

DINNER

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. 7

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

Castelvetrano olives, lemon, and fennel, with burrata cheese and blistered cherry tomatoes. 7

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 19 Medium 39 Large 58

Chef's Board

Only the best on the board for Chef David and his crackerjack team of chefs. These chefs like big, bold flavors. Cabecero Prosciutto Speciale Challerhocker · Kenne Black Fig-Caramelized Onion-Harissa Jam

Individual 25 Medium 49 Large 79

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 · Ricotta Red Wine Mustard Ginger Persimmon Jam

Individual 27 Medium 49 Large 68

Hand-Crafted Specialty Meats

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

Prosciutto Speciale, Crafted by Casella's Salumi, New York

Rare breed heritage pig. Cured for 18 months for a sweet and nutty flavor. 14

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

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

Three-Year Aged Acorn Prosciutto Russ Kremer The first American prosciutto we have tasted to compare to Jamón Iberico! 20

Grilled Naan Flatbread Peppadew tivolakfteri cucumber berbere tzatziki lavender and 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

Nuvola di Pecora

Literally translated to "sheep clouds" this sheep's milk cheese melts on the tongue with a hint of sweetness. It has flavors of toast and poached eggs. 12

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, Peter Dixon at Parish Hills

Creamery

Cream colored with blue marbling. Flavors of 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 Rass, Switzerland. 13

Eat Your Vegetables . . .

Blistering "Blue Lake" Green Beans

Sweet and spicy chili sauce, crispy pork, fresh Thai basil, lime juice, and peanuts. 13

Housemade French Fries

Long, double blanched to a crispy golden crunch, served with Chef LeFevre's fry sauce. 9

Beet Salad

Green goddess, sesame, dates, and baby kale. 12

Caramelized Onion & Cheese Tarte

Whipped mascarpone, bacon vinaigrette, and orange marmalade. 13

Grilled Baby Carrots

Carrot top gremolata, yogurt, tangerines, and toasted almonds. 13

Baby Gem Salad

Buttermilk dressing, market citrus charred avocado, and garlic breadcrumbs. 13

Pasta Kneads Its Own Section

Hand Rolled Uni Spaghetti

Santa Barbara uni, pickled ginger, and nori bread crumbs. 20

Squash Gnocchi

Shiitake mushroom, butternut cream, and pepitas. 18

Wild Nettle Pappardelle

Spicy pork shoulder sugo and fiore sardo. 17

Sweet Pea Agnolotti

Nueske's bacon lardon butter glaze fresh lemon, and sweet basil. 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

Cappucino Soft Serve

Cajeta, toasted coconut, and whipped cream. 8

Chocolate Tart Salted caramel, candied orange hazelnuts and whipped cream. 8

Pear Cobbler

Bartlett pear, toasted almonds, and lemon buttermilk ice cream. 8

Seafood . . . Eat Food . . .

Steamed Black Mussels

Violently steamed in coconut milk, with housemade green curry, lap cheong sausage, coriander sticky rice, and lime leaves. 18

Seared Diver Scallops

Champagne Beurre Blanc, mire poix, and smashed peas. 23

Big Eye Tuna

Butternut squash puree, coconut rice, and charred scallion vinaigrette. 24

Fluke Crudo

Leche de tigre shaved radish, ginger oil, red onion, and cilantro. 19

Meat Me Later . . . ;)

Skirt Steak

Grilled over white oak and sliced against the grain for tenderness, topped with smoked paprika chimichurri, and broccolini. 22

Pork and Ricotta Meatballs

Slow-simmered in San Marzano tomato sauce, with Anson Mills polenta, grilled country bread, and parmigiano reggiano. 17

Grilled Spiced Lamb

Spiced lamb shoulder w/ apricot jam, cucumber rose petal yogurt and scallion cake. 29

Nashville Style Hot Chicken

Buttermilk marinated chicken breast, crisoy fried in hot Nashville seasonings, served with housemade pickles. 17

Double R Ranch Ribeye Black truffle butter. 39

BRUNCH

Breads & Sweets

Bacon Cheddar Buttermilk Biscuits

Our world famous buttermilk biscuits, made in-house with Nueske's applewood smoked bacon, aged cheddar, and whipped maple butter. 7

Pecan Sticky Buns

Served hot, our sticky buns are a dark brown laquered treat dotted with pecans and cinnamon spiced brown sugar caramel. 8

Grilled Sourdough Toast

Thick cut, grilled and served with a taste of our seasonal preserve. 3

Caramelized Banana Pudding

Brioche bread pudding, caramelized banana, candied walnuts, and a brandied butterscotch sauce. 9

Ricotta and Brioche French Toast with Bourbon Persimmons

Soaked in rich custard, with persimmons simmered with Buffalo Trace bourbon, cinnamon, and orange zest, and topped with candied pecans. 16

