

## Pass the Bread

### Bacon Cheddar Buttermilk Biscuits

Our world famous Buttermilk Biscuits, made in-house with Nueske's applewood smoked bacon, aged cheddar and whipped maple butter. 6

### Hot Buttered Soft Pretzel

Yeast risen, twisted, and poached in lye then baked to a golden brown. Served with Chef David's spicy horseradish mustard. 5

### Savory Skillet Blueberry Corn Bread

Savory, sweet, and tart. Made with LA's Grist and Toll cornmeal and fresh blueberries. Served with smoked jalapeno butter. 6

## Charcuterie & Cheese Feasting Boards

### Americana Board

A choice of standouts made here in the great ole' U.S. of A by dedicated craftsmen that stand out and deserve their own board! Stagberry · Coppa · West West Blue Cabot Clothbound Cheddar Honey

Individual 18 Medium 36 Large 54

### Chef's Board

Only the best on the board for Chef David and his crackerjack team of chefs. These chefs like big bold flavors. Cabacero de Iberico · 3 yr Aged Tamworth Prociutto Challerhocker · Brebrousse Black Fig-Caramelized Onion-Harissa Jam

Individual 23 Medium 45 Large 74

### Butcher's Board

Simple, pure, soulful, and correctly crafted. Made in-house or by artisans that set themselves apart. Duck Prosciutto Chicken Liver Mousse Terrine de Campagne · Ricotta Red Wine Mustard Ginger Persimmon Jam

Individual 25 Medium 47 Large 64

## Hand-Crafted Specialty Meats

### 3-year, Aged Acorn "Tamworth" Prosciutto, Whole Muscle Crafted by Herb Eckhouse at La Quercia

This is the best American prosciutto we have tasted. Aged for 3 years with a rich, nutty flavor and a sweetness that dominates. The Tamworth Pork is raised by Russ Kremer from the Ozark Missouri Cooperative. 21

### Coppa, Whole Muscle, Crafted by Mike Phillips at Red Table Meats

Dry Cured from the pork collar, marbled with silky streaks of fat, with aromatic notes of red pepper, juniper, and coriander. 11

### Stagberry, Salame, Crafted by Giant Chris + Molly Eley

Pork and Elkmeat Salame seasoned and cured with macerated blueberries and honeywine. 10

### "Tamworth" Prociutto, Whole Muscle, Crafted by Herb Eckhouse at La Quercia

Tamworth pork raised by Russ Kremer from the Ozark Missouri Cooperative. Aged for 12 months with a sweet, nutty, meaty flavor with caramel tones. 13

### Salbando "Soppressata", Salame, Crafted by Mike Phillips at Red Table Meats

From barley and pea-fed hogs, seasoned and cured with mild chili and white pepper, and melt-in-your-mouth peary white fat. 12

### Duck Prociutto, Whole Muscle, Crafted by Giant Chris + Molly Eley at Smoking Goose

Moulard duck breast, sweet, slow cured and aged with star anise, all spice and candied orange peel. 14

*Cabacero De Iberico De Bellota Pura, Extremadura, Spain  
The world's best pork! An acorn foraging, black hooved hog! 19*

*Grilled Naan Flatbread  
Harissa yogurt sauce. 4*

## Eat Your Vegetables . . .

### Roasted Brussels Sprouts

Tossed in brown butter, seasoned with honey-thyme gastrique, Fontina cheese, candied walnuts. 15

### Blistering "Blue Lake" Green Beans

Sweet and spicy chili sauce, crispy pork, fresh thai basil, lime juice and peanuts. 12

### Pomegranate and Turmeric Spiced Couscous

Pomegranate, cucumber, lavender and chili-cured feta cheese, roasted marcona almonds, winter persimmon, sumac-spiced yogurt, and mint. 9

### Broccoflower

Cooked slightly still crunchy and seasoned with chili-caper relish, lemon and grated parmigiano reggiano. 13

### Housemade French Fries

Long, double blanched to a crispy golden crunch, served with Chef LeFevre's fry sauce. 8

