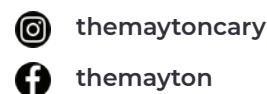


THE MAYTON



FOLLOW US:



BRUNCH

OMELETTE OF THE DAY*	\$11	EGGS BENEDICT*	\$12
Daily preparation, home fries		English muffins. Canadian bacon, poached eggs with Texas Pete hollandaise	
STEAK AND EGGS*	\$17	ENGLISH BREAKFAST*	\$15
Grilled steak, two eggs any style, home fries		Two eggs, ham, pork sausage, baked beans, mushroom, grilled tomato, choice of toast	
CHICKEN AND WAFFLES	\$13	SHRIMP AND GRITS*	\$14
Buttermilk fried chicken, waffles, and warm honey		NC Shrimp, bacon, asparagus, smoked tomato, shiitake, choice of egg	
FRITTATA	\$10	GRILLED VEGETABLE FLATBREAD V	\$13
Daily preparation, choice of baby green salad or potato		Grilled vegetables, smoked pecan and roasted red pepper puree	
BISCUITS AND GRAVY	\$9	THREE TACOS V, GF	\$12
Country sausage gravy over buttermilk biscuits		Choose one: pork, seasonal fish, or vegetable chorizo	
Add two eggs any style	\$2	CHICKEN TINGA TOSTADA GF	\$13
CRÈME BRÛLÉE FRENCH TOAST V	\$10	Tomato braised chicken, black beans, lettuce, pico, crème fraiche, jalapeno, potato, choice of egg	
Whipped cream, strawberry, blueberries		MAYTON BOWL V, GF	\$9
BURGER & FRIES*	\$13	Black beans with tomatoes and arugula, brown rice, pico, tortillas, and sunflower seed garnish	
Two house-ground patties, American, grilled onion, lettuce, pickle, Russian dressing, brioche			
ENGLISH MUFFIN SANDWICH*	\$12		
Egg, choice of bacon, pork or chicken sausage, cheese		Add: Two eggs any style*	\$2
AVOCADO TOAST V	\$8	Pork Sausage	\$2
Avocado, sunflower, pickled red onion		Chicken Apple Sausage	\$5
		Bacon	\$3
		Cheese	\$1.50

SALADS

MIXED BABY GREENS GF	\$8
Apple, celery, onion, pickled fennel, candied pecans, white balsamic vinaigrette	
GRILLED CAESAR	\$9
Grilled romaine, pomegranate, anchovy caesar dressing	
ADD: STEAK*	\$10
SHRIMP	\$6
SALMON*	\$9
GRILLED CHICKEN	\$6

20% gratuity will be added to parties of 6 or more.

DRINKS

COFFEE	\$2.50
DECAFFINATED	\$2.50
HOT TEA	\$2.50
ICED TEA	\$3
SODA	\$3
ICED COFFEE	\$3

Items marked with an asterisk may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

THE MAYTON



FOLLOW US:

 themaytoncary

 themayton

BRUNCH COCKTAILS

COLD FASHION \$12
Woodinville Bourbon, Kahlua, chocolate bitters

MAYTON MIMOSA \$10
Broken Shed vodka, orange, pineapple, champagne
PITCHER \$27

SMOKEY MARIA \$12
Tito's Vodka, mezcal, Bloody Mary mix

SAINT COLLINS \$12
Ketel One cucumber & mint vodka, Hendricks gin, St. Germain, lime, agave, club soda

FERRIS MULER \$11
Old Forester, lemon, apple, ginger honey syrup, ginger beer

BATIDA \$13
Leblon Cachaca, coconut rum, coconut milk, pineapple, rosemary

GINGER PEACH \$12
New Amsterdam peach vodka, ginger liqueur, cranberry, rose sparkling wine

BERRY SMOOTH \$12
Tanqueray gin, blackberries, St. Germain, lemon

BEER ON DRAUGHT

ALL PINTS \$7

BOND BROTHERS BEER CO.
EXTRA COFFEE VARIANT 11% ABV
Imperial milk stout with coconut and hazelnut coffee

FORTNIGHT BREWING CO.
IPA ABV VARIES
Seasonal IPA

WHITE STREET BREWING COMPANY
KOLSCH 5.2% ABV
Crisp and refreshing with melon and pear aromas and a golden color

CAROLINA BREWERY
AMERICAN IPA 6% ABV
Mosaic, Cascade, and Amarillo hops on a strong backbone of American pale malt

RED OAK
AMBER LAGER 5% ABV
Bavarian Lager, caramel malt flavor, light hops

• Ask your server for our rotating selection of craft beers •

BOTTLED BEER

COORS LIGHT	4.2% ABV	\$4
MICHELOB ULTRA	4.2% ABV	\$4
AMSTEL LITE	3.5% ABV	\$4
OATMEAL PORTER	5.9% ABV	\$5
HOPPYUM IPA	6.5% ABV	\$5
HEINEKEN	5% ABV	\$4
BLUE MOON	5.4% ABV	\$4
STELLA ARTOIS	5% ABV	\$4
CORONA LITE	4.1% ABV	\$4
YUENGLING	4.4% ABV	\$4
WICKED WEED		
PERNICIOUS IPA	7.3% ABV	\$5
SCARLET ROSE CIDER	5% ABV	\$5