



Raw Bar

today's oysters

mignonette 24 half dozen *gf* add caviar +4 each

tuna carpaccio

jicama, thai basil, soy aioli, furikake 27 *gf*

MGFD ceviche

kimchi flavors, avocado, sweet peppers, red onion, orange, cilantro 23

chilled seafood platter Maine lobster, Sun Shrimp, oystersceviche, blue crab, crudités, mignonette, green sambal, mustard sauce 96

caviar service 30g Petrossian Royal Ossetra, rosti potato, crème fraîche, chives 98

Appetizers & Salads

assorted lettuces salad

shaved summer squash, radish, almonds, ricotta salata preserved meyer lemon vinaigrette 18 *vg, gf*

Vito's stracciatella

brussels sprouts, pears, basil, parmesan cream, pistachios 25 *gf*

spiced lamb & charred eggplant

pickled onion, herbs, house pita 19

wood roasted octopus

lime crema, smoked chile, radish, cilantro 29 *gf*

crispy pork belly

kimchi, crushed peanuts, cilantro 23

Sandwiches & Pizzas

Genuine burger

house smoked bacon, cheddar, tomato butter lettuce, brioche bun 28

roasted turkey sandwich

tomato, avocado, house smoked bacon, herb mayonnaise, rye 24

margherita pizza

crushed tomato, mozzarella, extra virgin olive oil, basil 19

black truffle pizza

porcini crema, fontina, taleggio, wild mushroom caramelized onions, shaved black truffle 48 *vg*

Entrées

pan roasted Poulet Rouge 1/2 chicken

delicata squash, quinoa, baby kale green onion salsa verde 39

wood roasted grouper

roasted fennel, chickpeas, orange, aioli, cress 42 *gf*

Market sides

wood roasted brussel sprouts

tonnato, pickled fresno, crispy onion 14

french fries

13 *ve*

Monday thru Friday
4:00pm-7:00pm

MGFD
HAPPY HOUR

1/2 price signature cocktails
6oz wine by the glass
beer & snacks

at the bar & high tops only

Lunch	MON - SAT	11:30 PM - 3:30 PM
Afternoon	MON - SAT	3:30 PM - 5:30 PM
Dinner	MON - THUR	5:30 PM - 10:00 PM
	FRI - SAT	5:30 PM - 11:00 PM
	SUNDAY	5:00 PM - 10:00 PM
Brunch	SUNDAY	11:00 AM - 3:30 PM



Rethink Certified

We are a proud partner of Rethink Food, a nonprofit organization with the mission to create a more sustainable and equitable food system.

Rethink Food partners with local restaurants and community-based organizations to provide meals to communities experiencing food insecurity.

As a Rethink Certified restaurant, we have integrated community support by adding an optional 2% contribution on all checks which will go directly to Rethink Food to provide nutritious meals to our communities.

When dining with us, you are part of making a difference.

If you'd like to learn more or make a donation to Rethink Food you can do so by visiting rethinkfood.org.

CULINARY TEAM

executive chef bradley herron

executive sous chef michael varcarcel
sous chef homero perez

sous chef jaren ramirez
chef pâtissière myrtille quillien

consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness

(gen • u • ine) [jen-yoo-in]

adjecrive authentic; real; free from pretense, affectation, or hypocrisy; sincere