

## 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

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

Pork and Elkmeat Salame seasoned and cured with macerated blueberries and honey wine. 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

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!*

*Challerhocker, Cow's Milk,  
Water Rass, Switzerland. 13*

## 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, 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

### 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,

Made from a herd of 27 brown cows who gorge on the summer wildflowers and herbs. 14

## On The Lighter Side . . .

### 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

### MBP Chopped Salad

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

### 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

## Mid-Day Deliveries . . .

### Truffle Honey Laced Fried Chicken

Lemon-brined and buttermilk-dipped cuts of organic fried chicken breast, served with kohlrabi slaw and laced with truffle honey. 18

### 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. 21

## Eat Your Vegetables . . .

### Blistering "Blue Lake" Green Beans

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

### Wood Grilled Local Asparagus

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

### Housemade French Fries

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

## Best Thing Since Sliced Bread . . .

### Grilled Shrimp Pita

Grilled mexican white shrimp, peppadew pepper hummus, cucumbers, tomato and tzatziki sauce. 14

### Falafel Naan Sandwich

Chickpea spiced fritters with housemade naan, roasted peppers, cucumbers, spicy yogurt, and mint. 13

### Fried Chicken Sandwich

Served between buttered brioche, organic crispy chicken thigh, spicy mayo, butter lettuce, and B&B pickles. 14

### Croque Madame

Grilled cheese on steroids . . . gruyère cheese, mornay sauce, and nukes'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

## A Spoon Full of Sugar . . . Desserts

### The 'Elvis'

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

*Potted Citrus Cheesecake  
Peach compote, rosemary,  
oat & spelt crumble,  
candied orange & lemon  
zest. 8*

### Spanish Almond Cake

Moist, fragrant almond flour cake with a crunchy exterior served with market apricot jam and lemon thyme ice cream. 8



## 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 Shoen '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
- Barnett 'Sangiaco Vineyard' Chardonnay  
Carneros, Sonoma 2017 3oz - 9 / 6oz - 16.5
- Stonestreet 'Estate - High Elevation Vyds' Chardonnay  
Alexander Valley, 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
- Blood Orange Gose by Boomtown, 4.2% ABV - 11
- YAY! Sayer IPA by Commonsplace American-style IPA  
6.7% ABV - 8

## 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
- Limerick Lane 'Estate' Zinfandel  
Russian River Valley 2016 3oz - 9 / 6oz - 16.5
- 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
- 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' 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

## Bottle 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
- Little Bear by Strand 16oz IPA 6.0% ABV - 12
- Arrowmatic by Arrow Lodge 8% ABV - 13.5
- 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 LA 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

### Rule of Fates

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

**POST**  
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