



mahogany house

lunch

cobb salad

romaine, chicken, egg, bacon, avocado, blue cheese

14/18

blackened shrimp salad

corn, feta, arugula, avocado, sun-dried tomatoes

14/18

quinoa & bean patty

tomato, corn, red onion, avocado

14

cuban sandwich

ham, pulled pork, pickles, gruyere, mustard

14

croque madame

smoked ham, melted cheddar, fried egg

14

8oz burger

bacon, cheddar, lettuce, tomato, onion

18

chicken picatta

lemon, capers, arugula

18

flat iron steak

garlic & herb butter

24

choice of fries, salad, or vegetable kebab

please inform your server of any dietary requirements or allergies
service at 15% & VAT at 7.5% is applied to all bills

dessert

panna cotta

shortbread, butterscotch sauce

10

bread pudding

rum, raisins, custard

10

ice cream

black cherry, chocolate, espresso

3ea

sorbet

blood orange, meyer lemon, white peach

3ea

tiramisu

mascarpone, sponge biscuits, coffee

10

molten chocolate cake

praline, caramel ice cream

12

le grand tour

selection of all our plated desserts to share

36

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

bites

Small plates made for sharing so order a few early while you relax with a glass of wine.

grilled prawns 20

red chilli, lime, garlic, parsley, EVOO

octopus 18

n'duja, fondant potato, toum

mussels 20

all'amatriciana

frito misto 16

crawfish, shrimp, calamari, marinara

cauliflower fritti 10

truffle oil, sea salt, garlic aioli

mezze 14

hummus, housemade labneh, marinated olives, pita

fried manchego 12

orange blossom honey, sourdough

buffalo pork belly 16

pickled celery & carrot, blue cheese dressing

housemade terrine 14

pork, chicken liver, pickled vegetable salad

sides

mozzarella & garlic bread 8

caramelized brussels sprouts, pancetta, figs 10

broccoli, crushed garlic, calabrian chilli butter 8

arugula, parmesan & balsamic 10

butternut squash & potato mash 8

seasonal vegetables 8

polenta, prawns, chilli butter sauce 12

truffle parmesan frites 8

mushroom risotto 10

raw

fresh shucked oysters 3.50ea

bloody caesar granita

tuna crudo 18

avocado, preserved lemon, basil yoghurt

beef carpaccio 18

parmesan, arugula, balsamic

soup

butternut squash 10

crispy duck & parsley oil

salad

caesar 10

romaine, parmesan toast, anchovy dressing

kale & spinach 12

quinoa, cranberries, marcona almonds, lemon

panzanella 12

heirloom tomato, sourdough, cucumber, olive, onion

mista 12

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

lyonnaise 14

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

pasta

pesto pappardelle 22

roast tomato, basil, parmesan, garlic, pinenuts, evoo

squash & goat's cheese ravioli 24

brown butter, sage, walnut

ricotta gnocchi 26

wild mushroom, purslane, truffle, white wine

fettucine basil alfredo 32

crawfish, shrimp, parmesan

manicotti 26

duck confit, wild mushroom, goat's cheese b chamel

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 mushrooms, truffle oil, san marzano sugo

hog 20

pork, mustard, aged cheddar

carne 22

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

eggplant 20

castelvetrano olives, sliced roma tomato, calabrian chile sugo, fontina

charred corn 20

zucchini, farm egg, espellette, garlic ricotta

n'duja 22

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

shrimp diavolo 24

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

+ egg 3 | calabrian chile 2 | arugula 4 | black truffle oil 4 | prosciutto di san danielle 6 | mozzarella di bufala 6

salumi plate

From Italy to NYC to SF, we search for the tastiest cured meats produced by artisan salumerie.

Selection of four meats – 26

prosciutto di san danielle

18-month riserva - friuli, italy
violino di capra - new york city
hot coppa - san francisco
sopressata - salt lake city

cheese plate

Farmhouse cheeses, made by hand, 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.