## Seafood . . . Eat Food . . .

### Maine Diver Scallops

Seared golden with raisin brown butter puree, radicchio, pickled grape slices, saba grape must reduction and thyme. 21

### Steamed Black Mussels

Violently steamed in coconut milk, with housemade green curry, lap cheong sausage, coriander sticky rice, and lime leaves. 17

### Hamachi and Asian Pear Crudo

Thinly sliced candied buddha hand, lime leaf oil, yuzu juice, with serrano chilis, mint and puffed crispy wild rice. 18

*Grilled Big Eye Tuna  
Roasted acorn squash, whole grain farro, served w/ a mustard green sunflower pepita pesto. 23*

## Meat Me Later . . . ;)

### Skirt Steak

Grilled over white oak and sliced against the grain for tenderness, topped with smoked paprika chimichurri and broccolini. 21

### Ribeye w/ Truffle Butter

12oz. cut from Meyer Ranch in Helmville, Montana on the big blackfoot river. Humanely raised "never ever" using antibiotics or hormones. Grilled over white oak and seasoned with black truffle butter. 39

### Char-Siu Lamb Belly

Two day braised, then glazed with plum sauce, served with ginger bok choy, jasmine rice, and sesame. 19

### Pork and Ricotta Meatballs

Slow-simmered in San Marzano tomato sauce, with Grist and Toll polenta, grilled country bread, and parmigiano reggiano. 16

*Homemade Chicken Pot Pie  
Seasoned w/ sage and rosemary with a cream cheese crust filled w/ mirepoix veloute and roasted chicken thigh. 16*

## A Spoon Full of Sugar . . . Desserts

### Seasonal Soft Serve

Salted caramel soft serve with soaked tres leches cake and candied pecans. 7

*Apple Hand Pie  
Evava, camembert, butterscotch. 8*

### The 'Elvis'

A wonderful mess of bittersweet chocolate pudding, peanut butter mousse, caramelized bananas and bacon brittle. 9

## Artisan Cheeses

### Brebrousse D'Argental, Sheeps Milk, Lyon France at parish Hills Creamery

A bright orange rind with a luscious gooey layer of sweet, buttery, nutty cream. 13

### Fresh Ricotta, Goat's Milk, Housemade at MB Post

Made in house from goats milk, salt, and lemon juice. Fresh, sweet, creamy dairy flavor with lemon notes. 12

### Idyll, Cows Milk, Peter Dixon at Parish Hills Creamery

Long aged gruyere style cheese with tropical and sharp yet sweet piquant notes. 13

### Kenne, Goat's Milk, Ashley Coffee

La Tur style soft, pillowy, spreadable cheese. Aromas of fresh dough or recent rain, flavors of pretzel and rye. 12

### West West Blue, Cows Milk, Peter Dixon at Parish Hills Creamery

Strong yet balanced salty and sweet flavors, notes of grass, earthy mushroom, and burnt sugar. 12

### Sbrinz, Cows Milk, Andreas Gut, Switzerland

Crystalline structure and delicate buttery flavor, from Alp Chuneron made from 27 brown cows who gorge on the summer wildflowers and herbs. 14

