



BRUNCH

10:30AM -3 PM

STARTERS

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

**ULTIMATE BREAKFAST 18
Truffle Cream, Smoked Bacon, Fingerling
Potatoes, Gruyere, Fried Egg

**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 **

SALADS

BABY KALE & ENDIVE SALAD 18
Spiced Pecans, Brie, Radish, Apple
& Honey Thyme Vinaigrette

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

ADD 4OZ OF YOUR FAVORITE PROTEIN:

Grilled Chicken Breast \$7

Chilled Spiced Shrimp \$9

Salmon \$9 Burrata Cheese \$8

Grilled Steak \$8

ENTREES

STEAK & EGGS 25
Frites, 3 Eggs Any Style & Hollandaise

BELGIAN BREAKFAST 18
3 Pork Sausage Links, 3 Eggs Any Style
& Crispy Hash Browns

MBG PANCAKES 14
Fresh Strawberries, Whipped Cream, Maple
Syrup, Butter

SHAKSHUKA & BAKED EGGS 18
Tomato, Red Pepper & Harissa Stew
Three Baked Eggs

MACADAMIA NUT & CHOCOLATE
FRENCH TOAST 19
Farm Peach Compote, Whipped Cream,
Maple Syrup

QUICHE LORRAINE 17
Bacon & Gruyere Custard
Dressed Field Greens

** BELGIAN WAFFLE 12
Farm Peach Compote, Whipped Ricotta, Maple Syrup

SMOKED SALMON EGGS

BENEDICT 18
English Muffin, Hollandaise Sauce, Frites, or
Dressed Farm Greens

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

** 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 OR MORE.

SIDES

CLASSIC FRITES 7

SWEET POTATO FRITES 7

TRUFFLE FRITES 8

FRIED BRUSSEL SPROUTS 12
W/BACON

** MAC & CHEESE 10

SIDE SAUSAGE 5

SIDE BACON 5

SIDE EGGS 5

FRESH FRUIT 5

CRISPY HASH BROWNS 5

COCKTAILS

YOU'RE BLOODY BRILLIANT 12
MSB Spicy Bloody Mary Mix, Old Bay,
House-Infused Habanero Vodka &
Jumbo Spiced Shrimp

MBG MIMOSAS 10 / REFILLS 1
Choice of Orange, Pineapple, Grapefruit,
Seasonal Juices

DEJA BREW 14

House-infused Vanilla Vodka, Bailey's,
Kahlua, Espresso

GETTIN' SPRITZY 10

Aperol, Vodka, Blood Orange Syrup, Lemon,
Simple, Champagne

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