

BEGIN

| | |
|---|----|
| CRISPY BRUSSELS 🌲🌲 | 11 |
| Thai herbs, sweet chili vin, toasted rice | |
| 20 MINUTE BISCUITS 🌲 | 10 |
| house preserves, saffron butter | |
| MAC & CHEESE 🌲 | 11 |
| 3 x cheese, herbed frico | |
| DUNGENESS CRAB CAKE | 21 |
| rouille, mango salad, greens | |
| SHRIMP COCKTAIL 🌲 | 15 |
| 1/2 lb shrimp, mojo rojo, salsa verde | |
| TUNA TARTARE 🌲 | 18 |
| spicy ponzu, avo mash, tatsoi, taro chips | |
| WINGS 🌲 | 11 |
| choose from three styles | |
| Buffalo confit - celery, ranch dressing | |
| Dry Rub smoked - b&b, house Q | |
| Seoul Q smoked - kimchi cukes, sesame aioli | |

MH SANDOS

| | |
|--|----|
| MESS BURGER | 18 |
| white cheddar, caramelized onions, b&b pickles, smoky sauce, brioche, fries | |
| TURKEY BURGER | 17 |
| sharp cheddar, tomato, bibb lettuce, b&b pickles, 1000 island, brioche, fries | |
| VEGGIE BEAST 🌲 | 18 |
| house patty, cheddar, bibb lettuce, tomato, slow onions, 1000 island, dill pickles, brioche, fries | |
| CRISPY CHICKEN SANDO | 17 |
| holy trinity remoulade, brie, arugula, pickled celery, fries | |
| ALL DAY PULLED PORK | 16 |
| ciabatta, slaw, Carolina Q, fries | |
| A.M. SANDO 🌲 | 14 |
| ciabatta, cheesy eggs, truffle aioli, oven dried tomato, fries | |

BBQ PACKAGES - EVERY DAY

SMALLS - feeds a lot - \$65

1/2 LB PULLED PORK, 1/2 RACK BABY BACK RIBS,
1/2 CHICKEN, HOT LINKS, SMOKED ANGUS SIRLOIN

BIGGIES - feeds a lot more - \$95

1 LB PULLED PORK, FULL RACK BABY BACK RIBS,
WHOLE CHICKEN, HOT LINKS, SMOKED ANGUS SIRLOIN

THE GOOD STUFF - yes, you get it all

HOUSE PICKLES • SWEET ROLLS •
PIT BAKED BEANS • CHEDDAR MASH • BRUSSELS •
COLESLAW

GREENS

| | |
|---|----|
| THE HOUSE 🌲🌲 | 15 |
| artisan greens, beets, fennel, stone fruit, seeds, purple haze goat cheese, pomegranate vinaigrette | |
| BABY KALE CAESAR | 16 |
| parmesan, croutons, roasted garlic caesar, avocado | |
| MH COBB | 19 |
| panéed chicken, applewood bacon, avocado, free range egg, farmers market tomato, Point Reyes blue cheese, house vinaigrette | |
| SANTA FE QUINOA TOSTADA 🌲🌲 | 16 |
| corn & black bean pico, avocado, tomatillo, cumin lime emulsion | |
| SUMMER SALAD 🌲🌲 | 16 |
| watermelon, maple balsamic vin, smoked feta, marcona almonds, mustard greens, summer savory | |

Additional Merits for Salads

avocado 3 • grilled or fried chicken 7
shrimp 8 • salmon 11 • ahi 9

MAINS

| | |
|---|-------|
| FISH FRY | 31 |
| slaw, fries, buttered peas, tartar & cocktail, charred lemon | |
| OAKWOOD SALMON 🌲 | 29 |
| pulehu rub, grilled asparagus, confit sweet potato, yuzu beurre blanc | |
| SCALLOP & GRITS 🌲 | 33 |
| stone ground grits, NOLA Q, Cajun dust, pea sprouts, pepper jam | |
| ROASTED CHICKEN 🌲 | 28 |
| cauliflower purée, seasonal veggies, Dijon sauce | |
| SMOKED BABY BACKS 🌲 | 27/43 |
| Carolina Q, slaw, fries | |
| CAB SHORT RIB 🌲 | 31 |
| ragout, horseradish crème fraiche, mashers, succotash | |
| THE STEAK 🌲 | 61 |
| prime rib eye, shoestring fries, Napa Valley demi, house butter | |
| FARRO RISOTTO 🌲 | 27 |
| wild mushrooms, roasted corn, 2x truffles, parm tuile, fine herbs | |