Apple Griddle Cake

Brown sugar, cinnamon, lemon whipped creme fraiche, and shortbread crumble. 13

What Came First? . . . Chef Says Golden Fertile Eggs

Cheesy Soft Scrambled Eggs

Soft scrambled eggs cooked with roasted maitake mushrooms, swiss chard, and fontina cheese, served over thick cut toast. 16

MB Post Biscuit Eggs Benedict

Soft poached egg served over bacon cheddar buttermilk biscuits, arugula greens, Prosciutto Speciale, and silken hollandaise sauce. 17

Skirt Steak and Sunny Side Up Egg

Grilled over white oak and sliced against the grain for tenderness, topped with smoked paprika chimichurri, and broccolini. 23

Hangover Enablers

Breakfast Chimichanga

All natural Beeler's pork shoulder braised in chile verde with oaxacan string cheese, potatoes, and scrambled egg wrapped in flour tortillas and fried crispy. 17

Pork Belly Bibimbap

Hot Cocotte of crispy jasmine rice served with roast pork belly, wilted spinach, shiitake mushrooms, bean sprouts, fermented hot chili paste, and sunny sideup egg. 15

Corned Beef Hash

Potatoes cooked crispy and mixed with housecured corned beef cheek, sunnyside up egg and gremolata. 13

Nueske's Applwood Smoked Bacon

Warmed over our woodfire grill, served with a rosemary and a brown sugar chili syrup. 9

Confit Tuna Toast

Crisp Fuji apples, capers, with a frisee salad, cherry tomato and a soft boiled egg served on thick cut sourdough. 13

Italian Style Baked Eggs
Creamy parmesan, Anson Mills polenta,
tomato bolognese served with thick cut
sourdough and cream cheese schmear. 13

Summin' Summin's On the Side

Best of the Farmers Market Fruit

Hand-selected fresh fruit, sliced and drizzled with Susan's honey, basil, and buttermilk soft serve. 7

Weiser Farm's Breakfast Potatoes

Alex Weiser's Red Bliss potatoes cooked crunchy and served with a lemon buttermilk dipping sauce. 7

Nooner Fuel

Chopped Salad

Napa cabbage, radicchio, baby artichokes, red table salbando salame, garbanzo beans, cherry tomato, kalamata olives, and parmesan cheese. 12

House-Made Pork & Shrimp Dumplings

Har Gow style shrimp and pork dumplings with citrus ponzu sauce, chili oil, and chicharron. 14

Falafel Sandwich

Chick pea spiced fritters with housemade pita, roasted peppers, cucumbers, berbere tzatziki, and mint. 14

Nashville Style Hot Chicken
Buttermilk marinated chicken breast crispy fried in
hot Nashville seasonings, served with housemade
pickles. 17



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West West Blue
Cabot Clothbound Cheddar
Honey

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Cabecero
Prociutto Speciale
Challerhocker · Brebirousse
Black Fig-Caramelized Onion-Harissa Jam

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Duck Prosciutto
Chicken Liver Mousse
Terrine · Ricotta
Red Wine Mustard
Ginger Persimmon Jam

Individual 27 Medium 49 Large 68

Grilled Naan Flatbread
Peppadew tirokafteri, cucumber
berbere tzatziki, lavender and
orange marinated olives. 9

Artisan Cheeses

Brebirousse D'Argental, Sheeps Milk, Lyon France

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

Fresh Ricotta, Goats Milk,

Housemade at MB Post

Made in house from goats milk, salt, and lemon juice. Fresh, sweet, creamy 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

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Sbrinz, Cows Milk, Andreas Gut, Switzerland

Crystalline structure and delicate buttery flavor. Made from a herd of 27 brown cows who gorge on the summer wildflowers and herbs. 14

Challerhocker, Cow's Milk
Walter Räss, Switzerland. 13

On The Lighter Side . . .

Beet Salad

Green goddess, sesame, dates, and baby kale. 12

MBP Chopped Salad

Baby artichokes, chick peas, tiny sweet tomatoes, kalamata olives, red tables salbando salame, and parmesan. 12

Baby Gem Salad

Buttermilk dressing, market citrus, charred avocado, garlic breadcrumbs. 13

Eat Your Vegetables . . .

Blistering "Blue Lake" Green Beans

Sweet and spicy chili sauce, crispy pork, fresh Thai basil, lime juice, and peanuts. 13

Housemade French Fries

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Grilled Baby Carrots

Carrot top gremolata, yogurt, tangerines, and toasted almonds. 13

The 'Elvis'

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

Chocolate Tart

Salted caramel, candied orange hazelnuts, and whipped cream. 8

A Spoon Full of Sugar . . . Desserts

Mid-Day Deliveries . . .

