

Dinner

starters

Crispy Vietnamese Rice Cake

Shitake, sprout, scallion, lettuce, herbs, nuoc cham sauce. choice of shrimp (\$18) or tofu (\$17)

Swiss Chard Tempura

crispy tempura swiss chard filled with pork and shrimp served over nuoc cham vinaigrette and dill 18

Ginger Lemongrass Grilled Octopus

Fingerling potatoes, cucumber, tomato nuoc cham, toum 19

Bánh Bao

Steamed buns filled with braised brisket, topped with shallot marmalade and crispy shallots 17

Black Pepper Tuna

black pepper crusted tuna loin seared in cinnamon bark tallow then sliced thin and served over a crunchy salad of diced celery and cucumbers in a tuna tonnato sauce with dill and splash of colatura 22

Kimchi and Gruyère Rice Fritters

Confit garlic humus, lemon, toasted sesame 15

Grilled Duck Hearts

grilled duck hearts served over roasted chicken congee perfumed with roasted ginger and lemongrass topped with dill, jasmine rice krispies, lime and chives 14

Market Fresh Oysters

Grilled lightly over charcoal with brown butter cham and crispy shallots 4ea

Dauphiné Ravioli

house made ricotta and gruyere cheese filled ravioli accompanied by a delightful sauce of shallots, white wine, parmesan cheese and butter. finished with crispy shallots and a drizzle of mint balm oil 20

entrées

Day Boat Scallops

New Bedford, MA scallops with seared golden crust, Texas corn chowder, la ratte potatoes, celery, zucchini, red peppers, with dill and lemon zest 32

Malfatti

spinach and ricotta gnudi with green garlic and white chocolate sauce. beef tallow toasted pepitas and Comeback Creek Farms spinach 26

Shaking Beef

Angus tenderloin, soy vinaigrette, pickled red onion, charred tomatoes, watercress 40

Vietnamese Chicken Curry

Crispy skin chicken ballotine, seasoned rice, roasted beet slaw 28

Grilled Lamb

binchotan grilled filet of lamb neck served over celery root puree and labne-stuffed beets 32

Whole Branzino

Branzino grilled with ginger and lemongrass served with nuoc cham, celery and peppers 38

Eggplant Curry

Charcoal roasted japanese eggplant, mushrooms, cauliflower, bok choy, crispy taro root, tofu, lime and chili 27

Kimchi and Foie Gras Dumplings

House made kimchi and foie gras dumplings with warm compote of D'anjou pears, cooked in pear vinaigrette until caramelized then topped with Tx wagyu ribeye and finished table side with a drop of sizzling and perfumy beef pho tallow 37

Texas Red Fish

a roulade of red fish filet and scallop-truffle mousseline served over new potatoes in a fragrant fish gumbo 32

A Bar N Ranch Wagyu Beef Short Rib

brown butter braised beef rib, finished on the charcoal grill, glazed in condensed coconut and clove vinaigrette accompanied by crispy shallot rings seasoned with vanilla and curry and served with grilled Napa cabbage in tonnato sauce 38

Kurobuta Pork Chop

14oz bone-in pork chop marinated in toasted coriander and grilled over binchotan. served over Japanese white sweet potato and vanilla puree, grilled apple butter and radish-apple gremolata in apple vinaigrette 38



MHB

salads & seasonal

Crab and Texas Grapefruit Salad

green leaf lettuce tossed in preserved lemon and clove dressing then topped with crunchy cucumber, fresh celery, scallions, grapefruit, blue crab and toasty pine nuts 20

Apple & Grilled Lettuce Salad

Chili whipped ricotta, cinnamon and anise poached honey crisp apples, grilled baby lettuce, marinated cucumbers, mint oil, fresh herbs, roasted hazelnuts, finished with charred ginger honey syrup and maldon salt 18

Fried Avocado

avocado half crisped up in our curry dredge glazed with spicy honey cham sauce and served over a salad of honey crisp apples, jicama and green mango 16

Stuffed Leeks

blue crab, roasted ginger, lime and jasmine rice filled leeks baked in leek butter then topped with onion marmalade, crispy shallots mint and chili oil 28 (great as entree)

Cheese and Leek Pie

Chefs taste of homeland... filo pie baked with house made ricotta, confit leeks, gruyere cheese, eggs and yogurt served with a side of coal roasted red pepper and eggplant remoulade 16

accompaniments

jasmine rice 4

vermicelli rice noodles 4

garlic noodles 10

grilled mixed mushrooms 10

chili bok choy 8

grilled broccolini 9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BAR

COCKTAILS



Le Sang 14

Gin, turmeric, celery, lime

5 Spice Old Fashioned 15

5-Spice infused Suntory Toki, cane syrup, bitters

What's Up Doc? 18

rosemary infused vodka, nuoc cham, thai chili, carrot juice

Hen & Hive 17

gin, thai chili, honey simple syrup, lemon, ancho reyes

Eastside Primavera 17

tequila, grapefruit, Aperol

Thunder Boomer 20

bourbon, allspice dram, lemon, turkish tobacco bitters, egg white

Flying Purple People Eater 21

bourbon, orange flower water, green chartreuse, ube powder

Lychee Lemongrass Martini 16

Lychee Infused Vodka, Lemongrass, Sake

BEER

Kirin Ichiban - Pilsner 7

Erdinger-Weissbier (NA) 8

Athletic Brewing - Run Wild IPA (NA) 6

Fair State Brewing Side Pull- Czech-style Pale Lager 6

Equal Parts Sueno - Pale Ale 6

Westlake Brewing Japanese 'Super Dry' 11

Oak Cliff Brewing Hefeweizen 6

Ridgeway Brewing Very Bad Elf- Imperial Red Ale (500ml) 18

Oak Cliff Brewing Lee Hazy Oswald- Hazy IPA 8

Stone Brewing Delicious - IPA 7

Round of Beer for Kitchen 18

WINE BY THE GLASS

sparkling

5oz Btl

Francois Labet, Cremant de Bourgogne 15 60
bourgogne, France

Isaac Fernandez Seleccion 'Biutiful', Brut Rose 5oz 14 56
Cava, Spain

Mionetto, Prosecco 187ml 18
Treviso DOC, Veneto, Italy

white

5oz 12oz Btl

Laporte, Sauvignon Blanc 16 32 65
Loire Valley, France 2022

Fekete Pince, Harslevelu 16 32 64
Somlo, Hungary 2013

Famille Vincent Bourgogne Blanc, Chardonnay 14 28 56
Burgundy, France 2020

Hercego, Zilavka 14 28 56
Mostar, Bosnia 2022

rose

5oz 12oz Btl

Milos 'Stagnum', Plavic Mali 14 28 56
Dalmatia, Croatia 2021

red

5oz 12oz Btl

Domaine Guy Mardon 'La Rousselière', Pinot Noir 16 32 64
Loire Valley, France 2021

Hercego, Blatina 16 34 66
Bosnia 2020

Contesa, Montepulciano 20 40 80
Abruzzo, Italy 2021

Pied A Terre, Cabernet Sauvignon 18 40 80
Sonoma, California 2017

sake

Sho Chiku Bai Junmai Daiginjo 300 ml 35

Uka Sparkling Junmai Daiginjo (720ml) 125

Shirataki, Junmai Ginjo, Jozen Pink (720ml) 21 85