DATE NIGHT - \$59

PICK ANY 2 FROM GREENS, MH SANDOS OR MAINS
(***EXCLUDING THE STEAK)

RECEIVE A BOTTLE OF
HOUSE RED, WHITE OR ROSE WINE

🌲 VEGETARIAN 🌲 GLUTEN-FREE



MESSHALL

2020
SURVIVAL

SHAKEN / CITRUSY

STIRRED / BOOZY

- THE AMANDA** 12
cilantro & serrano infused vodka, lime, pineapple, sugar
- BROWN DERBY** 12
buffalo trace bourbon, grapefruit, honey
- BURNING TREES** 12
arbol chile infused mezcal, lime, grapefruit, agave
- MARGARITA** 12
el charro blanco tequila, lime, agave, curacao
- NOT WITHOUT MY BITTERS** 12
bourbon, apple brandy, lemon, honey, angostura bitters
- PENICILLIN** 12
isle of skye 8 yr scotch, lemon, honey, ginger
- THE GIN FIX** 12
ford's gin, lemon, sugar, raspberries
- HEMINGWAY DAIQUIRI** 12
white rum, maraschino, lime, grapefruit

- NEGRONI** 12
ford's gin, campari, carpano antica, orange oil
- MEZCAL NEGRONI** 12
los vecinos mezcal, campari, carpano antica, orange oil
- BOULVARDIER** 12
bourbon, campari, carpano antica, orange oil
- VESPER** 12
ford's gin, vodka, cocchi americano, lemon oil
- TALENT SCOUT** 12
high-proof bourbon, curacao, angostura bitters, lemon oil
- RED HOOK** 12
rittenhouse rye, maraschino, punt e mes
- M.H.O.F** 12
elijah craig M.H. bourbon, demerara, angostura bitters, orange oil

GRAPES GL / BTL



Sparkling

Rosé (all day)

- CAVA BRUT** Poema - Penedes, SP 11 / 44
- BRUT BLANC DE CHENIN** Gaudron Vouvray - FR 12 / 48
- SPARKLING ROSÉ** Baron De Seillac - FR 12 / 48

- 2018 ROSÉ PROVENCE** Domaine de Beaupre - FR 12 / 48
- 2018 HANDURRABI ZURI ROSÉ** Ulacia - Getaria, SP 15 / 60

White

Red

- 2017 SAUVIGNON BLANC** Mason - Napa Valley, CA 14 / 56
- 2018 SANCERRE** Domaine De Villaudiere - Loire, FR 16 / 64
- 2018 PINOT GRIGIO** Kettmeir - Alto Adige, IT 14 / 56
- 2018 CHARDONNAY** Domaine Fellot - Beaujolais, FR 14 / 56
- 2017 CHARDONNAY** Oro Bello - Monterrey/Napa, CA 14 / 56
- 2017 AZAL** Quanta De Linhares - Vinho Verde, PT 15 / 60
- 2017 MUSCADET** Domaine Du Bois-Malinge - Loire, FR 12 / 48

- NV PINOT NOIR** The 5 Russians - RRV - CA 15 / 60
- 2018 MALBEC** The Show - Mendoza, AR 13 / 52
- 2017 SYRAH BLEND** Mas des Agrunelles - Languedoc, FR 14 / 56
- 2017 CABERNET SAUVIGNON** Born To Run - CAWA .. 14 / 56
- 2015 TEMPRANILLO** Verdad - Edna Valley, CA 15 / 60

FROM THE TAP

- MEXICAN STYLE LAGER** 8
El Sully - 21st Amendment 4.8%
- LAGER** Mama's Little Yella - Oskar Blues 5.3% 8
- WHITE ALE** Allagash Brewing 5.0% 2
- IPA** Blazing World - Modern Times 6.8% 8
- AMBER ALE** 2
Red Seal - North Coast Brewing 5.4%

BOTTLES & CANS

- BLOOD ORANGE MINT HARD KOMBUCHA** 8
by JuneShine 6%
- PEAR CIDER** Anthem 5.5% 6
- SEYAMA GREEN TEA SAISON (21OZ)** 15
by Coedo Brewing 5.0%.....
- YUZU IPA (21 OZ)** by Coedo Brewing 7.0% 15
- STONE DELICIOUS IPA** Stone Brewing 7.7%..... 5
- ORDERVILLE MOSAIC HAZY IPA** 12
by Modern Times Brewing 7.2%
- ICE LAGER** Modern Times Brewing 4.8% 8
- HELL OR HIGH WATERMELON** 21st Amendment 4.0% .. 8
- SUN TRAP SESSION SOUR** 8
by Three Weavers Brewery 4.5%

For the Gram

@messhallkitchen