

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

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

Brebrousse 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 Räss, Switzerland. 13

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

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

Wood Grilled Local Asparagus

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

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, sweet peas, and preserved lemon. 19

Garnett Yam & Brown Butter Tortellini

Pears braised in red wine gastrique, hazelnuts, orange zest, and blue cheese. 18

Hand Rolled Uni Spaghetti

Santa Barbara uni, pickled ginger, nori breadcrumbs. 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

Seasonal Soft Serve

Vanilla soft serve, Dr. Brown's Root Beer, spicy caramel, cinnamon, kettle corn. 8

Potted Citrus Cheesecake
Blueberry compote, rosemary, oat + spelt crumble, candied orange and lemon zest. 8

Spanish Almond Cake

Almond crème tart baked crisp and flaky, with southern California citrus marmalade, served with orange curd ice cream. 8

Seafood . . . Eat Food . . .

Grilled Big Eye Tuna

Roasted acorn squash, whole grain farro, served with a mustard green, sunflower seed, and pepita pesto. 23

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

Maine Diver Scallops

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

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 with sage, rosemary, with a cream cheese crust, filled with mirepoix veloute + roasted chicken thigh. 16

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Grilled Naan Flatbread
Harissa yogurt sauce. †



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

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
- 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

- IPA by Trustworthy, 6.8% ABV - 8.5
- Hefeweizen by Two Coast German Hefeweizen, 5.1% ABV - 9.5
- Blood Orange Gose by Boomtown, 4.2% ABV - 11
- Willoats by L.A. Ale Works Oatmeal Stout, 6.5% ABV - 9.5
- Champagne Velvet by Upland Pilsner, 5.5% ABV - 10.5

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

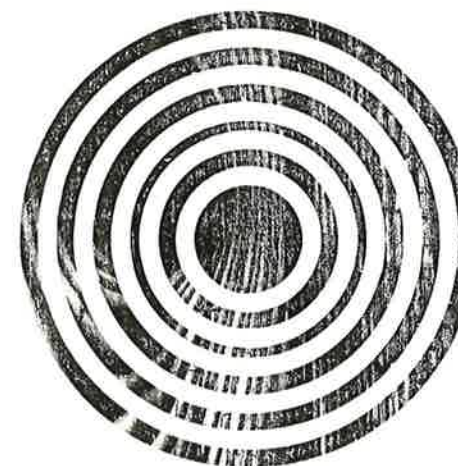
- Casas del Bosque 'Reserva' Pinot Noir
Casablanca Valley, Chile 2016 3oz - 6 / 6oz - 10.5
- Folktale 'arroyo seco' Pinot Noir
Monterey County 2017 3oz - 8 / 6oz - 15.5
- Rebholz, Tradition- Estate Spatburgunder,
Pfalz, Germany 2011 3oz - 12 / 6oz - 22.5
- Albert Bichot "'Clos Rousseau" 1er Cru' Pinot 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
- 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

Beer

- Vibes by Almanac 16oz 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
- 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
- Ommegang Abbey Ale Dubbel, 8.2% ABV - 11.5
- Houblon Chouffe 330ml Belgian India Pale Ale, 9.0% ABV-15.5
- 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 "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

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

EST