

Lunch Menu On
Other Side

BRUNCH CHEERS!



Carafe of Sangria, Champagne, or Rosé 20

Bottle of Veuve Clicquot Ponsardin 98

Milk Punch 8

the brunch drink of New Orleans

Pimm's Cup 7

Pimm's No. 1 topped off with lemonade and ginger ale

Champagne Cocktail 7

champagne with a sugar cube & a dash of bitters

Bloody Mary 7

Fresh Orange or Grapefruit Juice 2.5

By The Carafe 10

French 75 8 à la Bar Hemingway, Paris

champagne, gin, sugar, fresh lemon juice

Mimosa 7

champagne with fresh orange juice

Peach Bellini 7

peach Schnapps, champagne, and peach nectar

Greyhound 7

Rosemary Grapefruit Soda 2.5

Starters

Deviled Eggs and Sugar Bacon 9

a BrickTop's specialty!

Smoked Salmon Flatbread 14

capers, dill and red onion

Bite-Sized Homemade Donuts 7

a baker's dozen (13) with three delicious dipping sauces

The Benedicts

Poached Eggs Served On a Toasted English Muffin with
Oven Roasted Potatoes or Cheddar Cheese Grits

Steak 15

béarnaise

Crab 15

hollandaise

BLT 12

hollandaise

Bel Air 12

tomato, avocado, hollandaise

Eggs 12

Virginia ham, hollandaise

Smoked Salmon 15

hollandaise

Deluxe 15

one steak and one crab

Other Choices

French Toast 11

caramelized bananas, whipped cream

Chicken and Waffle 12

chicken tenders, malted waffle, bacon

Pecan or Blueberry Waffle ** 10

with applewood bacon

Eggs BrickTop's 12

sausage, parmesan, Fontina cheese

Brunch Filet 18

5-oz. cut, grilled tomato, choice of side

Huevos Rancheros 15

two over easy eggs, corn tortillas, black beans,
chorizo, salsa

Steak & Eggs 15

breakfast steak, two eggs cooked to order

**contains nuts

Our steaks are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. There is a risk associated with consuming raw oysters.

Brunch is served Saturday and Sunday from 11 to 3