

Muchmore's

Dinner

SMALL PLATES

Shishito Peppers	12
sea salt, lemon, evoo (GF)(DF)(VG)	
Brussels	12
lemon zest, aged parmigiana, evoo (GF)(VG)	
Meatballs	16
house tomato sauce, aged parmigiana (GF)(DF)	
Lamb Chops	24
peppercorn sauce, pistachio, house mash potato (GF)	
Fries	9
sea salt, oregano (VG)(DF)	

BOARDS

Sausage Board	21
local natural game wrapped in filo chicken cranberry apple lamb merguez pheasant cognac wild boar roasted garlic smoked duck apple brandy (DF)	
Cheese + Charcuterie Board	32
pick a total of five: prosciutto chorizo soppressata goat cheese brie gouda parmigiano manchego	

MAINS

Firehouse Jambalaya	23
nola spice, holy trinity andouille sausage, organic chicken time-tested Muchmore Sr. recipe (GF) (DF) *vegetarian 19	
Steak Sandwich	21
NY Strip, brie, fresh fig jam, organic greens, cherry tomato, French baguette	
Beet Salad	17
mixed greens, goat cheese, beet, fennel, shaved almond, orange vinaigrette add chicken +7 or steak +11	
Muchmore's Burger	23
Wagyu, blue cheese mayo-aioli, fried onion. Select market greens or fries	
Build A Burger	19
Wagyu burger CHEESE: blue, sharp cheddar, colby +2 BUN: brioche, gluten free, no bun CONDIMENTS: lettuce, tomato, pickle, spicy mayo-aioli, yellow mustard ADD-ONS: bacon +4 fried egg +2 crispy onion +2	
Organic Farm Chicken	23
roasted and succulent, garlic-herb marinade, baked sweet potato fries (GF)	
NY Strip Steak 10 oz	36
house spinach pie, tomato marmalade, peppercorn sauce	

DESSERTS

Beignets	12
nola inspired, powder sugar	
Chocolate Lava Cake	14
decadent, served warm with a scoop of vanilla ice cream	

BEVERAGES

Saratoga	8
sparkling / still water	
Coca Cola	5
regular or diet	

Please inform your server of any food allergies as all ingredients are not listed. Consuming raw or undercooked food may increase your risk of foodborne illness.