA	52	Cain Five Cabernet Blend, Napa, CA	208

Corkage Fee \$20

ON TAP

\$7

Bearded Iris, Homestyle IPA Stella Artois, Belgian Pilsner Michelob Ultra