

Manhattan Community Board 4
(All Fields Must Be Completed)

Liquor License Stipulations Application

CORPORATION NAME MIH 23 INC		DOING BUSINESS AS (DBA)	
STREET ADDRESS 720 10th Avenue.		CROSS STREETS 49/50	ZIP CODE
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME: Babak B. Khorrami	ATTORNEY/ REPRESENTATIVE	NAME: Tom McCallen.
	PHONE: 212-470-0931		PHONE: 212-732-3640
	EMAIL: Bobby.Khorrami@gmail.		EMAIL: SLA@CarrerasMcCallen.Com
MANAGER	NAME: Evam Yakota.	LANDLORD	NAME: Henry Todaro
	PHONE: 646-276-8738		PHONE: 917-880-7202
	EMAIL: Evam@Aedlanyc.com		EMAIL:
APPLICATION TYPE (Check One)			
<input checked="" type="checkbox"/> New	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
	What is/was the name and address of establishment?	Adella / 410 W 43rd ST	
	What were the dates applicant was involved with this former premise?	April 2014 → Current	
<input type="checkbox"/> Transfer	What is the prior license # and expiration date?		
	Is applicant making any alterations or operational changes?	<input type="radio"/> YES	<input type="radio"/> NO
	If alterations or operational changes are being made, please describe/list all changes.		
<input type="checkbox"/> Alteration	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer <input type="radio"/> Beer <input type="radio"/> Wine & Beer		
ESTABLISHMENT TYPE	<input checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	YES	<input checked="" type="radio"/> NO	After CBU Approval.
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.	YES	<input type="radio"/> NO	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	YES	<input type="radio"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	YES	<input type="radio"/> NO	

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)

HOURS* (Indoor Only)		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	4-2am	4pm-2am	4pm-2am	4pm-1am	4pm-1am	12pm-1am	12-2am
	Kitchen	4pm-2am	4p-2am	4pm-2am	4pm-2am	4pm-3am	12pm/3am	12-2am
	Music	ALL			BACKGROUND		MUSIC	

If you plan to have music, what type(s)? (Circle all that apply)

<input type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> KARAOKE
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OCCUPANCY

	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar
INSIDE	58	48	15	42	Ø	Ø	Ø
OUTSIDE (Other than sidewalk café)	Ø	Ø	Ø	Ø	Ø	Ø	Ø
SIDEWALK CAFÉ	Ø	Ø	Ø	Ø			

How many floors are there? What is the capacity for each floor? One Floor / Approx 55

How frequently will the owner(s) be at the establishment? On Consistent Bases. everyday

Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?	YES	<input checked="" type="radio"/> NO
Will applicant have bottle or table service for beverage alcohol?	YES	<input checked="" type="radio"/> NO
Will you be hosting private; promotional or corporate events?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will outside promoters be used on a regular basis? If yes please describe.	YES	<input checked="" type="radio"/> NO
Will you have a security plan? If, yes please attach.	YES	<input checked="" type="radio"/> NO
Will security plan be implemented?	YES	<input checked="" type="radio"/> NO
Will State certified security personnel be used?	YES	<input checked="" type="radio"/> NO
Will New York Nightlife Association and NYPD Best Practices be followed?	<input checked="" type="radio"/> YES	<input checked="" type="radio"/> NO
Will applicant be using delivery bicycles? If yes, how many?	YES	<input checked="" type="radio"/> NO
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?	YES	NO
Where will delivery bicycles be stored during the day when not in use?	NA	

LOCATION & ZONING

Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/> NO
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	NO
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO
Are your plans filed with DOB?	YES	NO

Community Notification/Relations

NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	Manhattan Plaza TA
	# 2	Jim Bogus. W47-48
	# 3	Nancy Roxalance 47-48
	# 4	J.D. Nolan Mid. N Pct. Council
	# 5	Stene Blenda. 50/51 Block Assoc.
Please provide dates when applicant met with the groups listed above.		Reached out 2/21/17
Who was your contact person at each group you met with?		Listed Above.
When did applicant post the notice that was provided?		2/20/17
Where did applicant post the notice that was provided?		49/50 /window.
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		<input checked="" type="radio"/> YES NO
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		<input checked="" type="radio"/> YES NO

