

MUDPENNY

HONESTLY GOOD

A LITTLE START

HOUSE BREAD • 5 / VEG

House sesame challah, served with pistachio butter & sea salt

MARCONA ALMONDS • 5 / V / GF / DF

Toasted with Spanish spices & olive oil

GARLIC CASTELVETRANO OLIVES • 5 / V / GF / DF

Confit garlic-stuffed, citrus marinated, finished with lemon olive oil

TO SHARE

BARBECUE CARROTS • 15 / VEG / GF

Honey glazed, tahini-yogurt sauce, finished with fresh dill & house dukkah

PATATAS BRAVAS • 13 / VEG / GF / DF

Housemade salsa bravas & aioli

GRILLED CAULIFLOWER • 13 / V / GF / DF

Chimichurri, tahini-lemon sauce, finished with za'ata

GOAT CHEESE • 15 / VEG

Topped with peppery apricot jam, olive oil & sea salt, served with crostinis

DUKKAH-CRUSTED AHI TUNA • 17 / GF / DF

Arugula, celery & orange salad, champagne vinaigrette

PRAWNS • 19 / DF

Tomato & red pepper sauce, finished with smoked paprika oil & fresh oregano, served with grilled bread

PORK BELLY • 17 / GF / DF

Fennel slaw, orange & house ras el halnout spice

ENDIVE • 15 / GF

Pork belly, brie, poached apple, toasted almond & champagne vinaigrette

ROASTED BEET • 13 / VEG / GF

Arugula, goat cheese, apricot, pistachio, fresh mint & lemon vinaigrette

TO DINE

DELMONICO STEAK • 48 / GF / DF

Served with frites & chimichurri

SHORT RIB • 29 / GF

Tomato braised, served with goat cheese polenta, finished with fresh herbs

BERKSHIRE PORK CHOP • 30 / GF / DF

Marinated, served with crispy potatoes & house salsa bravas

HALIBUT • 33 / GF / DF

Pan-seared, served with garlic rice & tomato broth

GNOCCHI • 27 / VEG

Housemade ricotta gnocchi tossed with local mushrooms, snap peas & pecorino, finished with lemon olive oil

LION'S MANE • 27 / V / GF

Soy-marinated Local Pebble Creek mushrooms served with garlic rice, finished with fresh herbs & lemon olive oil

SOMETHING SWEET

OLIVE OIL CAKE • 13 / VEG

Housemade served with house citrus curd & vanilla gelato, topped with candied orange peel

CHOCOLATE HAZELNUT TART • 13 / VEG

Housemade with almond shortbread, Mudpenny coffee ganache, toasted meringue, topped with shaved chocolate

AFFOGATO • 8 / VEG / GF

Mudpenny espresso, gelato, house Milano cookie

MUDPENNY EXPERIENCE • 150 *Price for 2 people

4 courses: 1 "A Little Start" / 3 "To Share" / 2 "To Dine" / 1 "Something Sweet"

Inquire about Wine Pairings



MUDPENNY

HONESTLY GOOD

OUR HONESTLY GOOD GUARANTEE

All-natural meats and cheeses, locally sourced ingredients, and cage-free eggs, with housemade preparations, thoughtfully sautéed in olive oil.

Welcome to MudPenny - Enjoy the experience.

Brunch: Monday to Sunday 6:00am-3:00pm.

Dinner: Monday to Sunday 3:00pm-10:00pm.

Rest. Bar: Monday to Saturday 6:00am-12:00am.

Tiki Bar: Monday to Saturday 11:00am-12:00am.

Looking for **CATERING**? Contact us by phone [616-259-5353 *3] or email [Catering@mudpenny.com].
Breakfast catering requires at least 24 hours' notice. **EVENTS** are available in all our locations.