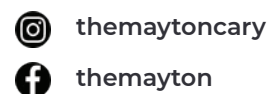


THE MAYTON



FOLLOW US:



BRUNCH

OMELETTE OF THE DAY*		\$11
Daily preparation, home fries		
STEAK AND EGGS*	GF	\$23
Grilled steak, two eggs any style, home fries		
CHICKEN AND WAFFLES		\$14
Buttermilk fried chicken, waffles, and warm honey		
FRITTATA		\$12
Daily preparation, choice of baby green salad or potato		
BISCUITS AND GRAVY		\$10
Country sausage gravy over buttermilk biscuits		
	Add two eggs any style	\$2
CRÈME BRÛLÉE FRENCH TOAST	V	\$12
Whipped cream, strawberry, blueberries		
BURGER & FRIES*		\$15
Two house-ground patties, American, grilled onion, lettuce, pickle, Russian dressing, brioche		
ENGLISH MUFFIN SANDWICH*		\$13
Egg, choice of bacon, pork or chicken sausage, cheese		
AVOCADO TOAST	V	\$10
Avocado, sunflower, pickled red onion		

EGGS BENEDICT* **\$13**
English muffins. Canadian bacon, poached eggs with Texas Pete hollandaise

ENGLISH BREAKFAST* **\$15**
Two eggs, ham, pork sausage, baked beans, mushroom, grilled tomato, choice of toast

SHRIMP AND GRITS* **\$18**
Bacon, asparagus, smoked tomato, shiitake, choice of egg

VEGETABLE GRILLED CHEESE V **\$12**
Fontina, grilled portobello, caramelized onion, garlic, tomato

THREE TACOS V, GF **\$12**
Choose one: seasonal fish or vegetarian

CHICKEN TINGA TOSTADA GF **\$13**
Tomato braised chicken, black beans, lettuce, pico, crème fraiche, jalapeno, potato, choice of egg

MAYTON BOWL V, GF **\$12**
Black beans with tomatoes and arugula, avocado, brown rice, pico, tortillas, and sunflower seed garnish

Add:	Two eggs any style*	\$2
	Pork Sausage	\$3
	Chicken Apple Sausage	\$5
	Bacon	\$3
	Cheese	\$.50

SALADS

MIXED BABY GREENS	GF	\$6/\$10
Apple, celery, onion, pickled fennel, candied pecans, white balsamic vinaigrette		
GRILLED CAESAR		\$7/\$11
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	\$3
ICED TEA	\$3
SODA	\$3
ICED COFFEE	\$3

V = vegetarian GF = gluten free

Substitutions politely declined. We are happy to omit ingredients upon request.


*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

CARIBBEAN MULE \$11
Coconut rum, Grand Marnier, pineapple juice, ginger beer

MILD MOCHA \$12
Espresso vodka, honey herbed scotch, simple syrup, coconut milk

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

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

BANANA SPLIT \$11
99 Bananas, coconut milk, simple syrup, chocolate bitters

BEER ON DRAUGHT

ALL PINTS \$7

BOND BROTHERS BEER CO.
STOUT ABV VARIES
Seasonal stout

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

WICKED WEED
PERNICIOUS IPA 7.3% ABV
Dark golden color with tastes of citrus and has a clean finish

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
OMISSION PALE ALE	GF 5.8% ABV	\$5
SCARLET ROSE CIDER	5% ABV	\$5