Bubbles

Mestres “1312” Reserva Brut Cava N.V. - Penedes, Spain 16
Mouthwatering aromas of green apple, green papaya, white flowers and orange rind. The mousse glides across the palate washing it with more apple, lemon zest, brioche and musky herb.

White

Josef Leitz QbA Riesling ‘16 - Rheingau, Germany 12
This comes out swinging displaying fresh notes of candied lemon, peach and pear aromas. It is a very lively mouth feel with crisp, ripe fruit, wet stone, bright acidity and of dry finish.

Venica & Venica “Prime Note” Ribolla Gialla/Chardonnay ’15 - Friuli, Italy 12
Giampaolo is killing it in Friuli crafting biodynamic wines from some of the greatest vineyards in all of Italy. His '15 Prime Note balances the depth & power of Ribolla Gialla with the elegance of cool climate Chardonnay.

Walnut Block “Collectables” Sauvignon Blanc ’16 - Marlborough, New Zealand 12
A lively SB with powerful aromas of fresh melon, citrus and passionfruit.

Joey Tensley “Essential White” Grenache Blanc/Viognier ’16 - Central Coast, California 14
Crazy cool white blend from Santa Barbara County showing buttered citrus, orange blossom and white flowers that is fresh, concentrated, textured and a sheer joy to drink.

Tawse “Estate” Chardonnay ’13 - Niagara Peninsula, Canada 14
Really solid and precise Canadian Chardonnay that would spank most California Chards at this price point. Actual barrel fermentation happening here which is remarkable for the price offering up plenty of nectarine, ripe peach, vanilla and toasted nuts. Brisk acidity and stony mineralogy keep the wine fresh and perfect for food.

Rosé

Domaine Saint-Aix “AIX” ’16 - Coteaux d’Aix-en-Provence, France 12
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

Porter-Bass “Poco a Poco” Pinot Noir ’15 - Russian River Valley, California 16
This fragrant, classically styled Pinot was farmed organically and biodynamically from Forchini and Camron Vineyards in the RRV. Fresh Bing cherry and rose petal aromas permeate this very classy bottling which shows pitch perfect ripeness, stony minerality and loads of grace on the palate.

Le Ragnaie “Troncone” Toscana Rosso Sangiovese ’14 - Tuscany, Italy 14
A "baby Brunello" sourced from one of the highest vineyards in Montalcino. Very pretty and bright with sweet red cherry, raspberry and floral notes.

Castel del Remei “Gotim Bru” Tempranillo/Merlot/Syrah ’15 - Costers del Segre, Spain 12
Intense dark cherry, licorice, espresso and vanilla leap from the glass. Spicy and concentrated in the mouth with loads of bitter cherry, dark plum, cassis and licorice coating your tongue. Impressive and penetrating.

Venica & Venica “Bottaz” Refosco ’11 - Friuli, Italy 18
Yes, Giampaolo is such a great winemaker that we are doing two of his wines by the glass. Refosco has dark, thick skins and produces powerful wines which is why Giampaolo keeps this one in the cellar for a few extra years to tame the tannins and let the fruit start to shine through ('11 is current release). A big, inky wine showing blackberry jam, mocha and spice.

Red Heads Studio “Mohawk” Cabernet Sauvignon ’13 - McLaren Vale, Australia 14
Beautiful leafy Cabernet aromas (a good thing) with vibrant fresh redcurrant, cherry skin, pungent flowers, cigar box and new oak wafting in the background. There is more richness than in years past making this the best Cabernet I have had from Red Heads Studio.

dinner

line caught tuna

herb marinated white beans, greek olives,
heirloom tomato, arugula pesto

46

day boat cod

shellfish, yukon gold, green peas, bouillabaisse

48

blackened local fish

polenta, prawns, grilled scallions, chilli butter sauce

48

loch duart salmon

asparagus risotto, prosciutto & garlic broth

42

roast free range chicken

sweet potato, brussel sprouts, cauliflower, honey jus

38

niman ranch pork shank

butternut squash puree, red cabbage, lardons,
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.

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