

SERVED MONDAY-FRIDAY 2:00-5:00

## \*TUNA TACOS

*Crispy Gyoza, Miso Soy Marinated Tuna, Pickled Ginger,  
Wakame, Nori Aioli, Toasted Sesame 19*

## BURRATA

*Tomato Jam, Pistachio & Basil Pesto,  
Cherry Lavendar Balsamic, Pine Nuts, Sourdough 18*

## FRIED CALAMARI

*Ginger Soy Glaze, Sriracha Aioli 15*

## MEDITERRANEAN NACHOS

*Harissa Spiced Naan, Garlic Hummus, Tzatziki, Crispy Chickpeas,  
Olives, Feta Cheese, Pickled Red Onion, Tomatoes, Tahini Crema 17*

## BEEF LUMPIA

*Sweet Chili Sauce, Crispy Rice Noodles 16*

## KOREAN HOT HONEY CHICKEN BAO BUN

*Crispy Chicken, Honey Gochujang, Napa Slaw Pickled Ginger 16*

## LOCAL FISH SANDWICH

*Butter-Toasted Brioche, Spicy Aoli, Napa Slaw 24*

## SHRIMP ÉTOUFFÉE

*Parmesan Herb Grit Cake, Creole Velouté, Chorizo 26*

## \*MB DOUBLE SMASH BURGER

*Toasted Brioche Bun, Choice of Cheese, Bibb Lettuce, Tomato, Pickle,  
Caramelized Onion, & Roasted Garlic Aioli 19*

*Add: Thick-Cut Bacon +3 / egg +2*

## soups & salads

*Add Protein: Chicken +8 | Tofu +5 | Shrimp +9 | \*Salmon +16 | \*Tuna +13 | \*Steak +20*

## FRENCH ONION SOUP

*Toasted Sourdough, Gruyere 11*

## ANCIENT GRAIN BOWL

*Farro, Kale, Harissa Roasted Cauliflower, Crispy Chickpeas,  
Sundried Cranberries, Carrot, Pickled Red Onion, Avocado, Tomato,  
Hard Boiled Egg, Lemon Tahini Yogurt Dressing 18*

## \*CAESAR SALAD

*Romaine Lettuce, Caesar Dressing, Parmesan, Naan Couton 13*

## HOUSE SALAD

*Mixed Greens, Heirloom Cherry Tomatoes, Red Onions, Cucumbers,  
Naan Crouton, Shaved Parmesan, Balsamic Vinaigrette 12*



Vegan



Vegan On Request



Gluten-Free



Dairy-Free



Nut-Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
Please inform your server of any allergens prior to ordering. A 20% gratuity will be added to parties of six or more.