



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

snap a pic and tag us !



@MeatingStreet

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

**CHARCUTERIE
BOARD 29^{.95}**

assortment of curated meats and cheeses, marinated onions, fresh fig spread, olives, crostini

**MARGHERITA
FLATBREAD 17^{.95}**

San Marzano tomato, EVOO fresh mozzarella, basil

**BEGGARS
PURSE. 22^{.95}**

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

**CLAMS
CASINO 18^{.95}**

breadcrumbs, peppers, bacon

**SPINACH
ARTICHOKE DIP. . 18^{.95}**

creamy spinach artichoke dip, breadcrumbs, tortilla chips

**CLAMS CASINO
FLATBREAD 21^{.95}**

clams, breadcrumbs, peppers, bacon, ricotta, fresh mozzarella, basil, EVOO

ADD a side Caesar or MS Salad to any of your entrées for 6^{.95}

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

***SESAME CRUSTED
AHI TUNA. 29^{.95}**

sesame, panko breadcrumbs, Asian honey citrus vinaigrette, Asian slaw

RAW BAR

***BEEF
CARPACCIO 24^{.95}**

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

***OYSTERS MP**

housemade cocktail sauce, horseradish

***TUNA
TARTARE 23^{.95}**

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

**SHRIMP
COCKTAIL 22^{.95}**

housemade cocktail sauce

ADD - ONS

CHICKEN +11^{.95}

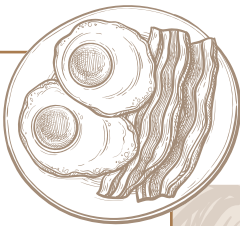
SHRIMP. +14^{.95}

STEAK. +17^{.95}

TUNA +17^{.95}

SALMON +17^{.95}

THE
BRUNCH
MEAT



**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 and fried, tarter sauce, fries

**BREAKFAST
QUESADILLA . . . 19^{.95}**

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

**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, basted egg, bacon, fries

**BREAKFAST
BOWL 18^{.95}**

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

**AVOCADO
TOAST. 18^{.95}**

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

**SHRIMP AND
GRITS 23^{.95}**

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

**SURF AND
TURF 29^{.95}**

6oz Wagyu sirloin, 6oz Maine lobster tail, home fries, served with fresh fruit

**MS EGGS BENEDICT
TRADITIONAL . . . 18^{.95}**

English muffin, Canadian bacon, poached egg, hollandaise, served with home fries

FRENCH DIP 22^{.95}

1lb shaved prime rib, au jus, horseradish cream sauce, baked baguette, fries

**STEAK AND
EGGS 26^{.95}**

6oz Wagyu sirloin, three basted eggs, served with home fries and fresh fruit

ADD - ONS

BACON 4^{.95}

EGGS 4^{.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 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