Shrimp and Pork Dumplings

Made in-house, pork and shrimp Har Gow style dumplings lightly steamed and served with citrus ponzu, chili oil, and chicharron. 14

Skirt Steak

Grilled over white oak and sliced against the grain for tenderness, topped with smoked paprika chimichurri, and broccolini. 22

Nashville Style Hot Chicken

Buttermilk marinated chicken breast fried in Nashville style, served with housemade pickles. 17

Fluke Crudo
Leche de tigre,
shaved radish,
ginger oil, red
onion, and cilantro. 19

Best Thing Since Sliced Bread . . .

Grilled Shrimp Pita

Grilled mexican white shrimp, peppadew pepper hummus, cucumbers, tomato, and tzatziki sauce. 15

Falafel Naan Sandwich

Chickpea spiced fritters with housemade naan, roasted peppers, cucumbers, spicy yogurt, and mint. 14

Fried Chicken Sandwich

Served between buttered brioche, organic crispy chicken thigh, spicy mayo, butter lettuce, and B&B pickles. 16

Croque Madame

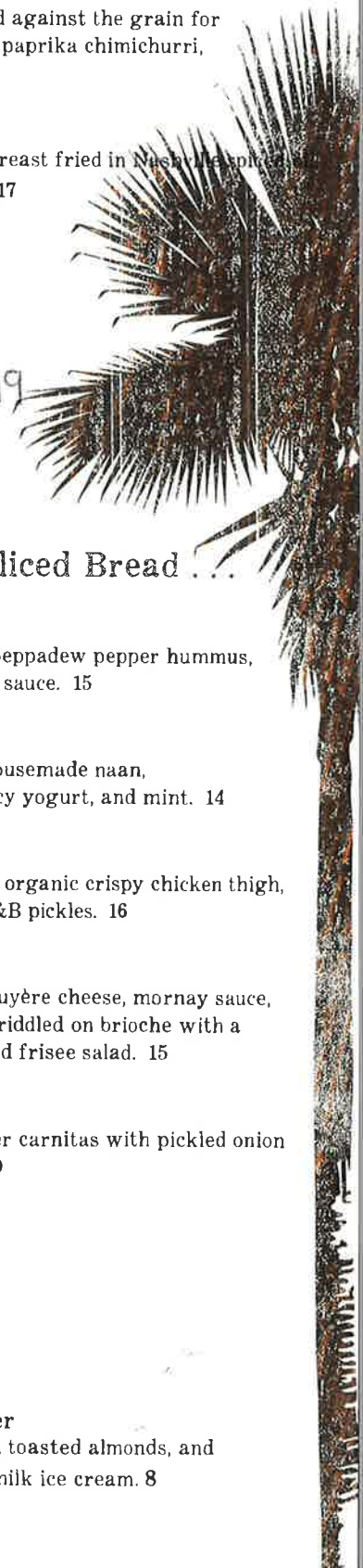
Grilled cheese on steroids . . . gruyère cheese, mornay sauce, and nueske's black forest ham griddled on brioche with a sunny-side-up egg, parmesan, and frisee salad. 15

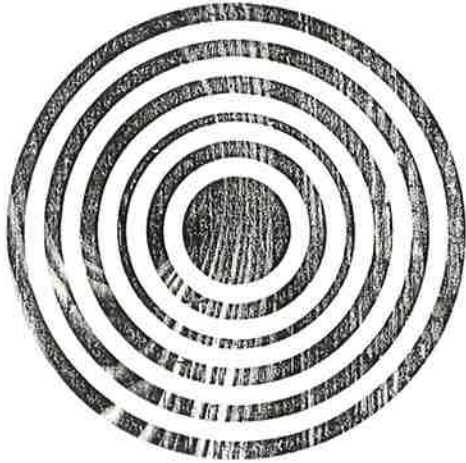
Pork Carnitas Tacos

Chile verde braised pork shoulder carnitas with pickled onion and fresh white corn tortillas. 9

Cabecero de Iberico de Bellota Pura, Extremadura, Spain
The world's best pork! An acorn-foraging, black-hooved hog! 19

Three-Year Aged Acorn Prosciutto, Russ Kremer Carts
The first American prosciutto we tasted to compare to jamon iberico





Hand-Crafted!

COCKTAILS

Manhattan Avenue

Manhattan w/ Templeton Rye, vanilla, caramel, bacon dust - 13.5

Avila's Heir

Margarita w/ Corralejo Reposado Tequila, serrano, orange, yuzu - 13.5

Alpini M.U.L.E.

