



MEATING STREET
BRUNCH
EVERY SATURDAY & SUNDAY | 11AM - 2PM

snap a pic and tag us !



SMALL PLATES

**LOBSTER
MAC N' CHEESE. . . 28.⁹⁵**

fusilli, lobster meat, sharp cheddar, breadcrumbs

CRABCAKES. 25.⁹⁵

jumbo lump crab meat, peppers, breadcrumbs, white wine mustard seed sauce

**SHRIMP
OREGANATA. 24.⁹⁵**

breadcrumbs, white wine, garlic, tomato, herbs

**CHARCUTERIE
BOARD 29.⁹⁵**

assortment of curated meats and cheeses, dried apricots, fresh fig spread, olives, crostini

ADD a side Caesar or MS Salad to any of your entree for 6.⁹⁵

**PROSCIUTTO MELON
BURRATA. 21.⁹⁵**

prosciutto wrapped melon, burrata, evoo, balsamic

**BEGGARS
PURSE. 22.⁹⁵**

pear and goat cheese ravioli, sundried tomato, sage, truffle cream sauce

**CLAMS
CASINO. 18.⁹⁵**

breadcrumbs, peppers, bacon

**ROMAN
ARTICHOKES . . . 18.⁹⁵**

long stem artichokes, breadcrumbs, white wine, lemon, asiago, herbs

RAW BAR

***BEEF
CARPACCIO 24.⁹⁵**

5oz Greg Norman Australian Wagyu, arugula, shaved parmesan, truffle oil

***OYSTERS MP**

housemade cocktail sauce, horseradish

***TUNA
TARTARE 23.⁹⁵**

apple, sesame, soy sauce, avocado, wasabi cream, wonton chips, microgreens

**SHRIMP
COCKTAIL 22.⁹⁵**

housemade cocktail sauce

***CRISPY
TUNA 18.⁹⁵**

fried sushi rice, tuna mousse, seaweed, sesame seeds

***STEAK
TARTARE 22.⁹⁵**

capers, pickles, shallots, dijon mustard, worcestershire sauce, egg yolk, toast points

MS GREENS

BURRATA. 21.⁹⁵

soft-curd fresh mozzarella, prosciutto, cherry tomato, herbs, EVOO, balsamic glaze

CAESAR SALAD. . . 14.⁹⁵

romaine, housemade caesar dressing, shaved parmigiano, croutons

**BEET &
GOAT CHEESE. . . 18.⁹⁵**

MS greens, beets, red onion, goat cheese, candied walnuts, balsamic vinaigrette

**WEDGE
SALAD 16.⁹⁵**

iceberg, gorgonzola, cherry tomato, bacon chunks

+ ADD-ONS:

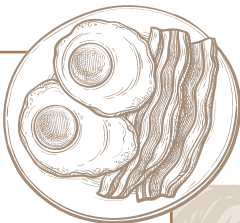
CHICKEN +11 | STEAK +17

TUNA +17 | SALMON +17

SHRIMP +17

THE
BRUNCH
MEAT

Sip, savor, and socialize.



**FRENCH TOAST
STRATA. 17.⁹⁵**

challah bread, Grand Marnier crème anglaise, whipped cream, fresh berries

**CHICKEN
AND WAFFLES . . . 20.⁹⁵**

crispy fried organic chicken breast, Belgian waffles

**CHALLAH
B.L.T. 18.⁹⁵**

toasted challah, thick-cut bacon, dill mayo, tomato, green leaf lettuce

**SPAGHETTI
CARBONARA . . . 22.⁹⁵**

spaghetti, pancetta, egg yolk, parmigiano, garlic

**FISH AND
CHIPS 25.⁹⁵**

cod filet, lightly battered, fried, tarter sauce, fries

**BREAKFAST
QUESADILLA . . . 19.⁹⁵**

eggs, bacon, sausage, peppers, onion, cheddar, side sour cream and salsa

**HUEVOS
RANCHEROS. . . . 20.⁹⁵**

basted eggs, corn tortillas, sausage, black beans, cheddar, avocado, sour cream, salsa

**NASHVILLE
HOT CHICKEN. . . 20.⁹⁵**

brioche, crispy fried organic chicken breast, Nashville hot sauce, pickles, sweet and tangy mayo, fries

**MS HANGOVER
BURGER 23.⁹⁵**

brioche, lettuce, tomato, onion, sharp cheddar, provolone, dill pickle, MS sauce topped with a basted egg and bacon, fries

**BREAKFAST
BOWL. 18.⁹⁵**

eggs, bacon, sausage, peppers, onion, home fries, cheddar, avocado, sour cream and salsa

**AVOCADO
TOAST. 18.⁹⁵**

avocado, onions, roasted tomatoes, bacon, balsamic glaze two egg

**SHRIMP AND
GRITS 23.⁹⁵**

sharp cheddar grits, blackened shrimp, onion, peppers, andouille, creole tomato sauce

