

bites

bites are made for sharing, so order a few early & relax with a glass of wine.

grilled prawns 20

red chilli, lime, garlic, parsley, EVOO

octopus 18

wax bean greek salad, boquerones

mussels 22

housemade sausage, jalapeño, caramelized onion, captain kid's kölsch

frito misto 16

crawfish, shrimp, calamari, marinara

grilled artichoke & fennel 16

roast tomato butter, charred lemon

avocado hummus 16

feta, pepperoncini, pita

fried manchego 12

orange blossom honey, sourdough

mh meatballs 16

veal, pork, ricotta, parmesan, tomato, baguette

buffalo pork belly 16

pickled celery & carrot, blue cheese dressing

pan fried chicken liver 14

chorizo, green apple, spinach, sherry gastrique

salumi plate

from Italy to NYC to SF, we search for the tastiest artisan cured meats.

Selection of four meats – 26

prosciutto di san danielle

18-month riserva - friuli, italy

bresaola - lombardy, italy

hot coppa - san francisco

sopressata - salt lake city

cheese plate

handmade farmhouse cheeses, using traditional methods of manufacturing and aging.

selection of four cheeses 24

5-year old gouda - holland

humboldt fog - california

manchego - spain

roaring forties - australia

craving both? Do it for 46.

raw

beetroot 12

green apple, sunflower seed, horseradish, sweet cider vinaigrette

fresh shucked oysters 3.50ea

bloody caesar granita

tuna tartare 20

heirloom tomato, olive, green chili, lemon-fennel dressing

3 second seared salmon 18

pink peppercorn crust, pickled cucumber & red onion, crispy shallot

wagyu beef tagliata 25

black garlic, sea salt, sicilian EVOO

soup & salad

roast chestnut soup 10

crispy parsnips

short rib & vidalia onion soup 12

gruyere crouton

caesar 10

romaine, parmesan toast, anchovy

kale & spinach 12

quinoa, cranberries, almonds, lemon

panzanella 12

tomato, sourdough, cucumber, olive

mista 12

greens, salami, grana padano, peperoncini, olive, vinaigrette

lyonnaise 14

frisee, duck confit, bacon, potato, poached egg, mustard

sides

mozzarella & garlic bread 8

spinach & oyster mushroom 10

brussels sprouts, fig, pancetta 10

arugula, parmesan & balsamic 10

spring onion & roast garlic mash 8

seasonal vegetables 8

polenta, prawns, chili butter 12

truffle parmesan frites 8

mushroom risotto 10

pasta

ricotta gnocchi 26

wild mushroom, truffle, white wine

spaghetti alla chitarra 26

san marzano, castelvetrano olive, anchovy, calabrian chili, parmesan

lobster & crab ravioli 36

asparagus, roast pepper, saffron & tomato broth

fettucine basil alfredo 32

crawfish, shrimp, parmesan

manicotti 26

duck confit, wild mushroom, goat's cheese béchamel

rigatoni bolognese 26

lamb, sugo, onion, carrot, celery

pizza

mh classico 22

roma tomato, garlic, basil, san marzano sugo, mozzarella di bufala

funghi 22

wild mushroom, truffle oil, san marzano

calabrese 22

housemade sausage, pickled jalapeño, calabrian chili sugo, mozzarella

carne 22

soppressata, smoked ham, pepperoni, san marzano sugo, mozzarella

goat cheese 24

arugula, serrano, fig jam

spinach & artichoke 22

zucchini, ricotta blanco sauce, pecorino

n'duja 22

broccolini, vidalia onion, san marzano sugo, mozzarella di bufala

shrimp diavolo 24

baby gulf shrimp, pepperdew, basil pesto, calabrian chili sugo, provolone

+ farm egg 3 | arugula 4 |

pickled jalapeño 2 | black truffle oil 4 |

mozzarella di bufala 6 |

prosciutto di san danielle 6 | homemade spicy

sausage 4

mains

crispy skin branzino

spaghetti squash, fennel & green apple slaw, preserved lemon, saffron beurre blanc 44

spiny lobster & pancetta spiedini

peperonata, orzo, basil salsa verde 54

blackened local fish

polenta, prawns, grilled scallions, chilli butter sauce 48

applewood hot smoked salmon

chanterelle, grilled leek, dill crème fraiche 46

roast free range chicken

oyster mushroom, new potato, spinach, caper & lemon jus 38

niman ranch pork shank

spring onion & roast garlic mash, baby heirloom carrots, whole grain mustard 38

rosen farm lamb chops

golden beets, asparagus, mint pesto 64

flat iron steak

truffle & parmesan fries, garlic herb butter 34

meat du jour

arugula, balsamic vidalia, mh worchestershire m.p.

Bubbles

030 Scarpetta Prosecco Brut '15 - Veneto, Italy 16
Classically dry Prosecco showing juicy melon, white flowers and hazelnut with pinpoint bubbles.

