



SNACKS

deviled eggs with salsa verde, breakfast radish and crispy shallot	\$2 ea
mgp spiced potato chips with horseradish-chive crema	5
harissa-orange castelvetrano and oil-cured olives with arbequina oil	6
pot o' pickles with a wedge of vela jack	6
farm toast: fromage blanc, sage-roasted plums, toasted pistachios	7

SMALL PLATES

blt soup: tomato soup with crisp bacon, buttered croutons, herb aioli, baby arugula	8
jersey wedge: iceberg, smokey thousand island, pickled onions, bacon, dry jack	9
market salad: arugula, avocado, radish, cilantro, snap peas, jicama, pepitos, toasted cumin-lemon vinaigrette	10
potted chicken-liver mousse, port-wine onion jam, grilled sourdough	9
crispy fried chicken sammies, creamy mexican cole slaw, honey chipotle mayo, pickled veggies	11
bacalaitos: salt-cod fritters with lemon aioli, herb oil, crispy capers	10
spiced shrimp, anson mills creamy grits, albariño-butter sauce	13
bone marrow with sherry demi-glace, tarragon-horseradish gremolata, crostini	11

LARGE PLATES

roasted lamb sandwich with moroccan tomato jam, feta, cilantro aioli	14
grass-fed beef burger, pickled things, vela jack, mgp sauce, brioche bun, steak fries	15
roasted heirloom squashes, white bean ragout, sautéed romano beans, pecorino bread crumbs	18
pappardelle with pork cheeks, peas, kale, brown beech mushrooms, tarragon	20
roasted halibut with clams, guanciale, dried cherry tomatoes, corn, green garlic sherry broth	28
cochinita pibil: mayan pork stew, sour orange red onions, jalapeños, green chile corn tortillas	19
grilled hanger steak with patatas bravas, cotija, romesco, salsa verde, grilled spring onions	25

SIDES

steak fries	6
mgp steak fries	7.50
sautéed summer beans, rosso bruno tomatoes, pecorino	7
cheesy anson mills grits	7
baby red kale sprouts with toasted garlic	6