



LUNCH

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

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

ADD FRITES 1 CLASSIC
2 SWEET POTATO
4 TRUFFLE

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

** Contains Gluten

SALADS

ADD 4OZ. OF YOUR FAVORITE PROTEIN:
Grilled Chicken Breast \$7
Chilled Spiced Shrimp \$9
Salmon \$9 Burrata Cheese \$8
Grilled Steak \$8

CAULIFLOWER & CHICKPEA SALAD 16

Romaine & Mixed Greens, Mint, Dates
Chia Seeds, Radish
& Yogurt Harissa Dressing

BABY KALE & ENDIVE SALAD 18

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

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

ENTREES

** MB&G BURGER 19
Cheddar, Bacon, Tomato Jam, Red Onion
Greens Seeded Brioche Bun
Hand-cut Frites

** SALMON BURGER 18
Harissa Aioli, Red Onion, Tomato, Cilantro
Brioche Bun & Hand-cut Frites

*GRILLED SWORDFISH 24
Celery Root Pappardelle, Nicoise
Olives, Fennel, Sundried Tomato
& Spinach

*GRILLED STEAK & FRITES 30
Dressed Greens, Herb Butter
& A Choice of Red Wine Reduction
Chimmichuri, Green Peppercorn or Bearnaise

** NASHVILLE HOT CHICKEN 17
Crispy Fried Chicken Thigh, Chilli Spices
Ranch, Lettuce Tomato & Hand-cut Frites

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

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 OR MORE.

SIDES

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

DESSERTS

HAZELNUT MOUSSE 8
Salted Caramel Chocolate Mousse Hazelnut
Cookie Crumble
Caramelized Hazelnuts & Chantilly Creme

BASQUE CHEESECAKE 8
Cheesecake Toasted Top
& Raspberry Compote

PISTACHIO CREME BRULEE 8
Pistachio Custard Crackly Toasted Sugar
Topping & Shortbread Cookie

BLUEBERRY PAVLOVA 8
Meringue, Chantilly Cream & Basil

ASSORTED SORBETS 2