BUILDING DESIGN			
State the name and type of business previously located in the space.	Hardware Store		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	<input checked="" type="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	
Will applicant have a vestibule within the establishment?	<input checked="" type="radio"/> YES	NO	
Will applicant use a storm enclosure?	YES	<input checked="" type="radio"/> NO	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	YES	<input checked="" type="radio"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	NO	
Will the establishment have any of the following: (circle all that apply)	FRENCH DOORS	GARAGE DOORS	WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="radio"/> YES	NO	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="radio"/> YES	NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	<input checked="" type="radio"/> NO	Sound Proof By Landlord.
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="radio"/> YES	NO	
Will the kitchen exhaust system extend to the roof?	YES	<input checked="" type="radio"/> NO	
Will the establishment have an illuminated sign?	YES	<input checked="" type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	Will be in the space.		
When was the air conditioner installed?	Will be		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ			
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES	NO	NA
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	YES	NO	NA
Are the floorplans for the outdoor space(s) included?	YES	NO	NA
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO	NA
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	NA
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES	NO	NA
Will there be no amplified music, as per the law?	YES	NO	NA
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	NA
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	NO	NA
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO	NA
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	NO	NA
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	NA

no outdoor space

OUTDOOR ITEMS – SIDEWALK CAFÉ

Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant be applying for a sidewalk café now or in the future?	<input type="radio"/> YES	<input type="radio"/> NO	<i>Future if Possible</i>
Is applicant in this application seeking to include a sidewalk café in its liquor license?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	<input type="radio"/> YES	<input type="radio"/> NO	
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant mark the perimeter of the café on the sidewalk?	<input type="radio"/> YES	<input type="radio"/> NO	
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	<input type="radio"/> YES	<input type="radio"/> NO	
Will the sidewalk café not provide standing space for drinking or smoking?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<input type="radio"/> YES	<input type="radio"/> NO	
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	<input type="radio"/> YES	<input type="radio"/> NO	
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	<input type="radio"/> YES	<input type="radio"/> NO	
Will applicant use umbrellas?	<input type="radio"/> YES	<input type="radio"/> NO	
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	<input type="radio"/> YES	<input type="radio"/> NO	

NO OUTDOOR.

ADDITIONAL STIPULATIONS: (Office Use Only)

- Will meet with 50/51 Block Association prior to 4/5/17 Full Board meeting
- Hours of Operation: 4p.m. - 1a.m. Monday - Wednesday, 4p.m. - 2a.m. Thursday - Friday, 12p.m. - 2a.m. Saturday, 12p.m. - 1a.m. Sunday

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

ADDITIONAL STIPULATIONS: (Office Use Only), *Continued*

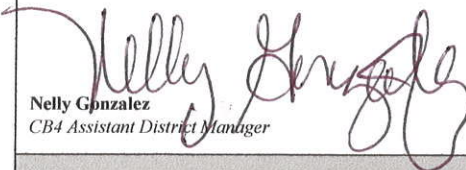
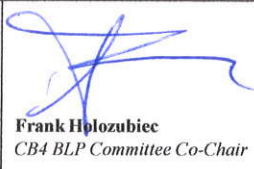
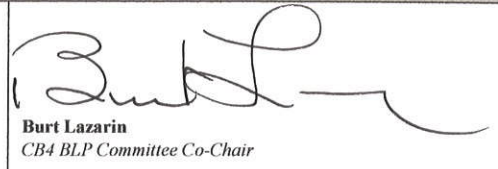
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Manhattan Community Board 4 (MCB4) recommends:

Denial unless all stipulations agreed to by applicant/owner are part of the method of operation

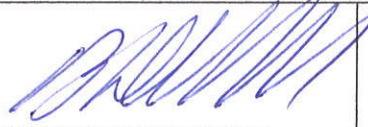
Denial Approval

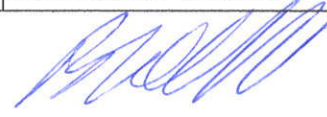
CB4 REPRESENTATIVES

 Nelly Gonzalez CB4 Assistant District Manager	 Frank Hplozubiec CB4 BLP Committee Co-Chair	 Burt Lazarin CB4 BLP Committee Co-Chair
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APPLICANT AGREEMENT WITH THE COMMUNITY