Mule w/ Boyd & Blair Vodka, Aperol, ginger beer, kiwi, black pepper - 13.5

Cue The Doves

Paloma w/ Mico Tequila, fennel & blackberry shrub, grapefruit, lime. 13.5

El Fuerte

Mezcal Sour w/ El Mero Mero Mezcal, pineapple tepache honey, mbp falernum, yuzu - 13.5

Barrel Aged Old Fashioned

James E. Pepper "1776"
argostura, raw sugar, oak. 15

Rule of Fates

Clover Club w/ dill, mint & labneh infused No. 3 Gin, honey, pom oleo, aquafaba - 13.5

Broken Embouchure

Chet Baker w/ banana infused Plantation Rum, caraway infused vermouth, sherry, lime - 13.5

Solent's Treasure

Navy Grog w/ Plantation Pineapple Rum, cara cara orange juice, cherry heering, honey, rosemary - 13.5

Symphony No. 3 In E Major

Gin & Tonic w/ No. 3 Gin, yuzu, wildflower honey tonic, cinchona bark - 13.5

Othello, 4:3

Mojito w/ coconut infused Starr Rum, illy coffee, strawberry, mint, lime - 13.5

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 2018 3oz - 8 / 6oz - 14.5
- Domaine du Gros' Nore' 'Estate' Bandol Rose - Grenache
Blend, Bandol, France, 2018 3oz - 11 / 6oz - 20.50
- Maurice Schoech 'Kaefferkopf - Grand Cru' Gewurtztraminer
Alsace, France 2015 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 2016 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 2018 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

- Helles Lager by Ximix Brewing Company, 5% ABV - 7.5
- Hefeweizen by Two Coast German Hefeweizen, 5.1% ABV - 9.5
- Space XPA by L.A. Ale Works Session IPA, 6.6% ABV - 9.5
- Double Red by Common Space Imperial Red Ale, 7% ABV - 11.5
- Chief Peak by Topa Topa Brewing IPA, 7.0% ABV - 8.5

Cider

- Cidrerie Duche de Longueville Clos Normand
Brut - Cidre Bouche, Normandie, France, 4.0% ABV 750ml - 22.5
- Domine Dupont 'Etienne Dupont'
Cidre Bouche, Normandie, France, 5.5% ABV 375ml - 20.5
- Anna's Cider
Semi-Dry, Santa Paula, CA, 6.5% ABV 750ml - 19.5

Intelligentsia Coffee Intelligentsia Tea

- Regular -4.5 Chamomile -4
- Decaf -4.5 English Breakfast -4

Red Wines By The Glass

- Casas del Bosque 'Reserva' Pinot Noir
Casablanca Valley, Chile 2018 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
- Precedent 'Mule Plane Vineyard' Carignan
Lodi, California 2017 3oz - 8.5 / 6oz - 15.5
- Tyrell's Wines 'Estate' Shiraz
Hunter Valley, Australia 2017 3oz - 8.5 / 6oz - 15.5
- 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 2017 3oz - 10.5 / 6oz - 19.5
- Giacomo Grimaldi Barbera d'Alba
Piedmont, Italy 2018 3oz - 7.50 / 6oz - 14.50
- Olivares 'Estate - Finca Hoya de Santa Ana' Monastrell
Jumilla, Spain 2017 3oz - 5.5 / 6oz - 9.5
- Cune 'Gran Reserva' - Tempranillo
Rioja, Spain 2012 3oz - 10.5 / 6oz - 19.5
- Bodega Colome 'Estate' Malbec, Valle Calchauqui
Salta, Argentina 2016 3oz - 8.5 / 6oz - 15.5
- Obsidian Ridge Cabernet Sauvignon
Mayacamas Range, Lake County 2017 3oz - 9 / 6oz - 16.5
- Aperture 'Soil Specific - Mountain Fruit' Cabernet Sauvignon
Alexander Valley 2016 3oz - 14.5 / 6oz - 26.5

Bottle Beer

- Pilsner by Chapman 16oz German Pilsner, 5.2% ABV - 12.5
- Dos Topas Lager by Topa Topa, 4.5% ABV - 7
- Pale Ale by MadeWest Brewing, 5.6% ABV - 8.5
- Little Bear IPA by Strand 6.0% ABV - 12
- Panga Drops by Nicaragua Craft 8oz Keller Pils, 6.2% ABV - 6.5
- Summer City by Almanac, 6.6% ABV - 26
- Brouwerij Boon Oude Geuze, 7.0% ABV - 20
- Stream Crossing by The Bruery/Green Cheek, 750ml, 7.2% ABV - 28
- Lunar Kitten by LA Ale Works 16oz West Coast IPA, 7.5% ABV - 14
- Arrowmatic by Arrow Lodge DIPA 8% ABV - 13.5
- Cinq Cents by Chimay 330ml Tripel, 8.0% ABV - 19
- Houblon Chouffe 330ml Belgian India Pale Ale, 9.0% ABV-15.5
- Kuri Kuro by Hideji 330ml Imperial Stout, 9.0% ABV - 22
- Three Philosophers by Ommegang Quad, 9.7% ABV - 17.5



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