*Challerhocker, Cows Milk  
Walter Rass, Switzerland. 13*



## White Wines By The Glass

- Capità 'Fuchs de vidal - reserva' cava brut nature  
Barcelona, Spain, NV 3oz - 7 / 6oz - 12.5
- Jansz 'Estate' - brut rose, pipers river  
Tasmania, Australia, NV 3oz - 8.5 / 6oz - 15.5
- Gosset 'Brut Excellence' Champagne  
Champagne, France, NV 3oz - 14.5 / 6oz - 27.5
- Chateau Gassier 'Le pas du moine' Rose, cotes de provence  
Ste. Victoire, France 2016 3oz - 7.5 / 6oz - 14.5
- Rainer Sauer 'Escherndorf - Estate' Silvaner Trocken  
Franken, Germany 2014 3oz - 6.5 / 6oz - 11.5
- Maurice Schoech 'Kaefferkopf - Grand Cru' Gewurtztraminer  
Alsace, France 2014 3oz - 10.5 / 6oz - 19.5
- Royal Tokaji 'The Oddity - Estate' Furmint  
Tokaj, Hungary 2015 3oz - 5.5 / 6oz - 9.5
- De Martino 'Estate - Organic' Sauvignon Blanc  
Casablanca Valley, Chile 2017 3oz - 6.5 / 6oz - 12.5
- Spy Valley 'Envoy- Johnson Vineyard' Sauvignon Blanc  
Waihopai Valley, New Zealand 2014 3oz - 9 / 6oz - 16.5
- Ovum 'Eola Springs Vineyard' Muscat  
Eola-Amity Hills, Oregon 2016 3oz - 7.5 / 6oz - 13.5
- Contino 'Estate' Rioja Blanco - Viura Blend by CVNE  
Rioja, Spain 2015 3oz - 14 / 6oz - 25.5
- Hatton Daniels 'RouMars - Ceccini Vyd' Marsanne Blend, unfiltered  
Contra Costa 2014 3oz - 9.5 / 6oz - 17.5
- De Wetshof 'Limestone Hill - Estate' Chardonnay  
Robertson, South Africa 2017 3oz - 5.5 / 6oz - 9.5
- Barnett 'Sangiaco Vineyard' Chardonnay  
Carneros, Sonoma 2016 3oz - 9 / 6oz - 16.5
- Stonestreet 'Estate - High Elevation Vyds' Chardonnay  
Alexander Valley, Sonoma 2015 3oz - 13 / 6oz - 24.5

## Draught Beer

- Atticus by Strand India Pale Ale, 7.1% ABV - 8.5
- Hefeweizen by Two Coast German Hefeweizen, 5.1% ABV - 9.5
- Helles by Common Space Helles Lager, 4.8% ABV - 8.5
- Magic Napper by Boomtown Scottish Ale, 8.2% ABV - 11.5
- Willoats by L.A. Ale Works Oatmeal Stout, 6.5% ABV - 9.5

## Intelligentsia Coffee

- El Diablo dark, smokey, robust
- La Perla de Oaxaca light, savory, stonefruit
- Librarian's Blend decaf, nutty, smooth

Serves 1 cup - 5 • Serves 2 cups - 9

## Red Wines By The Glass

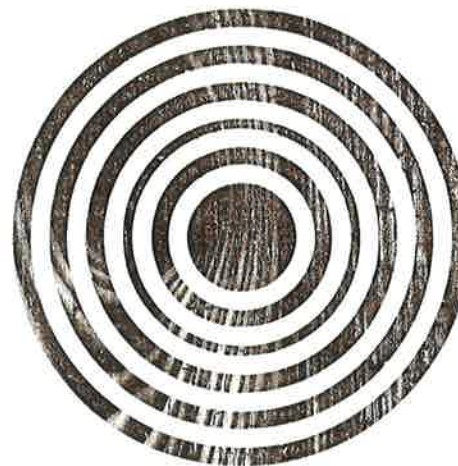
- Casas del Bosque 'Reserva' Pinot Noir  
Casablanca Valley, Chile 2015 3oz - 6 / 6oz - 10.5
- Folktale 'arroyo seco' Pinot Noir  
Monterey County 2017 3oz - 8 / 6oz - 15.5
- Bethel Heights 'Aeolian' Pinot Noir  
Eola-Amity Hills, Oregon 2013 3oz - 11.5 / 6oz - 21.5
- Jacques Girardin 'Clos Rousseau - 1er' Savigny-les-Beaune -  
Pinot Noir, France 2015 3oz - 13 / 6oz - 24.5
- Douloufakis 'Dafnios' Liatiko  
Crete, Greece 2015 3oz - 5.5 / 6oz - 9.5
- Crotin 'La Martina' Barbera d'Asti  
Piemonte, Italy 2016 3oz - 7.5 / 6oz - 14.5
- Badenhorst 'Family Red' Shiraz Blend  
Swartland, South Africa 2015 3oz - 11.5 / 6oz - 21.5
- Limerick Lane 'Estate' Zinfandel  
Russian River Valley 2016 3oz - 9 / 6oz - 16.5
- Silene 'Crozes Hermitage' Syrah by J. L. Chave Selection  
Rhone, France 2015 3oz - 10.5 / 6oz - 19.5
- Olivares 'Estate - Finca Hoya de Santa Ana' Monastrell  
Jumilla, Spain 2016 3oz - 5.5 / 6oz - 9.5
- Transcendence 'Rancho Ysidro Vineyard' Syrah  
Ballard Canyon, Santa Barbara 2016 3oz - 8 / 6oz - 14.5
- Vina Real 'Oro - Reserva' Rioja - Tempranillo  
Rioja, Spain 2011 3oz - 10.5 / 6oz - 19.5
- Bodega Colome 'Estate' Malbecc, Valle Calchaqui  
Salta, Argentina 2013 3oz - 8.5 / 6oz - 15.5
- Gibbs 'Carpenter Vineyard' Cabernet Sauvignon  
Napa Valley 2014 3oz - 9 / 6oz - 16.5
- Aperture 'Soil Specific - Mountain Fruit' Cabernet Sauvignon  
Alexander Valley 2015 3oz - 14.5 / 6oz - 26.5

