APPETIZERS & SALADS

Grilled California Artichokes 22
simply grilled, aioli

Deviled Eggs & Sugar Bacon 18

Caesar* 18
grated parmesan, toasted croutons
add chicken, salmon* or blackened shrimp -10

Lobster Escargot 28
tender lobster meat in a garlic-herb butter

Homemade Donuts 14
fresh créme anglaise, hot fudge
& raspberry dipping sauces

Little Gem 18
grated feta, diced tomato and cucumber,
red onion, egg, green goddess dressing

Spinach & Artichoke Dip 20
served with salsa and warm tortilla chips

Lobster Bisque 18
fresh Maine lobster, sherry

The Wedge 18
iceberg lettuce, chopped bacon, cucumber, egg,
blue cheese or thousand island

BRUNCH CLASSICS

Classic Eggs Benedict* 24
Canadian bacon, hollandaise
served with herb roasted potatoes

Blueberry or Pecan Waffle** 22
malted waffle, served with bacon

Shrimp & Grits* 28
sautéed shrimp in a savory Creole sauce, warm
cheddar grits

Huevos Rancheros* 24
two eggs, chorizo, corn tortilla, black
beans, melted cheese, avocado, warm salsa,
served with herb roasted potatoes

Eggs BrickTop's 24
sausage, egg, Jack cheese casserole,
served with herb roasted potatoes

Avocado Toast* 26
topped with two poached eggs,
feta cheese, red radishes & mesclun mix

Steak & Eggs* 28
sliced steakhouse style, scrambled eggs,
served with herb roasted potatoes &
toasted English muffin

BT Breakfast* 24
two eggs over easy, bacon,
herb roasted potatoes
and toasted English muffin



Brioche French Toast 24
topped with powdered sugar and warm maple syrup,
served with herb roasted potatoes & bacon

California Benedict* 24
hollandaise, fresh sautéed spinach,
avocado, tomato
served with herb roasted potatoes

Lobster Benedict* 36
hollandaise, fresh Maine lobster,
avocado, sliced tomato,
served with herb roasted potatoes

Chicken & Waffle 26
malted waffle, served with bacon

OTHER CHOICES

Ahi Tuna Poke Bowl* 34
sushi rice, mango, avocado,
crispy shallots, shaved fresno peppers,
macadamia nuts**

Palm Beach Salad* 28
perfectly stacked crab meat, poached shrimp rémoulade,
avocado, diced tomato, chopped egg

Cheeseburger Deluxe* OR **Tavern Burger** 28
fully dressed, sharp cheddar — two griddled patties, caramelized onion,
sunny side up egg 2 — American cheese, secret sauce
served with cole slaw, French fries, or onion rings

Bistro Chicken 34
thinly sliced chicken breast, pan-sautéed, beurre blanc,
served with creamy whipped potatoes

Atlantic Salmon* 36
pan-roasted
served with sautéed spinach

18% GRATUITY ADDED FOR PARTIES OF SIX OR MORE

*Our steaks, cheeseburgers and seafood are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. There is a serious risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood, or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

** Contains nuts. Please inform your server of any food allergies you may have so we may properly address them.

BRUNCH LIBATIONS

Mimosa 16
orange juice or grapefruit juice, champagne

Bloody Mary 16
Wheatley vodka, Zing Zang

Fresh Peach Bellini 16
peach nectar, champagne

Tequila Sunrise 16
Corazon Blanco tequila, fresh orange juice, grenadine

Screwdriver 16
Wheatley vodka, fresh orange juice

Glass of Champagne 16
Jean St. Louis

Bloody Bull 16
Wheatley vodka, Zing Zang, beef broth

BY THE GLASS & BOTTLE

Sparkling/Champagne

La Marca Prosecco, IT	15/62
Schramsberg "Mirabelle" Brut, CA	19/74
Domaine Carneros Brut Rosé, CA	21/82
Veuve Clicquot, FR	25/112
Gruet Sauvage Blanc de Blanc, NM	...74
Möet & Chandon "Imperial" Brut, FR	...112
Perrier Jouet, FR	...112

Chardonnay

Coastal Vines, CA	14/40
Hess Select, Monterey, CA	17/58
Sonoma Cutrer, CA	21/78
Rombauer, Napa, CA	23/87
Far Niente, Napa, CA	29/102
La Crema, Sonoma, CA	...64
Cakebread, Napa, CA	...92

Sauvignon Blanc

Coastal Vines, CA	14/40
Kim Crawford, NZ	19/68
Rombauer, Napa, CA	23/64
Bernard Fleuriet et Fils Sancerre, FR	22/74
Le Grand Ballon, FR	...56

More Whites

Whispering Angel Rose, FR	18/62
Santa Margherita Pinot Grigio, IT	18/68
Louis Jadot Chablis, Burgundy, FR	20/76

Cabernet

Coastal Vines, CA	14/40
Hess Select, Monterey, CA	17/60
Duckhorn "Decoy", Sonoma, CA	19/70
Daou Reserve, Paso Robles, CA	20/75
Turnbull, Napa, CA	23/86
Austin Hope (1L), Paso Robles, CA	23/112
Frank Family, Napa, CA	24/90
Caymus, Napa, CA	39/147
Jordan, Alexander Valley, CA	...107
Silver Oak, Alexander Valley, CA	...137
Stag's Leap Artemis, CA	...147
Shafer One Point Five, Napa, CA	...202

Pinot Noir

Coastal Vines, CA	14/40
Meiomi, CA	18/68
Siduri, Willamette, OR	21/80
Belle Glos "Clark & Telephone", CA	23/84
Duckhorn "Migration", CA	...74
Martinelli, Sonoma, CA	...80
Penner Ash, OR	...102
Domaine Serene "Evenstad Reserve", OR	...107

More Reds

Klinker Brick Old Vine Zinfandel, CA	19/70
Mollydooker "The Boxer" Shiraz, AU	20/75
Turley Old Vine Zinfandel, Napa, CA	21/80
Stags' Leap Petite Syrah, Napa, CA	21/80
Caymus "Emmolo" Merlot, Napa, CA	24/90
The Prisoner, Red Blend, CA	24/90
Orin Swift "Abstract" Red Blend, Napa, CA	...80
Paraduxx, Cabernet Blend, Napa, CA	...88
Plumpjack Syrah, CA	...142
Cain Five Cabernet Blend, CA	...210

Corkage Fee $30

ON TAP

$7

Stella Artois, Belgian Pilsner
Modelo Especial
Blue Moon
Coors Light