

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 Lavender Balsamic, 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, Spicy Aioli, 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, Andouille Sausage 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 PROTEIN 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, Pickled 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.