

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 20

wax bean greek salad, boquerones

mussels 22

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

frito misto 20

crawfish, shrimp, calamari, marinara

grilled artichoke & fennel 16

roast tomato butter, charred lemon

avocado hummus 18

feta, pepperoncini, pita

fried manchego 12

orange blossom honey, sourdough

mh meatballs 16

veal, pork, ricotta, parmesan, tomato, baguette

buffalo pork belly 18

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

maytag blue - iowa

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

seared gnocchi 26

ricotta, charred brussels sprouts, walnuts, sage, brown butter

fettucine basil alfredo 32

crawfish, shrimp, parmesan

spaghetti cacciatore 28

chicken leg, castelvetrano olive, cremini, capers, tomato

manicotti 30

duck confit, wild mushroom, goat's cheese béchamel

housemade tortellini 34

beef, porcini, brodo, parmesan

rigatoni bolognese 28

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, caramelized onion, 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

061 Suriol Cava Brut '14 - Penedes, Spain 16

The Suriol family has lived in Penedes since the 1400s, producing organic Cava with indigenous varieties, native yeasts, and a hands-off mentality. Wines are always dated with a vintage, full of complex layers and textured, bready fruit flavors. The 2014 is deliciously refreshing, with notes of brioche, honey, and citrus fruit.

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.

198 Bonhomme Sauvignon Blanc '17 - Loire, France 12

Fuller bodied Sauvignon Blanc that has a lot of decidedly delicious citrus flavors up front and then there's a bit of spicy Sauv Blanc leafiness. The flavors all linger on and evolve on your palate. Such a unique wine that is not just delicious, but redefines what people expect the grape to be.

196 Viña Somoza "Neno" Godello '15 - Valdeorras, Spain 16

The hand-harvested fruit comes from several parcels with varied soils, elevations and expositions, adding for complexity. Neno is a fresh and buoyant white, showing a fresh, zesty citrus, tree fruit notes, and remarked minerality. Clean and lively, with enough weight and texture to balance the vibrant acidity.

737 Weingut Zahel "Gemischter Satz '16 - Vienna, Austria 16

A "Field Blend" from within the city limits of Vienna. Six grapes (Grüner Veltliner, Riesling, Grauburgunder, Weissburgunder, Chardonnay and Traminer), harvested and fermented together. The wine shows both green and red apple, earth and orange zest. The light but expressive palate echoes these notions with a lightly phenolic texture and tangy freshness. Vivid, crisp and utterly versatile, with a clean dry finish.

303 Terres Dorees Beaujolais Blanc '17 - Beaujolais, France 14

The vines are organically farmed and the fruit harvested by hand. The grapes are destemmed, crushed and fermented with natural yeasts in vat. Really terrific, with the precision and undertow of terroir. The bouquet is deep, pure and classy, offering up scents of pear, apple, limestone soil, a touch of almond, beeswax and a nice topnote of dried flowers. Full-bodied, crisp, and showing a fine core, brisk acids, and excellent length.

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

722 Kevin Descombes, Cuvée Kéké '17 - Beaujolais, France 12

Widely acclaimed as a classic example of Beaujolais. It offers a bright and sappy nose of cherries, sweet cranberries, smoke, soil and a nice touch of floral tones in the upper register, while on the palate the wine is medium-full, bright and juicy at the core, with just a whisper of ripe tannin, good acids, and grip on the complex finish.

714 Akutain Cosecha '16 - Rioja, Spain 12

Although newer than most, Akutain produces wines in the old-school, traditional style of Rioja, emulating the grand houses of yesterday, though on a much smaller scale. The wine is youthful and very expressive delivering lots of high-toned red fruit character with background flavors of spice. Fresh and juicy, with a medium body and a light, airy finish.

590 La Stoppa "Trebbiolo" Barbera/Bonarda '15 - Emilia-Romagna, Italy 16

The name "Trebbiolo" is derived from the nearby river and valley of Trebbia. The farming is organic, the fermentation with native yeast, using the longest possible amount of skin contact. Legendary, archetypal, and almost like something that isn't of this time and place. Dark and woody, with notes of plums, raspberry, and blackberry.

603 Venica & Venica Merlot '16 - Collio, Italy 14

Smooth, delicate and velvety red wine, young and dynamic, this is the ultimate expression of Collio's terroir. Aged for 12 months in big oak barrels, it is characterized by fruity, herbaceous notes, and spicy aromas. The taste is harmonic, with light and very fine tannins.

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

maytag blue - iowa

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