**SURF AND
TURF 29.⁹⁵**

6oz Wagyu sirloin, 6oz Maine lobster tail, potato hash, served with fresh fruit

**MS EGGS BENEDICT
TRADITIONAL . . . 18.⁹⁵**

English muffin, Canadian bacon, poached egg, hollandaise, served with potato hash

**SALMON
BENEDICT 24.⁹⁵**

English muffin, smoked salmon, poached egg, hollandaise, served with potato hash

**CRABCAKE
BENEDICT 24.⁹⁵**

English muffin, crabcake, poached egg, hollandaise, served with potato hash

**STEAK AND
EGGS 26.⁹⁵**

6oz Wagyu sirloin, three basted eggs, served with potato hash and fresh fruit

ADD-ONS

BACON 4.⁹⁵

EGGS 4.⁹⁵

SMOKED
SALMON 9.⁹⁵

CRABCAKES. . . . 12.⁹⁵

let it pour

BOTTOMLESS MIMOSAS 22
BOTTOMLESS BLODDY MARY 22



*We're here to elevate your brunch experience with endless pours of Mimosas & Bloody Marys. However, the enjoyment of our guests and their safety remain our top priority. Our servers and management reserve the right to responsibly limit or discontinue service at their discretion. Please sip responsibly and enjoy your time with us. Cheers!

HAPPY HOUR

EVERYDAY 2PM - 6PM | BAR ONLY

drinks + food

\$38.95
PER PERSON
SUN-THUR
2PM - 5:30PM

Prix-Fixe
3 COURSE MENU

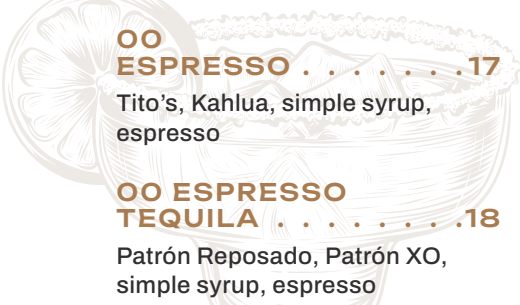
Entire party must be seated by 5:15pm

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS OUT OF CONSIDERATION OF OUR GUESTS WHO ARE WAITING, WE MAY ASK FOR YOUR TABLE ONCE YOU'VE FINISHED YOUR MEAL | 20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

OUR STATED MENU PRICING IS FOR CREDIT OR DEBIT CARD SALES. PAY WITH CASH AND SAVE 2.5%.



**BITTER SWEET
BARREL. 20**
barrel-aged MS bourbon, aztec
chocolate bitters, vanilla syrup



**OO ESPRESSO
TEQUILA18**
Patrón Reposado, Patrón XO,
simple syrup, espresso

**GUAVA
BREEZE16**
Bacardí Superior, guava purée,
lime juice, soda, mint

**THE
CONTINENTAL18**
Old Forester 1920 Prohibition
bourbon, Nonnino amaro, Aperol,
lemon

**WATERMELON
HEAT17**
Cazadores tequila, watermelon
purée, lime juice, jalapeño

**THE PEAR-FECT
MARTINI17**
Grey Goose La Poire, St. Germain,
pear purée, lemon juice, simple
syrup

**THE
SUNSEEKER16**
Bacardi coconut & pineapple,
Disaronno, lime, orange, pineapple
juice

**MILLIONAIRE
MARGARITA 35**
Patrón El Alto, Patrón Citronage,
lime juice, agave syrup

**KIWI
KOOLER.16**
Gray Whale gin, St. Germain, kiwi
purée, lime juice, simple syrup



**VIRGIN
MOJITOS. 9**
Mojitos: Strawberry, Passion Fruit,
Coconut or Original

**SPARKLING
BLUEBERRY
LEMONADE 9**
sprite, sparkling water, honey
syrup, lemon juice, blueberry syrup

**VIRGIN
STRAWBERRY
MULE 9**
ginger beer, strawberry purée,
honey syrup, sparkling water

**SPARKLING
PASSIONFRUIT
MINT 9**
passion fruit purée, mint, orange
juice, sparkling water, sprite

• MEATING STREET •
WINE LIST

*Our wine list is thoughtfully curated selections,
designed to complement every flavor on our menu.*

*Choose a favorite to enjoy on its own, or allow your
server to guide you toward the perfect pairing to
elevate your dining experience.*

WHITES

**CHAMPAGNE &
SPARKLING**

- 1001 Avisi Prosecco DOC Italy.187ml 11 / 42
1002 Mumm Napa Brut Prestige California.47
1003 Mumm Brut Rosé France 110
1004 Perrier Jouët Grand Brut France135
1005 Veuve Clicquot NV Yellow Label France. . . .160
1007 Veuve Clicquot Rich France150
1006 Dom Pérignon (2012) France 650
1008 Moët & Chandon Brut
Impérial Reserve France. 187ml 30 / 138
1009 Moët & Chandon
Impérial Nectar Rosé France150

