snacks

Deviled Egg 5
Cornichon, Caper, Parsley

Beignet 7
Jerk Oxtail, Gouda, Green Onion

Smoked Fish 6
Celery Sticks, Lemon, Aioli

Crudites 6
Green Goddess, Dried Olive

Burrata 12
Olio Verde, Tomato Concasse, Dried Herbs

raw

Prawn Cocktail 19
Scotch Bonnet Cocktail Sauce

Dressed Oysters 21
Fresno Chili, Cucumber, Creme Fraiche

Classic Oysters 18
Scotch Bonnet Cocktail Sauce, Green Peppercorn Mignonette

Crudo 21
Local Catch, Bay Scallops, Key Lime, Shiso, Kumquat

Raw Bar Platter* 39 (pp)

apps

Brioche 12
Orange Blossom Honey Butter

Caesar 19
Baby Gem Lettuces, Fennel Pollen, Peppercorn, Trout Roe, Parmigiano

Heirloom Tomatoes 20
Stracciatella, Pistachio, Leche de Tigre, Jalapeno, Basil

Agnolotti 25
Sweet Corn, Double Brown Butter, Sumac, Aleppo Chili

Ribiolina Tortellini 26
Escargot, Pistachio Bourguignon, Parsley

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
mains

Tagliatelle  37  
Homestead Pomodoro, 
Sweet Crab, Caramelized Cream

French Onion Burger  30  
Steak Patty, Compte Brulee, 
Grilled Onion Marmalade, Roasted Garlic Dijon

MG’s Classic Burger  26  
Steak Patty, Aged Cheddar, 
Lettuce, Tomato, Onion

Pan Seared Corvina  36  
Golden Tomato Curry Broth, 
Carrot, Ginger

Ricotta Pillows  34  
Sweet Corn, Truffle-Mascarpone, 
English Peas, Chive

grilled

8oz Filet Mignon  65
9oz Prime NY Strip  48
44oz Prime Tomahawk Ribeye  175

for the table

Prime NY or Tomahawk Platter  120/195  
Beef Fat-Garlic Condiment, 
Tomato Butter, Hen of the Woods

Short Rib “Vaca Frita”  70  
Tamarind Molasses

sides

Honeynut Squash  18  
Smoked Pecan Praline, 
Pumpkin Seed Dukkha

Yukon Mash  11  
Umami Butter, Chives

Frites  10

Mushrooms  14  
Horseradish, Breadcrumbs