

## 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 - 9 / 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 - 8 / 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

Preston 'Dry Creek - Organic' Sauvignon Blanc  
Sonoma County, California 2018 3oz - 7 / 6oz - 12.5

Spy Valley 'Envoy- Johnson Vineyard' Sauvignon Blanc  
Waihopai Valley, New Zealand 2015 3oz - 9 / 6oz - 16.5

Ovum 'Eola Springs Vineyard' Muscat  
Eola-Amity Hills, Orgeon 2016 3oz - 7.5 / 6oz - 13.5

Contino 'Estate' Rioja Blanco - Viura Blend by CVNE  
Rioja, Spain 2015 3oz - 14 / 6oz - 25.5

Fantinel 'Tenuta Sant'Helena' Pinot Grigio  
Friuli, Italy 2017 3oz - 8 / 6oz - 14.5

De Wetshof 'Limestone Hill - Estate' Chardonnay  
Robertson, South Africa 2017 3oz - 6.5 / 6oz - 9.5

La Follette 'Sangiaco Green Acres Vineyard' Chardonnay  
Carneros, Sonoma 2016 3oz - 9 / 6oz - 16.5

Martinelli 'Bella Vigna' Chardonnay  
Sonoma Coast, Sonoma 2016 3oz - 13 / 6oz - 24.5

## Draught Beer

Hefeweizen by Two Coast German Hefeweizen, 5.1% ABV - 9.5

Champagne Velvet by Upland Pilsner 5.5% ABV - 10.5

Willoats by L.A. Ale Works Oatmeal Stout, 6.5% ABV - 9.5

Guava Party by Ximix Berliner Weisse, 5% ABV - 9.5

Little Bear by Strand IPA 6.0% ABV - 8.5

## 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 2016 3oz - 6 / 6oz - 10.5

Folktale 'arroyo seco' Pinot Noir  
Monterey County 2017 3oz - 8 / 6oz - 15.5

Rebholz, Tradition- Estate Spatburgunder,  
Pfalz, Germany 2011 3oz - 12 / 6oz - 22.5

Albert Bichot "'Clos Rousseau" 1er Cru' Pinot Noir  
Santenay, France 2015 3oz - 15 / 6oz - 28.5

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

Altesino 'Estate' Brunello di Montalcino DOCG  
Altesino, Montalcino, Italy 2014 3oz - 13.5 / 6oz - 25.5

Silene 'Crozes Hermitage' Syrah by J. L. Chave Selection  
Rhone, France 2016 3oz - 10.5 / 6oz - 19.5

Olivares 'Estate - Finca Hoya de Santa Ana' Monastrell  
Jumilla, Spain 2016 3oz - 5.5 / 6oz - 9.5

San Giusto A Rentennano Chianti Classico DOCG  
Gaiole in Chianti, Siena, Italy 2015 3oz - 11.5 / 6oz - 21.5

Vina Real 'Oro - Reserva' Rioja - Tempranillo  
Rioja, Spain 2011 3oz - 10.5 / 6oz - 19.5

Bodega Colome 'Estate' Malbec, Valle Calchauqui  
Salta, Argentina 2015 3oz - 8.5 / 6oz - 15.5

Gibbs 'Carpenter Vineyard' Cabernet Sauvignon  
Napa Valley 2016 3oz - 9 / 6oz - 16.5

Aperture 'Soil Specific - Mountain Fruit' Cabernet Sauvignon  
Alexander Valley 2016 3oz - 14.5 / 6oz - 26.5

## Beer

Vibes by Almanac 16oz Hoppy Pilsner, 5.2% ABV - 14.5

Weihenstephaner 500ml Hefeweizen, 5.4% - 14.5

Made West Pale Ale, 5.6% ABV - 8.5

Chief Peak by Topa Topa Brewing IPA 7.0% ABV - 8.5

Arrowmatic by Arrow Lodge 8% ABV - 13.5

Houblon Chouffe 330ml Belgian India Pale Ale, 9.0% ABV-15.5

Panga Drops by Nicaragua Craft 8oz keller pils 6.2% ABV - 6.5

Brouwerij Boon Oude Geuze, 7.0% ABV - 20

Cinq Cents by Chimay 330ml Tripel, 8.0% ABV - 19

Three Philosophers by Ommegang Quad, 9.7% ABV - 17.5

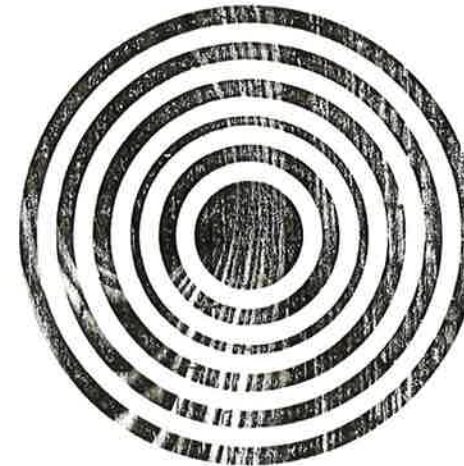
Lunar Kitten by L.A. Ale Works, 7.5% ABV - 14

