



DINNER



STARTERS

*FRENCH ONION SOUP 13
Gruyère Cheese, Crouton,
Crispy Leeks

CRISPY CALAMARI 17
Pomodoro and Trinity Sauce

*BLUE CRAB DIP 18
Topped with Jumbo Lump Claw,
Cream Cheese, Paprika, Cayenne, Bread

CHARRED OCTOPUS 18.5
Squid Ink Aioli, Sweetie Peppers,
Chorizo, Potato Confit & Scallions

CRISPY BRUSSELS SPROUTS 11
Bacon, Ginger-Soy Sesame Dressing,
Coriander

◦ TUNA TARTARE 20
Avocado, Sesame Soy Vinaigrette,
House Made Potato Chips

*CHARCUTERIE BOARD 22
Sopressata, Saucisson Garlic,
Prosciutto, Mortadella, Pâté,
Mustard, Pickles, Country Bread

ADD CHEESE \$5 PER OUNCE

Gorgonzola - Cow's Milk, *Italy*

Manchego - Sheep's Milk, *Spain*

Fourme d'Ambert - Cow's Milk, *France*

Comté - Cow's Milk, *France*

Saint André - Cow's Milk, *France*

*Contains Gluten

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 10
Shaved Parmesan, Lemon Vinaigrette

**Free 2-hour garage parking
with validation.
Unlimited Free parking on
weekends.**

BRICK OVEN FLATBREADS

*KENNETT SQUARE MUSHROOM 18
Smoked Mushrooms, Béchamel, Mozzarella,
Truffle Vinaigrette, Bacon, Arugula

*MARGHERITA 17
Tomato, Basil, Fresh Mozzarella

MUSSELS

WHITE WINE 27
White Wine, Roasted Garlic,
Cream, Lemon, Parsley

MUSHROOMS & BACON 27
Bacon, Smoked Mushrooms,
Parmesan, Thyme, Cream

MEDITERRANEAN 27
Merguez Sausage, Goat Cheese,
Smoked Tomato, Harissa Aioli, Cilantro

THAI CURRY 27
Peanuts, Coconut Milk, Cilantro,
Green Curry, Cream, Basil

BOLOGNESE 27
Pork, Veal, & Beef, San Marzano Tomatoes,
Capers, Egg, Parmesan Cheese

ADD FRITES

\$1 CLASSIC

\$2 SWEET POTATO

\$4 TRUFFLE WITH PARMESAN
Served with Harissa, Curry,
& Malt Vinegar Aioli**

WEEKLY SPECIALS

ALL DAY - SHELLFISH SUNDAYS & MONDAYS

◦ OYSTERS 1/2 SHELL 1.25

* BAKED OYSTERS 1.75

PEEL & EAT SHRIMP 2

4-9 PM - SEAFOOD FEAST

WEDNESDAYS

PEEL & EAT SHRIMP 1.50

◦ CHESAPEAKE OYSTERS 1.50

* BAKED OYSTERS 7.50

SHRIMP PEPPERPOT SOUP 7

MUSSEL HALF POTS 15

STEAMED & BUTTERED LITTLENECK CLAMS 7

4-9PM MUSSEL NIGHT

THURSDAYS

HALF POT MUSSELS 15

2-9PM MARTINI NIGHT

FRIDAYS

SELECTED MARTINIS 8

ALL DAY KID'S EAT FREE

SATURDAYS

KIDS UNDER 10 EAT FREE

(FROM KIDS MENU -

WITH EACH ADULT ENTRÉE)

OYSTERS & RAW BAR

Served with Lemon, Cocktail & Mignonette Sauces

DAILY OYSTERS ◦
half dozen 17 - dozen 32

EAST COAST OYSTERS ◦
half dozen 18 - dozen 36

WEST COAST OYSTER ◦
half dozen 18 - dozen 36

PEEL & EAT SHRIMP
half dozen 18 - dozen 36

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

◦ Undercooked Item

ENTRÉES

STEAK FRITES 32 ◦

Hand-Cut Frites, Dressed Greens, Herb Butter

Choice of:

Red Wine Reduction; Green Peppercorn;
Bearnaise; or Chimichurri Sauce

*LINGUINI BOLOGNESE 26
Heritage Pork, Beef, & Veal, Herbs,
San Marzano Tomatoes, Rocca Cheese

CAULIFLOWER GRATIN 22
Gruyère Cheese, Mornay

1/2 SLOW-ROASTED

AMISH CHICKEN 24

Pomme Purée, Mushroom-Bacon Pan Sauce

SEARED SCALLOPS 34

White Corn Polenta, Chorizo,
Piperade, Aged Cheddar Cream

GRILLED ATLANTIC SALMON 28

Green Onion, Trumpet Mushrooms,
Tomato, Cauliflower Purée, Sauce Vierge

* MB&G BURGER 19 ◦

Cheddar, Bacon, Tomato Jam, Greens,
Red Onion, Sesame, Hand Cut Frites

WHOLE ROASTED BRANZINO 32

Cherry Tomatoes, Garlic, Olives,
Lemon, Confit Potatoes, Olive Oil

SIDES

Served with Harissa, Curry &
Malt Vinegar Aioli**

CLASSIC FRITES 7

*MAC & CHEESE 10

SWEET POTATO FRITES 7

CRISPY BRUSSELS SPROUTS,

SESAME, BACON 11

TRUFFLE FRITES W/PARMESAN 8