



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. 6

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 Bread Pudding

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

Ricotta and Brioche French Toast

Soaked in rich custard, served with hibiscus syrup and topped with Gaviota strawberries. 15

Blueberry Griddle Cake

Made with Pudwill farms blueberries, candied lemon and hot vanilla infused pure maple. 12

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. 15

MB Post Biscuit Eggs Benedict

Soft poached egg served over bacon cheddar buttermilk biscuits, arugula greens, and La Quercia "Tamworth" proscuitto and silken hollandaise sauce. 16

Skirt Steak and Sunny Side Up Egg

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

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. 14

Pretty Korean for a White Guy 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. 13

Corned Beef Hash

Potatoes cooked crispy and mixed with housecured corned beef cheek, sunnyside up egg and gremolata. 12

Pozole Roja

Chile de arbol and Beeler's all natural pork shoulder, spiced with cinnamon and slow braised, served with crispy corn tortilla, hominy, cilantro and crema. 12

Nueske's Applwood Smoked Bacon

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

Summin' Summin's On the Side

Best of the Farmers Market Citrus

Cara cara orange, Blood orange, and Oroblanco grapefruit sliced and drizzled with Susan's Local MB honey, basil, and buttermilk soft serve. 7

Weiserfarm's Breakfast Potatoes

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

Nooner Fuel

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

Chopped Salad

Romaine lettuce, baby artichokes, red table salbado salame, garbanzo beans, cherry tomato, kalamata olives, parmesean 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, spicy yogurt, mint. 13



White Wines By The Glass

- Capitá '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 2018 3oz - 6.5 / 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
- Hatton Daniels 'RouMars - Ceccini Vyd' Marsanne Blend, unfiltered
Contra Costa 2015 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 2017 3oz - 9 / 6oz - 16.5
- Stonestreet 'Estate - High Elevation Vyds' Chardonnay
Alexander Valley, Sonoma 2016 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
- Willcats by L.A. Ale Works Oatmeal Stout, 6.5 ABV - 9.5

Illy Coffee

- Regular -4.5
- Decaf -4.5

Intelligentsia Tea

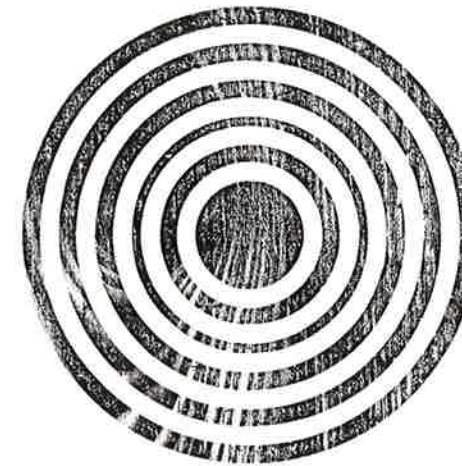
- Chamomile -4
- English Breakfast -4
- Jasmine Green -4

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
- Bethel Heights 'Estate' Pinot Noir
Eola- Amity Hills, Oregon 2016 3oz - 11.5 / 6oz - 21.5
- 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
Rhône, 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' Malbecc, Valle Calchauqui
Salta, Argentina 2015 3oz - 8.5 / 6oz - 15.5
- Gibbs 'Carpenter Vineyard' Cabernet Sauvignon
Napa Valley 2016 3oz - 8.5 / 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 Pilsner, 5.2% ABV - 14.5
- Weihenstephaner 500ml hefeweizen, 5.4% - 14.5
- Made West Pale Ale, 5.6% ABV - 8.5
- Litte Bear by Strand India Pale Ale, 6.4% ABV - 9.5
- Brouwerij Boon Oude Geuze, 7.0% ABV - 20
- Arrowmatic by Arrow Lodge DIPA, 8% ABV - 13.5
- 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



Hand-Crafted!

CORTALS

Blood & Smoke

Bloody Mary w/ bacon- infused vodka, celery seed, siracha salt, coppa - 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 and blair Vodka, honeydew melon, manzanilla sherry, shiso - 12.75

Reina Albahaca

Sangria w/ bertagnolli grappino grappa, noval black, orange, garnacha, basil - 12.75

El Fuerte

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

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