



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

Dix-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

A 2.95% OPERATION FEE WILL BE APPLIED TO ALL SALES TO OFFSET THE CONSTANTLY CHANGING COST FROM OUR SUPPLIERS.