**CRISP &
REFRESHING WHITES**

- 1101 French Blue Bordeaux Rosé France 36
1102 Château d’Esclans “Whispering Angel”
Rosé Provence.54
1104 Pink Flamingo Rose France12 / 47
1141 Bartenura Moscato D’Asti Italy12 / 47
1142 Terra D’oro Moscato Amador 34
1150 Chateau St. Michelle
Riesling Columbia Valley.15 / 54
1152 Firestone Riesling California32
1180 Crossings Sauvignon Blanc NZ15 / 54
1183 Mason Sauvignon Blanc Napa.56
1192 La Crema Sauvignon Blanc Sonoma 50
1185 Château De Sancerre
Sauvignon Blanc France.77
1201 Ruffino Aqua di Venus Pinot Grigio Italy54
2000 Ruffino Lumina Pinot Grigio Italy13 / 47
2002 Tolloy Pinot Grigio Italy 44
2004 Santa Margherita Pinot Grigio Italy 62
2005 Ferrari Carano Pinot Grigio Italy15 / 54
2101 Terras Gauda Albariño Spain. 50

**RICH &
LUSH WHITES**

- 1182 Ferrari-Carano Fume Blanc North Coast . . . 39
1184 Ladoucette Pouilly Fumé France104
2402 Sauvion Vouvray Loire Valley. 44
2409 La Crema Chardonnay, Monterey15 / 58
2501 Chalk Hill Russian River Chardonnay. . . .14 / 54
2502 Jordan Chardonnay Sonoma.78
2503 Stags Leap Wine Cellars “Karia”
Chardonnay Napa56
2508 La Crema Chardonnay Sonoma.56
2510 Far Niente Chardonnay Napa132
2600 Latour Pouilly Fuissé France70

REDS

**RUSTIC &
ROBUST REDS**

- 4000 Horse Heaven Hills “H3”
Merlot Columbia Valley.15 / 58
4003 Ferrari Carrano, Merlot Sonoma42
5000 Achaval-Ferrer “Mendoza” Malbec77
5002 Pascual Toso Malbec Mendoza 44
5003 Terrazas de los Andes Reserva
Malbec Mendoza13 / 50
6001 Gaja Ca’Marcanda “Promis”
Tuscan Blend Italy95
6002 Gaja Ca’Marcanda “Magari”
Tuscan Blend Italy145
7001 Ferrari Carano “Siena” California Blend. . . .47
7004 Unshackled, Prisoner Wine Co.
Red Blend California.16 / 59
8100 Poggio Del Concone
Super Tuscan Italy16 / 59

**SOFT &
ELEGANT REDS**

- 3000 Erath Pinot Noir Oregon14 / 55
3004 Patz and Hall, Pinot Noir Sonoma55
3005 Far Niente “En Route”
Pinot Noir Russian River78
3008 Meiomi Pinot Noir California15 / 58
3009 La Crema Pinot Noir Sonoma.56

**BIG &
BOLD REDS**

- 6200 Antinori “Pian Della Vigne
Brunello Di Montalcino” Italy145
7000 Josh Cabernet
Craftsman Collection California15/ 55
7003 Charles Krug “Generations”
Meritage Napa140
9000 Joel Gott
Cabernet Sauvignon California16 / 62
9001 Silver Palm
Cabernet Sauvignon North Coast.18 / 67
9002 Justin
Cabernet Sauvignon Paso Robles.57
9004 Stags Leap Wine Cellars “Artemis”
Cabernet Napa180
9005 Austin Hope
Cabernet Sauvignon Paso Robles. 115
9006 Caymus Cabernet Sauvignon Napa.160
9010 Stags Leap Wine Cellars “Fay”
Cabernet Napa (2018) 250
9018 The Prisoner
Cabernet Sauvignon Napa.95
9021 Silver Oak Cabernet Sauvignon Napa225
9100 “Purple Angel”
by Montes Carménère Chile180
9150 Far Niente Cabernet Napa 200
9155 Nickel & Nickel Cabernet Napa180
9160 Ziata Mia Madre Red Blend Napa (2017) . .235
9166 Antinori Tignanello Tuscany (2018) 285
9090 Opus One
Cabernet Sauvignon Napa (2018)575
9091 Opus One
Cabernet Sauvignon Napa (2019)570



**INQUIRE TODAY ABOUT HOSTING
YOUR NEXT EVENT AT MEATING STREET.**

*From corporate gatherings, networking events, and intimate celebrations;
our private dining room and outdoor lake view patio, offer the perfect backdrop.*

With tailored menus and warm hospitality, we create experiences that cater to your needs.

EMAIL US AT [INFO@MEATINGSTREET.COM](mailto:info@meatingstreet.com) | (772) 348-3805

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