



DINNER



3PM - 10PM

STARTERS

- * FRENCH ONION SOUP 13
Gruyere Cheese, Crouton,
Crispy Leeks
- * CRISPY CALAMARI 17
Pomodoro and Trinity Sauce
- * BLUE CRAB DIP 18
Paprika, Cayenne, Toasted Baguette
- CHARRED OCTOPUS 18.5
Squid Ink Aioli, Sweetie Peppers, Chorizo
Potato Confit & Scallions
- * CRISPY BRUSSEL SPROUTS 11
Bacon, Coriander, Ginger Soy Dressing
- TUNA TARTARE 20
Roasted Peppers, Avocado, Harissa Aioli,
Sesame Soy Vinaigrette & House-made
Potato Chips
- * CHARCUTERIE BOARD 22
Sopressata, Saucisson Garlic,
Prosciutto, Mortadella, Pate, Mustard,
Pickles, Country Bread

ADD CHEESE, \$5 PER OUNCE

- Gorgonzola** - Cow's Milk, *Italy*
- Manchego** - Sheep's Milk, *Spain*
- Red Casanova** - Cow's Milk, *Germany*
- Vully Rouge** - Cow's Milk, *Switzerland*
- Young Farmdale Gouda** - Cow's Milk, *Belgium*

SALADS

- ROASTED EARTH &
EATS BEET SALAD 15
Goat Cheese, Red Onions,
Farm Greens, Chives,
Candied Pecans, Citrus Dressing
- * CAESAR SALAD 13
Anchovy, Garlic Croutons,
Parmesan, Classic Dressing
- LOCAL ARUGULA SALAD \$9
Shaved Parmesan, Lemon Vinaigrette

* **Contains Gluten**

*Consuming raw or undercooked poultry meats or eggs may increase your risk for foodborne illness.

FLAT BREADS

- *KENNETT SQUARE
MUSHROOM 18
Smoked Mushroom, Béchamel Mozzarella
Truffle Vinaigrette, Bacon & Arugula
- * MARGHERITA 17
Tomato, Basil & Fresh Mozzarella

ENTREES

- *STEAK FRITES 30
Hand Cut Frites, Dressed Greens, Herb Butter
Choice of
Red Wine Reduction , Green Peppercorn,
Bearnaise, or Chimichurri
- *LINGUINI BOLOGNESE 26
Heritage Pork, Beef, & Veal, San Marzano
Tomatoes, Herbs, and Rocca Cheese
- *CAULIFLOWER GRATIN 22
Gruyère Cheese, Mornay
- SLOW ROASTED HALF
AMISH CHICKEN 24
Pomme Puree, Mushroom Bacon Pan Sauce
- SEARED SCALLOPS 30
White Corn Polenta, Chorizo, Piperade
Aged Cheddar Cream
- GRILLED ATLANTIC SALMON 28
Ratatouille, Rosemary, Herb Salad
- * MB&G BURGER* 19
Cheddar, Bacon, Tomato Jam
Red Onion, Greens, Hand Cut Frites

- WHOLE ROASTED SEA BEAM 28
Cherry Tomatoes, Garlic, Olives, Confit Potatoes,
Lemon, Olive Oil

WEEKLY SPECIALS

4PM- 10PM

SEAFOOD FEAST - WEDNESDAYS

- \$15 MUSSEL POTS
- \$1 PEEL & EAT SHRIMP
- \$1 CHESAPEAKE OYSTERS
- \$7 STEAMED & BUTTERED
LITTLENECK CLAMS
- \$7.50 BAKED OYSTERS
- \$7 SHRIMP PEPPERPOT SOUP

MUSSEL NIGHT - THURSDAYS

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

KID'S EAT FREE - SATURDAYS

KIDS 10 & UNDER
(WITH ADULT ENTREES)

RAW BAR

- PEEL & EAT SHRIMP
6/\$18 12/\$36

OYSTERS

Served with Lemon, Cocktail
& Mignonette Sauces

- House Oysters
6/\$17 12/\$32

- East Coast Oysters
6/\$18 12/36

- West Coast Oysters
6/\$18 12/36

MUSSELS

- 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, San Marzano Tomatoes,
Capers, Egg, Parmesan Cheese

ADD FRITES

- 1 CLASSIC
- 2 SWEET POTATO
- 4 TRUFFLE
- Served w/ Harissa Aioli, Curry Aioli
& Malt Vinegar Aioli **

SIDES

- 7 CLASSIC FRITES
- 7 SWEET POTATO FRITES
- 8 TRUFFLE FRITES
- 10 *MAC & CHEESE