

Dinner

starters

Crispy Vietnamese Rice Cake

delicate crispy rice cake with bean sprout, scallion, lettuce & herbs
choice of either shrimp or, tofu with roasted mushrooms 19

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 hummus, lemon, toasted sesame 15

Grilled Duck Hearts

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

Market Fresh Oysters

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

Dauphiné Ravioli

gruyere and house made ricotta 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 21

entrées

Massachusetts Black Bass

crispy skin bass grilled over binchotan with grilled wax peppers tossed in a tomato vinaigrette served over caramelized onion and apple curry with radish remoulade 29

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 Coppa

binchotan grilled Sakura pork neck served over apple and butternut squash purée with brown butter roasted parsnips, carrots and apples. pork is finished with a honey crisp apple and radish salad 32

Branzino

whole branzino grilled over binchotan till crispy skin then served with ginger and lemongrass nuoc cham over a mix of peppers, celery and scallion. 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 thinly sliced TX wagyu ribeye. Finished table side with sizzling and beef pho tallow 37

Potato Crusted Halibut

pan seared Alaskan halibut crusted with potato scales served with pea purée and a duo of button chanterelles and peas, lightly grilled over binchotan then seasoned with black vinegar and toasted sesame 32

A Bar N Ranch Wagyu Beef Short Rib

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

Escargot & Agnolotti

lime leaf ricotta and onion marmalade filled agnolotti served with lemongrass escargot bolognese, coconut béchamel and mint balm oil 29



MHB

salads & seasonal

Crab and Texas Grapefruit Salad

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

Pear & Grilled Lettuce Salad

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

Jasmine Beets

golden beets poached in jasmine tea till sweet and floral then served with whipped Point Reyes blue cheese, extra virgin olive oil, jasmine honey and maldon salt 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)

Hamachi Crudo

hamachi carpaccio dressed with peppery olive oil and flaky maldon salt served over a mix of d'anjou pears, cucumber and avocado with crispy beets, pickled shallots and dill 20

accompaniments

jasmine rice 6

vermicelli rice noodles 5

garlic noodles 11

grilled mixed mushrooms 12

chili bok choy 9

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 bourbon, cane syrup, bitters

Hearthflame 19

a winter spritz of vanilla infused mezcal, cranberry and rosemary syrup, Cointreau, prosecco, Topo Chico

Hen & Hive 17

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

Famous In Dallas 21

mezcal, genepy, aperitif, lemon, jasmine

Thank You, Steve McQueen 24

wagyu washed cognac, scotch, Averna

Lychee Lemongrass Martini 16

lychee infused vodka, lemongrass, sake

BEER

Kirin Ichiban - Pilsner 7

Bishop Cider Co. 'Crackberry' 10

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

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

Oak Cliff Brewing Hefeweizen 8

Oak Cliff Brewing Lee Hazy Oswald- Hazy IPA 8

Stone Brewing Delicious - IPA 7

Lakewood Brewing 'The Temptress'- Imperial Milk Stout 12

Round of Beer for Kitchen 18

Zero Alcohol

Run Don't Fall 16

rum alternative, apple cinnamon syrup, pineapple, lemon

Red Bug No Groni 17

aperitif alternative, gin alternative, fig syrup

Bee Sting 16

gin alternative, honey, lemon thai chili



WINE BY THE GLASS

sparkling

5oz Btl

Francois Labet, Cremant de Bourgogne 15 60

Bourgogne, France

Isaac Fernandez Seleccion 'Biutiful', Brut Rose 14 56

Cava, Spain

Gizella, Sargamuskotaly 16 64

Tokaj, Hungary

Mionetto, Prosecco 187ml 18

Treviso DOC, Veneto, Italy

white

5oz 12oz Btl

Laporte, Sauvignon Blanc 16 32 65

Loire Valley, France 2022

Gizella, Furmint 16 32 64

Tokaj, Hungary 2023

Famille Vincent Bourgogne Blanc, Chardonnay 14 28 56

Burgundy, France 2020

rose

5oz 12oz Btl

Gunzer Villany Rose 14 28 56

Villany, Hungary 2022

red

5oz 12oz Btl

Caldora, Montepulciano 20 40 80

Abruzzo, Italy 2021

Domaine Guy Mardon 'La Rousselière', Pinot Noir 16 32 64

Loire Valley, France 2021

Gunzer 'Bocor', Red Blend 18 36 72

Villany, Hungary 2016

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