
APPETIZERS & SALADS

SPINACH & ARTICHOKE DIP 14
served with salsa and warm tortilla chips

DEVILED EGGS &
SUGAR BACON 14

LOBSTER BISQUE 12
fresh Maine lobster, sherry

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

LITTLE GEM 14
grated feta, diced tomato and cucumber,
red onion, egg, green goddess dressing

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

THE WEDGE 14
iceberg lettuce, chopped bacon, cucumber, egg,
blue cheese or thousand island

BRUNCH CLASSICS

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

CLASSIC EGGS BENEDICT* 20
Canadian bacon, hollandaise
served with herb roasted potatoes

CHICKEN & WAFFLE 22
malted waffle, served with bacon

BRIOCHE FRENCH TOAST 20
topped with powdered sugar and warm maple syrup,
served with herb roasted potatoes & bacon

HUEVOS RANCHEROS 20
two eggs, chorizo, corn tortillas, black beans,
melted cheese, avocado, warm salsa,
served with herb roasted potatoes

BLUEBERRY OR PECAN WAFFLE** 20
malted waffle, served with bacon

SMOKED SALMON BENEDICT* 20
cold smoked salmon, hollandaise, dill
served with herb roasted potatoes

AVOCADO TOAST* 18
topped with poached eggs,
feta cheese, shaved red radishes & mesclun mix

STEAK & EGGS* 26
filet mignon, scrambled eggs,
served with herb roasted potatoes &
toasted English muffin

LOBSTER BENEDICT* 30
hollandaise, fresh Maine lobster, avocado, sliced tomato,
served with herb roasted potatoes

SHRIMP & GRITS* 22
sautéed shrimp in a savory Creole sauce,
warm cheddar grits

OTHER CHOICES

COBB SALAD 20
grilled chicken, tomato, avocado,
blue cheese, bacon, egg

ATLANTIC SALMON* 24
pan-roasted,
served with kale & quinoa salad

CHEESEBURGER DELUXE* OR TAVERN BURGER 18
fully dressed, sharp cheddar OR two griddled patties, caramelized onion,
sunny side up egg 2 American cheese, secret sauce
served with French fries or cole slaw

PALM BEACH* 24
perfectly stacked crab meat,
poached shrimp rémoulade, avocado,
diced tomato, chopped egg

BISTRO CHICKEN 22
thinly sliced chicken breast, pan sautéed,
beurre blanc, served with creamy whipped potatoes

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

<p style="text-align: center;">MIMOSA 14</p> <p>orange juice or grapefruit juice, champagne</p>	<p style="text-align: center;">BLOODY MARY 14</p> <p>Wheatley vodka, Zing Zang</p> <p style="text-align: center;">TEQUILA SUNRISE 14</p> <p>Corazon Blanco tequila, fresh orange juice, grenadine</p>	<p style="text-align: center;">FRESH PEACH BELLINI 14</p> <p>peach nectar, champagne</p>
<p style="text-align: center;">SCREWDRIVER 14</p> <p>Wheatley vodka, fresh orange juice</p>	<p style="text-align: center;">GLASS OF CHAMPAGNE 14</p> <p>Louis Perdrier Brut</p>	<p style="text-align: center;">BLOODY BULL 14</p> <p>Wheatley vodka, Zing Zang, beef broth</p>

BY THE GLASS & BOTTLE

SPARKLING/CHAMPAGNE

La Marca Prosecco, IT	14/54
Louis de Grenelle, FR	14/54
Schramsberg “Mirabelle” Brut, CA	18/70
Piper-Heidseck, FR	...74
Domaine Carneros Brut Rose, CA	...80
Möet & Chandon “Imperial” Brut, FR	...100
Veuve Clicquot, FR	...110

CHARDONNAY

Joseph Drouhin Macon-Villages, FR	14/54
Hess, Monterey, CA	16/62
Sonoma Cutrer, CA	17/68
Rombauer, Napa, CA	...78
Cakebread, Napa, CA	...88
Mount Eden, Santa Cruz Mountains, CA	...145

SAUVIGNON BLANC

Kim Crawford, NZ	14/54
East Side Crossing, CA	16/62
Comte de la Chevaliere Sancerre, FR	18/68
Henri Bourgeois, Pouilly-Fume, FR	18/68
Domaine Vacheron “Les Romains”, FR	...145

MORE WHITES

Konstantin Frank Riesling, NY	14/54
Caymus Conundrum White Blend, CA	16/62
Peter Zemmer Pinot Grigio, Alto Adige IT	18/68
Whispering Angel Rose, FR	18/68

CABERNET

Duckhorn “Decoy”, Sonoma, CA	16/62
Quilt, Napa, CA	20/78
Austin Hope (1L), Paso Robles, CA	20/110
Trefethen, Dragon’s Tooth Estate, CA	22/86
Robert Sinskey “Point of View”, CA	...88
Orin Swift “Palermo”, CA	...115
Shafer TD-9, CA	...120
Caymus, CA	...125
Heitz Cellars “C91”, CA	...150
Nickel & Nickel, Napa, CA	...180
Faust “The Pact”, Coombsville, CA	...185

PINOT NOIR

Meiomi, CA	14/54
Ken Wright, OR	16/62
Walt “La Brisa”, CA	18/70
Siduri, Willamette, OR	...70
Belle Glos “Clark & Telephone”, CA	...78
Martinelli, Sonoma, CA	...82
Kistler, Sonoma Coast, CA	...135
Sea Smoke “Southing”, CA	...185

MORE REDS

Château d’Issan Red Blend, Margaux, FR	16/62
D’Arenburg “Footbolt”, Shiraz, AU	16/62
Orin Swift “Advice from John” Merlot, CA	18/70
The Prisoner, Red Blend, Napa, CA	20/88
Turley Juvenile Zinfandel, CA	...78
Robert Foley “The Griffin” Blend, CA	...85
Orin Swift, 8 Years in the Desert Zinfandel Blend, CA	...88
Tenuto San Guido Le Difese Blend, IT	...95
Textbook “Mise En Place” Cabernet Blend, CA	...110
Mollydooker “Carnival of Love” Shiraz, AU	...145
Tommasi Amarone, IT	...145

Corkage Fee \$20

ON TAP

Bearded Iris, Homestyle IPA

\$7

Stella Artois, Belgian Pilsner

Half Batch Seasonal

Miller Lite