

small plates

king street corn . chili-lime crema . parm 3
goat's cheese fritters . rosemary honey . chili flake 8
heirloom tomato salad . mozzarella . summer veg . basil . sherry vin 9
roasted pork belly sliders . cucumber . ginger . sambal 11
mac & cheese . lobster . bell pepper . chantrelle mushroom . horseradish . cheddar 15
beef tartare . chili aioli . crostini . lemon 10
roasted beet salad . goat's cheese . orange . cucumber . marcona almond 9
gulf golden tilefish ceviche . shrimp . zucchini . corn . avocado . potato chip 12
lee & gordon's lettuces . pine nut . grana padano . red wine vin 9
gulf shrimp rolls 11
charcuterie . capicola . city ham . pork rind . pork rillette . olives 14
cheese plate . bellamy bleu . cumberland . dancing fern . truffle honey . jam 13

large plates

bacon wrapped quail . cornbread stuffed . creamy grits . sorghum-pecan vin 22
colorado lamb tenderloin . delano farm's potatoes . green beans . mint . buttermilk 26
pork tenderloin & belly . creamed corn . okra . shaved pepper & cabbage salad 18
mp beef burger . fries 12
mp special burger . chorizo . pico de gallo . queso . chicharrón 14
vegan goods (dane's flatbread . summer falafel . cashew-tahini . pickled veg) 14
roasted chicken breast . gnocchi . kenny's bacon . squash . cipollini onion 17
sautéed sea scallops . quinoa . lemon . grilled heirloom tomato 26
beef filet . potato purée . charred kale . roasted vegetables . demi 35
pickett's ranch trout . delano farm's squash risotto . farm radish . green beans . mushroom green curry-coconut broth 19
steak frites (broken arrow ranch antelope) . spinach . smoked herb butter 33
mp fried rice . confit duck leg . sesame aioli . fried egg 13

chef rebecca barron
chef de cuisine reed trimble

consuming raw or undercooked foods such as meat . poultry . fish . shellfish & eggs may increase your risk of foodborne illness

craft cocktails

summer sangria carafe 28 . single 10
rosé . cocchi rosa . hibiscus syrup . lemon . peach

summer breeze 9
cathead honeysuckle vodka . lavender syrup .
grapefruit . lemon bitters

“ gin & juice ” 8
gin . cocchi rosa . hibiscus syrup . strawberry puree
absinthe mist

tea time 12
chattanooga cask whiskey . letherbee fernet .
cointreau . peaches . lemon

ready, fire, aim 11
mezcal . charred pineapple . hellfire bitters .
lemon . siracha salt

traditional beers

yuengling lager 3.5

heineken lager 4.5

erdingen hefeweizen 6

yazoo dos perros ale 4.5

stella artois belgian lager 5

craft style beers

founder's scottish ale 5.5

wisecre tiny bomb pilsner 5.5

stone brewing co. ipa 6

bell's "two hearted ale" ipa (7%) 6

napa smith pale ale 6

green man brewing co. porter 7

north coast pranqster golden ale (7.6%) 7

pacific apple cider with pinot grigio 8

ommegang abbey ale (8.2%) 8

la fin du monde golden ale (9%) 9

eiNSTÖK toasted porter 9

new holland "dragon's milk" stout (11%) 10

spiritless cocktails

house lemonade 4.5

house ginger beer 4.5

whites

sparkling
charles armand nv france
8 glass . 34 bottle

pinot grigio
fantinel 15 friuli . italy
8.5 glass . 36 bottle

sauvignon blanc
wither hills 15 marlborough . new zealand
8.5 glass . 36 bottle

riesling
dr. loosen 15 mosel . germany
8 glass . 34 bottle

chardonnay
tolosa 15 central coast . california
9 glass . 45 bottle

reds

rosè
tarima 15 alicante . spain
9.5 glass . 47 bottle

pinot noir
storypoint 15 sonoma county
8 glass . 34 bottle

toscana
centine by banfi vintners 13 italy
8.5 glass . 36 bottle

carmenère
linen 13 columbia valley . washington
8.5 glass . 36 bottle

cabernet/syrah
charles & charles 14 columbia valley . washington
8.5 glass . 36 bottle

tempranillo
sierra cantabria 14 rioja . spain
9 glass . 38 bottle

mp "a very happy hour"
mon - fri 5-7 p.m.

thursday night
\$5 sazeracs & french 75s

summer cocktail series
every thursday
\$5 feature cocktails
all night long

industry night mondays 5-8 p.m.
