



BRUNCH



10:30AM - 3 PM

STARTERS

** CRISPY CALAMARI 17

Pomodoro and Trinity Sauce

** BLUE CRAB DIP 18

Claw Crab Meat, Cream Cheese

Paprika, Cayenne

Topped w/ Jumbo Lump Crab Meat

FLATBREADS

** KENNETT SQUARE

MUSHROOM 18

Smoked Mushroom, Bacon

Béchamel Mozzarella

Truffle Vinaigrette, Arugula

** MARGHERITA 17

Tomato, Basil, Fresh Mozzarella

MUSSELS

26 Full Pot 18 Half Pot

WHITE WINE 26

White Wine, Roasted Garlic, Cream

Lemon & Parsley

MUSHROOM & BACON 26

Bacon, Smoked Mushrooms

Parmesan & Thyme

MEDITERRANEAN 26

Merguez Sausage, Goat Cheese, Smoked

Tomato, Harissa Aioli & Cilantro

THAI CURRY 26

Green Curry, Coconut Milk, Peanuts

Cilantro & Basil

BOLOGNESE 26

Pork, Veal, Beef with San Marzano

Tomatoes, Capers, Egg, Parmesan Cheese

ADD FRITES

1 CLASSIC

2 SWEET POTATO

4 TRUFFLE

Served w/ Harissa Aoili,

Curry Aoili

& Malt Vinegar Aoili **

** Contains Gluten

SALADS

ROASTED EARTH &

EATS BEET SALAD 15

Goat Cheese, Red Onions, Farm Greens,

Chives, Candied Pecans, Citrus Dressing

** CAESAR SALAD 14

Anchovy, Garlic Croutons,

Parmesan, Classic Dressing

ENTREES

STEAK & EGGS 25

Frites, 3 Eggs Any Style & Hollandaise

BELGIAN BREAKFAST 18

3 Pork Sausage Links, 3 Eggs Any Style

& Crispy Hash Browns

** CHICKEN & WAFFLE 17

Spicy Honey Butter Glaze

** MBG FRENCH TOAST 17

Fresh Berries, Whipped Cream, Maple

Syrup. Choice of Bacon or Sausage

** QUICHE LORRAINE 17

Bacon & Gruyere Custard

Dressed Field Greens

** LIEGE WAFFLE 12

Strawberries, Chantilly Cream

** SMOKED SALMON EGGS

BENEDICT 18

English Muffin, Hollandaise Sauce, Frites, or

Dressed Farm Greens

** MB&G BURGER 19

Cheddar, Bacon, Tomato Jam, Red Onion

Greens Seeded Brioche Bun

Hand-cut Frites

WEEKLY SPECIALS

4PM- 10PM

SEAFOOD WEDNESDAYS

\$15 MUSSEL POTS

\$1 PEEL & EAT SHRIMP

\$1 CHESAPEAKE OYSTERS

\$7 STEAMED AND BUTTERED

LITTLE NECK CLAMS

\$7.50 BAKED OYSTERS

\$7 SHRIMP PEPPER POT SOUP

THURSDAYS

\$18 1/2 POT MUSSELS (ALL FLAVORS)

SATURDAYS

KIDS 10 & UNDER EAT FREE

(WITH ADULT ENTREES)

RAW BAR

6/\$18 12/\$36

PEEL & EAT SHRIMP

OYSTERS

Served with Lemon, Cocktail

& Mignonette Sauces

HOUSE OYSTERS

6/\$17 12/\$32

EAST COAST OYSTERS

6/\$18 12/34

WEST COAST OYSTERS

6/\$19 12/36

* CONSUMING RAW OR UNDERCOOKED
POULTRY
MEATS OR EGGS MAY INCREASE YOUR RISK
FOR FOODBORNE ILLNESS.

SIDES

CLASSIC FRITES 7

SWEET POTATO FRITES 7

TRUFFLE FRITES 8

CRISPY BRUSSEL SPROUTS

11 W/BACON

** MAC & CHEESE 10

SIDE SAUSAGE 5

SIDE BACON 5

SIDE EGGS 5

FRESH FRUIT 5

CRISPY HASH BROWNS 5

COCKTAILS

DIY BLOODY MARY BAR 12

FIRST CHOOSE

VODKA, PICKLE,

HABONERO, TITO'S OR ANY

OTHER SPIRIT

GARNITURE, CELERY, PICKLED

VEGETABLES, CANDIED BACON,

AND JUMBO SHRIMP.

CHOOSE FROM AN

ASSORTMENT OF

BLOODY MIXES

AND HOT SAUCES.

MBG MIMOSAS 8/ REFILLS 1

Choice of Orange,

Pineapple, Grapefruit,

Cranberry,

Pomegranate, Strawberry,

OR Mandarin