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

SIGN HERE →	<i>Babak B. Khorrami</i>		<i>2/21/17</i>
	PRINT NAME OF APPLICANT	SIGNATURE OF APPLICANT	DATE

 *3/21/17*

As exclusive leasing agents, we are pleased to offer the following prime space for lease:

720 Tenth Avenue

between 49th and 50th Streets



All Uses Considered On Tenth Avenue



space

1,150 sf Ground
1,150 sf Lower Level

frontage

20'

ceiling

12' Ground
8' Lower Level

possession

Immediate

features

Brand new glass front
3 ton HVAC unit
New sound proofing 1st FL ceiling
New fire proofing 1st FL ceiling
Directly across from 232 room hotel
M11 bus stop directly in front of store
M50 bus stop at corner

neighbors

Skyline Hotel, AS IS Craft Beer Bar,
El Original TX-MX, Burger Shot Beer
123

For more information, please contact:

Peter Braus

Managing Principal
212.776.1203
pbraus@lee-associates.com

Barclay Smyly

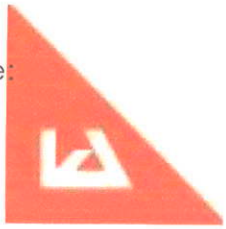
Associate
212.776.4353
bsmyly@lee-associates.com

leeassociatesnyc.com

As exclusive leasing agents, we are pleased to offer the following prime space for lease:

720 Tenth Avenue

between 49th and 50th Streets



All Uses Considered On Tenth Avenue



leeassociatesnyc.com



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As exclusive leasing agents, we are pleased to offer the following prime space for lease:

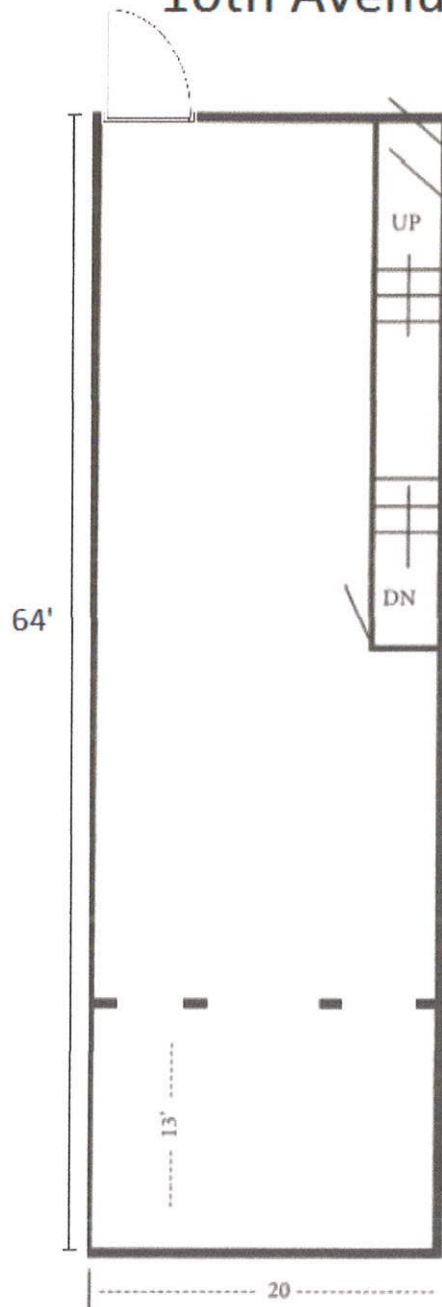
720 Tenth Avenue

between 49th and 50th Streets



All Uses Considered On Tenth Avenue

10th Avenue



leeassociatesnyc.com

MIH 23 INC

White Wine

Erbaluce di Caluso, Orsolani, Piedmont, Italy – 1 Ltr	16 / 64
Vermentino, Olanas, Sardinia, Italy	14 / 56
Viognier/Obeideh/Chardonnay, Domaine Wardy, Clos Blanc, Bekaa Valley, Lebanon	14 / 56
Zibibbo Seco, Gaspere Vinci, Sicily, Italy	13 / 52
Chardonnay, Domaine De L'Olivier, Languedoc-Roussillon, France	13 / 52
Chardonnay/Pinot Bianco, Ricci Curbastro, Curtefranca, Lombardy, Italy	13 / 52
Sauvignon Blanc, Chateau Grand Antoine, Bordeaux, France	60
Sauvignon Blanc, Domaine Du Nozay, Sancerre, Loire Valley, France	70
Furmint, The Oddity, Royal Tokaji, Mad, Hungary	68
Chardonnay, Contessa Borghel, Friuli-Venezia Giulia, Italy	42
Cortese, Picollo Ernesto Gavi DOCG, Piedmont, Italy	64
Pecorino, Tiberio, Abruzzo, Italy	78
Verdicchio, La Monacesca, Marche, Italy	68
Albarino, Field Theory, Andrus Island Vineyards, Lodi, California	70
Chardonnay, Objet d'Art, Carneros-Sonoma County, California	76
Trousseau Gris, Zeitgeist, Russian River Valley, California	81
Sauvignon Blanc, Klein Constantia Estate, Constantia, South Africa	84

Red Wine

Pinot Noir, Belterre, Languedoc-Roussillon, France	14 / 56
Nero D'Avola, Gaspere Vinci, Sicily, Italy	14 / 56
Grenache/Syrah/Cinsault, Contrastes, Saint Chinian, Languedoc, France	15 / 60
Cabernet Sauvignon/Okuzgozu/Merlot, Kavaklidere, Ankara, Turkey	13 / 52
Tempranillo, Finca Valdeguinea, Rioja, Spain	14 / 56
Cabernet Sauvignon, Beau Pere, Sonoma County, California	15 / 60
Merlot/Cabernet, Chateau Le Vieux Chene, Bordeaux, France	16 / 64
Cabernet Sauvignon, Fowles Winery, Victoria, Australia	56
Zweigelt, Strehn Vineyards, Burgenland, Austria	72
Merlot, Vini, Thracian Valley, Bulgaria (91 pt Wine Enthusiast)	56
Carignan, Paul Mas Estate, Single Vineyard Collection, Languedoc, France	60
Grenache/Syrah/Alicante, La Celestiere, Rhone Valley, France	64
Grenache/Syrah/Carignan, Cotes Du Rhone, Domaine Berthet Rayne, Rhone, France	70
Grenache/Syrah/Cinsault, Chateau de Cruscades, Corbieres, Languedoc, France	82
Merlot/Cabernet Franc, Cap De Mourlin, Grand Cru Classe, St. Emilion, France	108
Pinot Noir, Domaine Pierre Gelin, Gevrey Chambertin, Burgundy, France	128
Pinot Noir, Domaine Tollot-Beaut, Savigny-Lavieres Premier Cru, Burgundy, France	96
Pinot Noir, Bertrand Marchard de Gramont, Nuits-Saint-Georges, Burgundy, France	110
Mavrodaphne/Merlot, Antonopoulos, Private Collection, Peloponnese, Greece	64
Barbera, Oltrepo Pavase, Cantina di Casteggio, Lombardi, Italy	70
Merlot, Saint Andrea, Veneto, Italy	60
Sangiovese, Tenuta Montecchiesi, Dal Cero, Tuscany, Italy	60
Sangiovese, Travignoli, Chianti Rufina, Tuscany, Italy – 1 Ltr	68
Sangiovese, Brunello di Montalcino, Collina dei Lecci, Tuscany, Italy	120
Sangiovese/Alicante, Morellino di Scansano, Montecivoli, Tuscany, Italy	80
Schiava, Elena Walch, Alto Adige, Italy	68
Syrah/Cabernet/Merlot, Castel de Paolis, Lazio, Italy	82
Touriga Nacional Reserva, Porca De Murca, Douro, Portugal	62
Cabernet Sauvignon, Meadowcroft, Sonoma County, California	82

MIH 23 INC.

