



small

Chilled white grape gazpacho, brioche croutons \$4

Hamachi, miso butterscotch, shaved cucumber, micro wasabi \$6

Scallop ceviche, jalapeno, mango vinegar \$5

Sautéed big ass prawn, chilies, garlic, wild arugula \$6

Foie gras PB&J, toasted brioche \$12

Grilled lamb lollipop, mountain huckleberries, glazed Brussels sprouts, crispy purple potatoes \$9

Tuna Sashimi, compressed watermelon, spicy watermelon broth, avocado, jalapeno \$7

medium

Fried chicken and watermelon salad, feta, pickled watermelon radish, watercress \$8

Curry seared scallops, orange –carrot puree, spring peas \$9

Mussels, roasted pepper broth, fennel, grilled ciabatta \$12

Chinese long beans, mustard sauce, toasted almonds \$5

Potato chip crusted onion rings, buttermilk aioli \$5

Chinese long beans, garlic togarashi aioli, toasted almonds \$5

Crispy sweet breads, bliss maple syrup, brown butter waffles, quail egg \$13

Crispy pork belly, plum mustard, pickled mustard seed glaze, potato puree \$9

Braised short ribs, dark chocolate-stout reduction, truffled polenta \$15

Crispy grouper taco, napa cabbage slaw \$8

flat breads and burgers

Crispy flat bread, heirloom tomato, basil, imported olive oil and sea salt \$8

Crispy flat bread, charred pineapple bbq, goat cheese, pork belly

Grass-fed beef slider, fried green tomato, salsa verde, avocado, bibb lettuce \$12

bar snacks

Deviled eggs \$4

Fried chickpeas, chilies and lime \$4

Marinated Mediterranean olives \$4

Crispy pig ears, sea salt and chili powder \$5

desserts

White chocolate cheesecake

Dark chocolate coffee cake, peanut-stout mousse, bacon, caramelized banana \$7

Consumer Advisory: Consuming raw or undercooked meats, poultry seafood, and shellfish, or eggs may increase the risk of food borne illness.

Executive Chefs: Kevin Andersen and Lauren Andersen

Proprietor: Jack Mancini

M Bar

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