White

159 Bonney's by Ocean's Collide Riesling '17 - Clare Valley, Australia 12
Bonney's is all estate fruit in '17 which allowed us to farm organically producing a dry Riesling that is fleshy and seamless in texture, offering sappy orchard and citrus fruit flavors. Finishes juicy and smooth with a suave floral note coming in late.

276 Koehler-Ruprecht Weissburgunder (Pinot Blanc) Kabinett Trocken '14 - Pfalz, Germany 12
Weissburgunder (literally "white Burgundy") is the German name for Pinot Blanc, a grape that has been cultivated in Germany since at least the 14th century. Koehler's version, hand-harvested mainly from their rocky Steinacker vineyard is given some brief skin contact for extra color and texture, and vinified with native yeasts in huge oak barrels. The finished wine is stony, zesty, explosively aromatic, totally dry, and oyster-ready.

294 Sohm & Kracher "Lion" Grüner Veltliner '17 - Weinviertal, Austria 14
Grüner is the workhorse grape of Austria and brilliant with any vegetable as its silken texture is full of crunchy apples mingling with fresh green beans sprinkled with white pepper.

140 Venica & Venica "Ronco del Ceró" Sauvignon Blanc '16 - Collio, Italy 16
This is really exotic and wild SB with pineapple, mango and papaya aromas and flavors. Full body, loads of fruit and a long and flavorful finish. So much going on here.

387 Sister's Run "Sunday Slippers Vineyard" Chardonnay '17 - Barossa Valley, Australia 14
This is a no fuss, unoaked, early drinking style of chardy that displays aromas of apples, pears, peaches and cream, and hints of orange rind. The palate is light and easy going with apple and citrus flavours, a soft milkiness to the mouthfeel, and a bright, refreshing finish.

Rosé

832 Domaine Saint-Aix "AIX" '16 - Coteaux d'Aix-en-Provence, France 14
Tangy and focused with supple red berry and citrus fruit flavors. Silky, subtly sweet and floral on the finish, which hangs on with a fruity persistence.

Red

427 Domaine Ruet "Les Bois" Régnié Gamay '16 - Beaujolais, France 14
Forget everything you think you know about Beaujolais and open your mind and mouth to this delicious Gamay. Brisk, tangy, lithe, silky smooth and gulpable.

551 Scarpetta Barbera del Monferrato '15 - Piedmont, Italy 14
Monferrato is the birthplace for Barbera, and historically unlike the rest of Piedmont, its top cuvees are frequently Barbera. Hence, for good reason, Barbera from Monferrato is celebrated for its balance of fruit, terroir and acidity. Lifted aromas of crushed blueberries and blackberries, black plums, porcini mushrooms and dried leaves.

563 Poggio Anima "Asmodeus" Nero d'Avola '15 - Sicily, Italy 12
In the Book of Tobias, an ancient Hebrew text, Asmodeus is the Demon of Lust which is a fitting name for this wine because of all of the varietals of Italy, Nero d'Avola is as lustful and pleasurable as it gets. Rich, peppery and opulent. It has many of the same characteristics of Syrah and is the most important grape of Sicily.

659 VineMind Shiraz/Malbec '15 - Clare Valley, Australia 14
There's a bit of muscle in '15 to this no-fuss Clare Valley red. Cherries soaked in cola, dutch cocoa hangs through the mid palate, with a zip-line-like finish where there's bits and pieces of vanilla pod, black currants and vine-ripened blackberries.

612 Bonney's by Oceans Collide Cabernet Sauvignon '17 - Clare Valley, Australia 14
Our third vintage of Bonney's Cabernet was sourced from a single-vineyard in the Sevenhills region of Clare. '17 was a longer, cooler vintage than '16 so we hand picked in the cool of night, destemmed and crushed. Our goal was to retain the bright, pretty fruits of the vintage so we did a shorter maceration at cooler temps then aged in neutral french oak for 11 months. Fresh mint, thyme, blackberry and briar lift from the glass. Dark cherries, spearmint, bay leaves and fine woven tannings caress the palate.

dessert

crème brûlée

orange & cinnamon, almond tuile

10

pavlova

baked meringue, stewed berries, cream

12

rum cake

pineapple, mango, vanilla ice cream
20th anniversary plantation rum

14

tiramisu

mascarpone, sponge biscuits, espresso

12

dark chocolate brownie

brown butter ice cream, coco nibs

14

le grand tour

selection of all our desserts to share

50

ice cream

black cherry, chocolate, espresso

3ea

sorbet

blood orange, meyer lemon, white peach

3ea

cheese plate

farmhouse cheeses made by hand using traditional methods of manufacturing and aging.

24

5-year old gouda - holland

humboldt fog - california

manchego - spain

roaring fourties - australia

please inform your server of any dietary requirements or allergies
service at 15% & VAT at 12% is applied to all bills