



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 Peach Bread Pudding

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

Ricotta and Brioche French Toast with Bourbon Peaches

Soaked in rich custard, with Arnett Farm yellow peaches simmered with Buffalo Trace bourbon, cinnamon, and orange zest, and topped with candied pecans. 15

Apricot Griddle Cake

Sweet tart Arnett Farm apricots warmed in thyme and ginger, topped with Susan's honey butter. 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. 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. 15

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 Fruit

Hand-selected fresh fruit, sliced and drizzled with local farmers market 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

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

- 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 Vyd's' 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

Illy Coffee

- Regular -4.5
- Decaf -4.5

Intelligentsia Tea

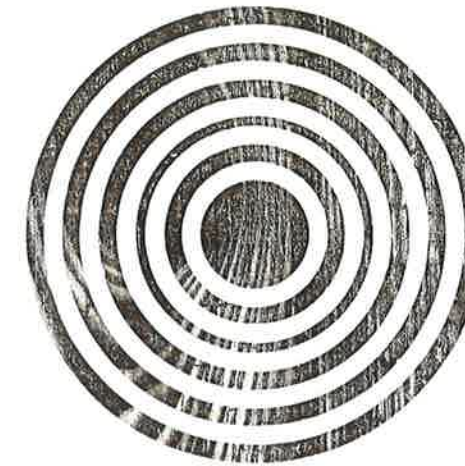
- Chamomile -4
- English Breakfast -4
- Jasmine Green -4

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
- 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
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' Malbec, 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 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 DIPA, 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
- Lunar Kitten by LA Ale Works IPA, 7.5% ABV - 14
- Three Philosophers by Ommegang Quad, 9.7% ABV - 17.5
- Kuri Kuro by Hideji 330ml Imperial Stout, 9.0% ABV - 22
- Stream Crossing by The Bruery/Green Cheek 750ml, 7.2% ABV - 28



Hand-Crafted!
COCKTAILS

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

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

Dawa Anana
dawa w/ boyd and blair Vodka, honeydew melon, manzanilla sherry, shiso - 12.75

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HOUSE

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