



LUNCH

11:30AM - 3PM

STARTERS

- ** FRENCH ONION SOUP 13
Gruyere Cheese, Crouton
Crispy Leeks
- ** BLUE CRAB DIP 18
Claw Crab Meat, Cream Cheese
Paprika, Cayenne
Topped w/ Jumbo Lump Crab Meat

BRICK OVEN FLATBREADS

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

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

- 7 CLASSIC FRITES
- 7 SWEET POTATO FRITES
- 8 TRUFFLE FRITES
- 11 CRISPY BRUSSEL SPROUTS
W/ BACON**
- 10 MAC & CHEESE **

SALADS

- ROASTED EARTH &
EATS BEET SALAD 15
Goat Cheese, Red Onions,
Farm Greens, Chives,
Candied Pecans, Citrus Dressing
- ** CHICKEN CAESAR SALAD 19
Anchovy, Garlic Croutons,
Parmesan, Classic Dressing
- *GRILLED STEAK
COBB SALAD 22
Hen Egg, Avocado, Bacon,
Tomato, Blue Cheese Crumbles, Greens,
Champagne Vinaigrette

MUSSELS

- 26 Full Pot 18 Half Pot
- WHITE WINE
White Wine, Roasted Garlic,
Cream, Lemon & Parsley
- MUSHROOM & BACON
Bacon, Smoked Mushrooms
Parmesan & Thyme
- MEDITERRANEAN
Merguez Sausage, Goat Cheese,
Smoked Tomato,
Harissa Aioli & Cilantro
- THAI CURRY
Green Curry, Coconut Milk,
Peanuts, Cilantro & Basil
- BOLOGNESE
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

ENTREES

Sandwiches Served with MBG Frites

- ** MB&G BURGER 19
Cheddar, Bacon, Tomato Jam,
Red Onion, Greens,
Seeded Brioche Bun
- ** CRISPY SHRIMP ROLL 17
Fried Jumbo Shrimp,
Spicy Remoulade Sauce, Lettuce,
Tomato, Creamy Cole Slaw
- ** GRILLED STEAK & FRITES 30
Dressed Greens, Herb Butter
& A Choice of Red Wine Reduction,
Chimichurri, Green Peppercorn
or Bearnaise
- ** GRILLED CHICKEN PANINI 17
Lettuce, Tomato, Avocado, Bacon, White
Cheddar, Jalapeño Aioli
- ** TOMATO MOZZARELLA
PANINI 17
Roma Tomatoes, Basil Pesto
- ** NASHVILLE HOT
CHICKEN 17
Crispy Fried Chicken Thigh, Chili Spices
Ranch, Lettuce, Tomato
- ** WILD MUSHROOM
RIGATONI 17
Arugula, Green Peas, White Wine,
Butter Sauce, Parmesan

WEEKLY SPECIALS

4PM -10PM

SEAFOOD WEDNESDAYS

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

THURSDAYS

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

SATURDAYS

KIDS 10 & UNDER EAT FREE
(WITH ADULT ENTREES)

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.