



STARTERS

** FRENCH ONION SOUP 13
Gruyere Cheese, Crouton
Crispy Onion

FRIED CALAMARI 17
Yellow Curry Aioli, Harissa Aioli
Caramelized Olive Tapenade

BLUE CRAB DIP 18
Claw Crab Meat, Cream Cheese
Paprika, Cayenne
Topped w/ Jumbo Lump Crab Meat

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

TUNA TARTARE 20
Roasted Peppers, Avocado, Harissa Aioli,
Sesame Soy Vinaigrette & House-made
Potato Chips

CHEESE & SALUMI \$20
La Stella DOP Gorgonzola Piccante
6 month Manchego, Parma Prosciutto
House Cured Bresaola, Chili Spiced Honey
Rhubarb Compote & Grilled Baguette

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

ADD FRITES 1 CLASSIC
2 SWEET POTATO
4 TRUFFLE

Served w/ Harissa Aioli, Curry Aioli
& Malt Vinegar Aioli **

FLAT BREADS

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

** MARGHERITA 17
Tomato, Basil & Fresh Mozzarella

SIDES

7 CLASSIC FRITES
7 SWEET POTATO FRITES
8 TRUFFLE FRITES
12 FRIED BRUSSEL SPROUTS W/BACON
10 MAC & CHEESE **

SALADS

ROASTED BEET & BURRATA
SALAD 17

Frisee, Pickled Red Onions
Dried Cranberries, Burrata Cheese
& Cranberry Vinaigrette

BABY KALE & ENDIVE
SALAD 18

Spiced Pecans, Brie, Radish, Apple
& Honey Thyme Vinaigrette

** CAESAR SALAD 16
Anchovy, Garlic Croutons, Parmesan
Classic Dressing

ENTREES

* STEAK FRITES 33
Hand Cut Frites, Dressed Greens, Herb Butter
& A Choice of
Red Wine Reduction, Green Peppercorn
Bearnaise or Chimichurri

* FILET MIGNON & FRITES 44
Hand Cut Frites, Dressed Greens, Herb Butter
& A Choice of
Red Wine Reduction, Green Peppercorn
Bearnaise or Chimichurri

ROASTED WHOLE BROCCOLI
& FRITES 22
Hand-cut Frites, Chipotle Tomato Sauce
& Crispy Garlic

** CLAM LINGUINI 33
Garlic, White Wine, Sun Dried Tomato
Butter, Cream, Fennel & Lemon

SCALLOPS & POLENTA 30
White Corn Polenta, Chorizo, Piperade
Aged Cheddar Cream & Seared Scallops

ROSEMARY & BASIL MARINATED
GRILLED SALMON 28
Summer Farm Ratatouille & Herb Salad
** MB&G BURGER* 19
Cheddar, Bacon, Tomato Jam
Red Onion Greens
Hand Cut Frites & Seeded Brioche Bun

GRILLED BONE-IN
VEAL CHOP \$28
Potato Puree, Prosciutto, Shallot,
Fava Beans & Prosciutto Jus

ROASTED SWORDFISH
PROVENCAL \$26
Fennel, Clams, Tomato, Roasted Peppers
Olives & Chorizo

** Contains Gluten

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.
20% Gratuity will be added to parties of 6+

PRIX FIXE MENU

Available Daily 5pm to 7pm

\$48

Choose 1 from each Course

Appetizer

ROASTED BEET
& BURRATA SALAD
Frisee, Pickled Red Onions
Dried Cranberrie & Citrus Vinaigrette

ANDALUSIAN TOMATO
GAZPACHO
Olive Oil, Croutons & Cherry Tomatoes

Entree

STEAK FRITES
Grilled Tavern Steak, Frites
Dressed Greens, Red Wine Reduction
& Herb Butter

ROSEMARY & BASIL MARINATED
GRILLED SALMON
Summer Farm Ratatouille & Herb Salad

Dessert

PISTACHIO CRÈME BRULEE
w/ Short Bread Cookie
HAZELNUT CHOCOLATE MOUSSE
Chantilly Cream, Hazelnuts

Our restaurants have been operating with extraordinary
increases in the cost of doing business. High inflation, rising
wages and supply chain challenges have continued beyond
the pandemic creating a difficult operating environment. We
have reluctantly chosen to implement a separate 3.5%
surcharge for 2023 with the hope that it can be eliminated in
the future as conditions improve.
We appreciate your support and understanding