

BrickTop's

ESTABLISHED 2006



APPETIZERS

LOBSTER BISQUE 10

fresh Maine lobster, cream, brandy

HEIRLOOM TOMATO SALAD 14

local buratta, extra virgin olive oil, basil

ARTICHOKEs 10

simply grilled, aioli

SPINACH & ARTICHOKE DIP 10

parmesan cream sauce

HOMEMADE DONUTS 8

crème anglaise, hot fudge & raspberry dipping sauces

DEVEILED EGGS & MILLIONAIRE'S BACON 10

TEMPURA SHRIMP 12

sweet chili aioli

BRUNCH FAVORITES

all eggs are certified organic

LOBSTER BENEDICT* 22

hollandaise, fresh Maine lobster, avocado, sliced tomato, served with BT potatoes

EGGS BENEDICT* 14

hollandaise, Virginia ham, served with BT potatoes

CALIFORNIA BENEDICT* 14

hollandaise, fresh sautéed spinach, avocado, tomato, served with BT potatoes

CRAB BENEDICT* 15

hollandaise, served with BT potatoes

BLUEBERRY OR PECAN WAFFLE** 12

malted waffle, served with bacon

STEAK & EGGS* 20

filet mignon medallions, scrambled eggs, served with BT potatoes & English muffin

SHRIMP & GRITS* 20

sautéed shrimp in a savory Creole sauce, warm cheddar grits, sunny side up egg

BRIOCHE FRENCH TOAST** 12

caramelized bananas, maple syrup, served with bacon

CHICKEN & WAFFLE** 14

chicken tenders, malted waffle, served with bacon

EGGS BRICKTOP'S 14

sausage, egg, jack cheese casserole, served with BT potatoes

SANDWICHES & ENTRÉE SALADS

sandwiches served with cole slaw or french fries

FISH TACOS 15

blackened fish of the day, sharp cheddar, avocado, cilantro

CHEESEBURGER* or BACON CHEESE BURGER* 14/16

sharp cheddar applewood smoked bacon

AHI TUNA BURGER* 16

seared rare, ginger, wasabi aioli, topped with ponzu cole slaw

COBB 16

grilled chicken, tomato, avocado, blue cheese, bacon, egg

PALM BEACH 18

crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg

BBQ CHICKEN 16

roasted corn, avocado, black beans, ranch

ENTRÉES

Wedge, Caesar,* or Garden Salad - 5

FLORIDA RED SNAPPER 24

pan sautéed served with fresh sautéed corn

SCOTTISH SALMON 18

simply grilled, served with cole slaw

RAINBOW TROUT 18

simply grilled, lemon beurre blanc, capers, served with cole slaw

AHI TUNA STEAK* 20

sesame crusted, seared rare, sliced, served with stir-fried vegetables

CHICKEN MILANESE 16

parmesan crusted, capers, lemon beurre blanc, served with pasta Alfredo

PRIME MEATLOAF 16

prime sirloin, served with creamy whipped potatoes

BABY BACK RIBS 20

slow-roasted, served with cole slaw & french fries

CRISPY CHICKEN TENDERS 16

breaded to order, served with cole slaw & french fries

SIDES - 5

FRESH SAUTÉED CORN

CREAMY WHIPPED POTATOES

WARM CHEDDAR GRITS

BROCCOLI

KALE & QUINOA SALAD**

FRESH SAUTÉED OR CREAMED SPINACH

MACARONI GRATIN

STIR-FRIED VEGETABLES

BUTTER BEANS

18% gratuity added for parties of six or more

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

GIFT CARDS AVAILABLE at

BrickTops.com

Whites

SPARKLING

La Marca Prosecco , IT	9 / 40
Schramsberg Mirabelle , Napa Valley, CA	12 / 55
Veuve Clicquot “Yellow Label,” Reims, FR	98

ROSÉ

Whispering Angel , Côtes de Provence, FR	12 / 44
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CHARDONNAY

Canyon Road , Modesto, CA	8 / 28
Hess Select , Monterey, CA	9 / 32
William Hill , Central Coast, CA	10 / 36
Sonoma Cutrer , Russian River, CA	14 / 52
Trefethen , Napa Valley, CA	15 / 56
Cakebread , Napa Valley, CA	78

SAUVIGNON BLANC

Joel Gott , Napa, CA	9 / 32
Kim Crawford , Marlborough, NZ	12 / 44

PINOT GRIGIO/PINOT GRIS

Canyon Road , Modesto, CA	8 / 28
Barone Fini , IT	9 / 32
J Pinot Gris , Russian River Valley, CA	11 / 40

RIESLING

Kiona , Washington State	9 / 32
Pewsey Vale , Eden Valley, AUS	10 / 36

Brunch Libations

Bloody Mary	10
Smirnoff Vodka, Zing Zang	

French 75	10
Beefeater Gin, Fresh Lemon Juice, Champagne	

Rosemary Greyhound	10
Smirnoff Vodka, Grapefruit Juice, Rosemary Simple Syrup	

Screwdriver	10
Smirnoff Vodka, Fresh Orange Juice	

Peach Belini	10
Peach Nectar, Peach Schnapps, Champagne	

Blood Orange Mimosa	10
Blood Orange Juice, Champagne	

Hot Tea ~ *Firepot Nomadic Teas*

Oolong	5
Iron Goddess of Mercy	

Botanical Blend	5
Indian Rose Garden	

Black Tea	5
Breakfast Blend	

Rooibos	5
Chai	

Reds

PINOT NOIR

Edna Valley , Central Coast, CA	10 / 36
Brella , Willamette Valley, OR	11 / 40
Belle Glos Meiomis , Sonoma County, CA	12 / 44
La Crema , Sonoma, CA	14 / 52
Belle Glos Clark & Telephone , Santa Maria Valley, CA	80

ZINFANDEL

1000 Stories Bourbon Barrel Aged , Mendocino, CA	11 / 40
Boneshaker , Lodi, CA	12 / 44

CABERNET SAUVIGNON

Coastal Vines , CA	8 / 28
Louis Martini , Sonoma, CA	10 / 36
B-Side , Napa Valley, CA	13 / 48
BR Cohn “Silver Label,” North Coast, CA	15 / 56
Jordan , Alexander Valley, CA	80
Caymus , Napa Valley, CA	105
Rodney Strong Brothers , Alexander Valley, CA	110

MERLOT

Robert Hall , Paso Robles, CA	11 / 40
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UNIQUE REDS

Decero , Malbec, Mendoza, Argentina	10 / 36
Charles Krug Purple Heart , Napa Valley, CA	12 / 44
Albertina , Cab Franc, Mendocino, CA	14 / 52
Robert Foley Griffin , Napa Valley, CA	16 / 60
Stags’ Leap , Petite Syrah, Napa Valley, CA	67
Mullan Road Cellars by Dennis Cakebread , Columbia, WA	78

Beer

ON TAP

Stella Artois Pilsner	6
OMB	6
Wooden Robot	6
Triple C	6

OTHER

Unknown	6
Highland	6
Heineken	5
Birdsong	7
Bud Light	5
Sugar Creek	6
NoDa	7