Lunch

Appetizers

Soup Du Jour 9

Frisee Salad 8

Fried Chevre, Mandolined Parsnips, Walnuts
Pear Maple Vinaigrette

Grilled Octopus Salad 12

Mustard Greens, Fennel, Cashews, Cranberry Vinaigrette

Lentils with Carmelized Onions 10 (Vegan)

Steamed Black Beluga Lentils, Grilled Shallots
Julienned Mango, Roasted Onions, Champagne Vinegar

Burrata 12

House-Cured Duck Prosciutto, Concord Grape Reduction,
Mint-Infused Olive Oil, Black Portuguese Sea Salt

Tuna Tartare 13

Grapefruit-Infused Sesame Oil, Soy, Ginger Shoots
Diced Orange, Cucumber Boats

Wild Boar Tartare 13

Diced Venison Bacon, Cornichon, Quail Egg

Assorted Cheese & Charcuterie Platter 20

House-Cured Selection of 3 Meats, 3 Pasteurized Cheeses
Homemade Marmalade & Chutney

Entrees

Lobster Tail Mac & Cheese 23

Gruyere Medley, Shaved Terfez Truffle

Braised Beef Cheek Manicotti 20

24-Hour Roast, Herbed Mornay, San Marzano Tomatoes

7 Meat Lasagna 20

Veal, Pork, Pheasant, Rabbit, Beef, Duck, Chicken Sausage
Herbed Ricotta Bechamel, San Marzano Tomato, Sage Oil

Rabbit & Pheasant Stew 19

Red Wine, Pearl Onions, Parsnips, Raspberry Rice Pilaf

Duck Meatloaf Medallions 22

Haricot Vert Almondine, Kale Mashed Potatoes
Duck-Stock White Gravy

House Blended Burger 17

Pat La Freida Bison Blend, Gruyere, Mornay Sauce
Bibb Lettuce, Tomato & Onion Jam, Shoestring Fries
Add Avocado, Bacon, Carmelized Onion \$2 Each

Prosciutto Panini 14

Avocado, Stracchino, Tarragon Aoili, Shoestring Fries

Broccoli Rabe Panini 14

Provolone, Paprika, Burrata, Tomato & Onion Jam
Shoestring Fries

Dessert

Panna Cotta 10

Grilled Seasonal Fruit, Bruleed Sugar Crisp

Homemade Bread Pudding 10

Seasonal Ingredients, Crème Anglaise, Homemade Whipped Cream

Homemade Ice Cream 9

3 Seasonal Scoops, 1 Cheese-Infused, 1 Vegetable-Infused, and 1 Nut-Infused

Dessert of the Day 12

MIH 23 INC.

Dinner

Appetizers

Soup Du Jour 10

Frisee Salad 11

Fried Chevre, Mandolined Parsnips, Walnuts
Pear Maple Vinaigrette

Grilled Octopus Salad 14

Mustard Greens, Fennel, Cashews, Cranberry Vinaigrette

Lentils with Carmelized Onions 13 (Vegan)

Steamed Black Beluga Lentils, Grilled Shallots
Julienned Mango, Roasted Onions, Champagne Vinegar

Salmon Poke 13

Mango, Dill, Edamame, Shiso, Cucumber Crème Fraiche

Chicken & Duck Rillettes 14

Sunnyside Up Egg, Frisee, Country Bread

Burrata 16

House-Cured Duck Prosciutto, Concord Grape Reduction,
Mint-Infused Olive Oil, Black Portuguese Sea Salt

Tuna Tartare 16

Grapefruit-Infused Sesame Oil, Soy, Ginger Shoots
Diced Orange, Cucumber Boats

Wild Boar Tartare 16

Diced Venison Bacon, Cornichon, Quail Egg

Seasonal Mushroom Medley 16 (Vegan)

Royal Trumpet, Lobster, Brown Hon-Shimeji, Oyster, Maitake
Savory Herbs, Bordelaise Sauce, Baked Kale

Mussels 15

White Wine, Shallots, Tomato, Garlic Toast Points

Assorted Cheese & Charcuterie Platter 24

House-Cured Selection of 3 Meats, 3 Pasteurized Cheeses
Homemade Marmalade & Chutney