Kuri Kuro by Hideji 330ml Imperial Stout, 9.0% ABV - 22

Stream Crossing by The Bruery/Green Cheek 750ml, 7.2% ABV - 28

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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

### El Fuerte

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

Barrel Aged Old Fashioned  
James E. Pepper "1916" Angostura,  
raw sugar, oak - 15

### Rule of Fates

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

### Broken Embouchure

Chet Baker w/ banana infused Plantation Rum,  
caraway infused vermouth, sherry, lime - 12.75

### Solent's Treasure

Navy Grog w/ Plantation Pineapple Rum, cara  
cara orange juice, cherry heering, honey,  
rosemary - 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



## 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

### Lemon Olive Bread

Castelvetro Olives, Lemon and Fennel with Burrata Cheese and Blistered Cherry Tomatoes. 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 3 yr Aged Tamworth Prociutto Challerhocker · Brebirousse 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

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

Pork and Elk meat Salame seasoned and cured with macerated blueberries and honeywine. 10

### 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

### "Tamworth" Prosciutto, 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 Prosciutto, Whole Muscle, Crafted by Giant Chris + Molly Eley at Smoking Goose

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

*CABACERO DE IBENICO DE BENUSA PURA, EXTREMEDURA, SPAIN THE WORLD'S BEST PORK! AN ACORN FEEDING, BLACK HOVED HOG! 19*

*\* GRILLED FLATBREAD PEPPADW TIRAKAFIRI, CUCUMBER BEANS, TZATZIKI, LAVENDER & ORANGE MARINATED OLIVES. 9*

## Artisan Cheeses

### 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, Cow's Milk, Peter Dixon at Parish Hills Creamery

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

### Brebirousse D'Argental, Sheep's Milk, Lyon France at Parish Hills Creamery

A bright orange rind with a luscious gooey layer of sweet, buttery, nutty cream. 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, Cow's Milk, Peter Dixon at Parish Hills Creamery

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

### Sbrinz, Cow's 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, COW'S MILK WALTER RAFFS, SWITZERLAND. 13*

## Eat Your Vegetables . . .

### Wood Grilled Local Asparagus

Grilled on white oak, served with fried egg aioli, crispy mushrooms, and nduja vinaigrette. 13

### Blistering "Blue Lake" Green Beans

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

### Quinoa & Scarborough Farms Baby Kale Salad

English peas, fried halloumi cheese, sunflower seeds, crispy wild rice, shaved carrot, dried apricots, mint, cilantro, and roasted tomatillo vinaigrette. 13

### Housemade French Fries

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

### ROASTED EGGPLANT W/ WARM LENTIL SALAD

*TAHINI YOGURT, POMEGRANATE, PINE NUTS, CILANTRO SPROUTS. 12*

## Pasta Kneads Its Own Section

### Ricotta Cavatelli

Slowly cooked mushroom and tomato bolognese, wilted winter greens, and Drake Family Farm goat cheese. 17

### Blue Crab and Potato Gnocchi

Butter-glazed light pillowy potato gnocchi dumplings with blue crab meat, shiro-miso butter, summer corn, and preserved lemon. 19

### Ricotta and Spinach Tortelloni

Cavolo nero, lemon, duck prosciutto, sage, pine nuts, and fennel pollen. 15

### HAND ROLLED UNI SPAGHETTI

*SANTA BARBARA UNI, PICKLED GINGER, NAMI BREAD CRUMBS. 19*

### The 'Elvis'

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

## A Spoon Full of Sugar . . . Desserts

### Lavender Plum Cobbler

Santa Rosa Plums, lemon buttermilk ice cream, and toasted almonds. 8

### SEASONAL SOFT SERVE

*PISTACHIO SOFT SERVE, SPRING CHEERLETS, COCOA NIBS. 8*

### Potted Citrus Cheesecake

Peach compote, rosemary, oat and spelt crumble, candied orange and lemon zest. 8

## Seafood . . . Eat Food . . .

### Maine Diver Scallops

Garnet yam puree, crispy pork belly, miso maple, and shishito peppers. 19

### Steamed Black Mussels

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

### Seared Scottish Salmon

Roasted garlic puree, sugar snap peas, truffle vinaigrette, charred scallion. 21

*SCALLOP PASSIONFRUIT AGUACHINE MANGO, CUCUMBER, RABBIT SEED MISO CILANTRO, TACO CHIPS. 17*

## 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 Helmsville, 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

### Pork and Ricotta Meatballs

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

### Lemon Rosemary Chicken

Heirloom tomato and peach salad, salsa verde, white bean puree, and kalamata crumble. 18

### GRILLED SPICED LAMB

*SPICED LAMB SHOULDER WITH APRICOT JAM, CUCUMBER ROSE PETAL YOGURT, SCALLION CAKE, MINT. 26*