## Beer

- Vibes by Almanac 16oz Pilsner, 5.2% ABV - 14.5
- Arrowmatic by Arrow Lodge DIPA, 8% ABV - 13.5
- Ommegang Abbey Ale Dubbel, 8.2% ABV - 11.5
- Houblon Chouffe 330ml Belgian India Pale Ale, 9.0% ABV - 15.5
- Gavroche 330ml French Red Ale, 8.5% ABV - 16.5
- Made West Pale Ale, 5.6% ABV - 8.5
- Little Bear by Strand India Pale Ale, 6.4% ABV - 9.5
- Boon Oude Geuze, 7.0% ABV - 20
- Le Merle by North Coast 750ml Saison, 7.9% ABV - 23.5
- Yeti by Great Divide 22oz Imperial Stout, 9.5% ABV - 22.5
- La TRAPPE 750ml Quadrupel Trappist Ale, 10% ABV - 29.50
- James & Julie by Allagash Sour Brown, 6.7% - 36.5

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Hand-Crafted!  
**COCKTAILS**

### Manhattan Avenue

Manhattan w/ Templeton Rye, vanilla,  
caramel, bacon dust - 12.75

### Avila's Heir

Margarita w/ Corralejo Reposado Tequila,  
serrano, orange, yuzu - 12.75

### Alpini M.U.L.E.

Mule w/ Boyd & Blair Vodka, aperol, ginger beer,  
kiwi, black pepper - 12.75

### Dawa Anana

Dawa w/ Boyd & Blair Vodka, honeydew melon,  
honey, sherry, shiso - 12.75

### On The Screws

Mojito w/ Starr & Magdalena Rum, persimmon,  
cacao, pomegranate, chocolate mint - 12.75

Barrel Aged Old Fashioned  
James E. Pepper "1776", Angostura,  
raw sugar, oak. - 15

### Rule of Fates

Clover Club w/ dill, mint & Labneh infused No. 3  
Gin, honey, pom oleo, aquafaba - 12.75

### Bada Bing!

Right hand w/ Plantation dbl-aged, campari,  
antica formula, coffee, cinnamon, yuzu - 12.75

### Letter Of Mark

Rum Punch w/ Plantation Rum, s&c falernum,  
hibiscus, allspice, sage - 12.75

### Symphony No. 3 In E Major

Gin & Tonic w/ No. 3 Gin, yuzu, wildflower honey  
tonic, cinchona bark - 12.75

### Cake By The Ocean

Sex on the Beach w/ Boyd & Blair Vodka, cio ciaro,  
passionfruit, peach oleo - 12.75

### El Fuerte

Mezcal sour w/ El Mero Mero Mezcal, tepache,  
honey, mbp falernum, yuzu - 12.75

Join us for President's Day Brunch  
on Monday, February 18<sup>th</sup> 11<sup>am</sup> - 2<sup>pm</sup>

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