Entrees

Baked Halibut 28

Miso Molasses Glaze, Roasted Fennel Stalk
Julienned Root Vegetables, Kale Mashed Potatoes

Salmon a la Papillote 23

Rosemary, Meyer Lemon, Paprika Oil
Baked Romanesco Cauliflower and Broccoli Flowers

Cataplana de Mariscos 28

Shrimp, Lobster, Mussels, Clams, Smoked Chorizo
Over Saffron Risotto, Green Peas, Mussel Stock

Lobster Tail Mac & Cheese 29

Gruyere Medley, Shaved Terfez Truffle

Braised Beef Cheek Manicotti 27

24-Hour Roast, Herbed Mornay, San Marzano Tomatoes

7 Meat Lasagna 26

Veal, Pork, Pheasant, Rabbit, Beef, Duck, Chicken Sausage
Herbed Ricotta Bechamel, San Marzano Tomato, Sage Oil

Rabbit & Pheasant Stew 23

Red Wine, Pearl Onions, Parsnips, Raspberry Rice Pilaf

Duck Meatloaf Medallions 29

Haricot Vert Almondine, Kale Mashed Potatoes
Duck-Stock White Gravy

Grilled Lamb Porterhouse 34

Mint Chimichurri, Grilled White Asparagus
Roasted Purple Potatoes

Venison Tenderloin 30

Baked Salsify, Pressed Eggplant, Fingerling Potatoes
Red Wine Mushroom Medley Drizzle

Grilled Baby Ribeye Steak 38

Creamed Collard Greens & Spinach
Kale Mashed Potatoes, Bearnaise Sauce

Dessert

Panna Cotta 10

Grilled Seasonal Fruit, Bruleed Sugar Crisp

Homemade Bread Pudding 10

Seasonal Ingredients, Crème Anglaise, Homemade Whipped Cream

Homemade Ice Cream 9

3 Seasonal Scoops, 1 Cheese-Infused, 1 Vegetable-Infused, and 1 Nut-Infused

Dessert of the Day 12

MIH 23 INC.

Brunch

Entrees

Spinach & Chevre Omelette 12
Tomato, Mushrooms
Roasted Purple Potatoes
Add Terfez Truffles \$10

Venison Egg Benedict 16
Poached Egg, Venison Ham, Bernaise Sauce
Roasted Purple Potatoes

Country Breakfast 11
Two Poached Eggs, Roasted Purple Potatoes,
Grilled Tomato & Country Bread

Brunch Flatbread 15
Poached Eggs, Hollandaise, Frisee, Elk Bacon
Tomato Sauce & Monterey Jack Cheese

Rum-Soaked French Toast 15
Brioche & Challah Medley
Seasonal Berry Compote
Barrel-Aged Maple Syrup

Belgian Waffles 13
Fresh Fruit, Barrel-Aged Maple Syrup
Add Chocolate Chips 2
Add Blueberries 2

Savory Waffle 16
Venison Ham, Gruyere
Topped with Sunnyside up Egg

Smoked Salmon Plate 17
Chive Cream Cheese, Mustard Seeds,
Pickled Vegetables, Tomato, Capers

Oyster Toastie 15
Fried Oysters, Over Easy Egg,
Green Pepper Remoulade

Side Orders

Elk Bacon 8
Venison Bacon 8
Bacon 7
Venison Ham 9
Pork Sausage 7
Chicken Sausage 7
Fruit 6
Purple Potatoes 6
Deviled Eggs 8
Homemade Biscuits 6
Duck Hash 10
Egg Any Style 4

Beverages

Classic Mimosa 11
Apricot Bellini 12
Elderflower Spritz 13
Elk Bacon Bloody Mary 12
Latte or Cappuccino 5
Tea or Espresso 3
Fresh Pressed Plowshares Coffee 4
Iced Tea or Hot Chocolate 5
House-Pressed Juices 5
Orange, Grapefruit, Mango

720

FOR LEASE
1,150 SF GROUND
1,150 SF LOWER LEVEL

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