

# M.O.H

market on houston

## Starters

Chef's Choice Charcuterie & Cheese | 12  
Brisket Quesadilla | 11  
Texas Akaushi Beef Sliders | 12

Triple Cheese Bacon Mac | 11  
Lemon Hummus with Pita | 6  
Lobster Butter Wings | 11

Smoked Pork & Corn Arepas | 11  
Avocado Toast & Shrimp Salad | 9  
Southern Crab Cakes | 12

## Soups & Salads

Poblano Soup | 6  
Featured Soup | 5

Jenn's | sliced granny smith apple, shaved parmesan, roasted almonds, dried cranberry, mesclun, Texas honey vinaigrette | 8

Wedge Salad | baby iceberg, shaved red onion, smoked bacon, sliced tomato, blue cheese dressing | 9

Gunter Cobb | Mixed greens, sliced eggs, grilled chicken, smoked ham, avocado, pico, chipotle ranch, tortilla strips | 12

Caesar Salad | chopped romaine, roasted red bell shaved parmesan | 8

Marinated Greek Salad | medley cherry tomato, English cucumber, farmers olives, red onion, feta, oregano vinaigrette | 9

Add Chicken \$4 or Shrimp \$6

## Main

Fried Chicken | buttermilk-brined, roasted corn & poblano mashers, bacon gravy | 16

MOH Cut Texas Akaushi Ribeye | house mash, tobacco onion, garlic spinach | 26

Pequin Fried Rock Shrimp | tossed with sweet and spicy glaze and fresh julienne vegetable | 21

Gulf Shrimp & Gristmill Grits | smoked Dorset, yellow grits, grilled shrimp, brisket | 21

Grilled Bistro Steak | grilled medallions of beef over charred sprouts, marble potatoes cherry tomato | 19

Wild Mushroom Risotto | aged parmesan, wild mushroom, charred asparagus, grilled chocolate rose tomato | 14

Fried Pork Chops | breaded chops, maple bourbon apple butter, tri-colored baby potatoes, fried brussel sprout | 16

Featured catch of the day | Market price ask server for details

Add Chicken \$4 or Shrimp \$6

Please allow extra time for all burgers and steaks cooked medium well to well done

## Grass Fed Beef Burgers & Flatbreads

Texas Akaushi 1909 Burger | Tobacco onion, shoestring fries, Muenster, pork belly bacon, French onion bistro sauce | 15

Grilled Chicken Sandwich | sliced provolone, avocado, sliced roma, alfalfa sprouts, tabasco aioli | 12

Thai Beef Flatbread | Sambal soaked beef, spicy marinara, mozzarella, roasted peanut, basil, cilantro | 14

Margherita Flatbread | fresh sliced mozzarella, basil pesto, sliced roma tomato, shredded parmesan | 14

Pepperoni | mixed Italian cheeses, aged sliced pepperoni, fresh tomato sauce | 14

## Sides

Chef's Choice of vegetable of the day | 7 Dorset Mac & Cheese | 7

Asiago spiked Brussel sprout | 7 Gristmill Grits with bacon & cheese | 7

Roasted Corn and Poblano Mash | 7 Parmesan Shoestring Fry | 7

### Our Philosophy:

We strive to provide an experience & service, utilizing the freshest local highest quality ingredients to create a San Antonio blended culture cuisine for international guests and locals.

### Thank you to our Local farms & purveyors:

Homestead Gritsmill – Waco, Texas  
Bella Verdi Farms – Dripping Springs, Texas  
Vital Farms – Austin, Texas  
Kitchen Pride – Gonzales, Texas  
Jenschke Farms – Fredericksburg, Texas

An 18% gratuity will be added to tables of 6 or more guest, \$3 charge will be added to split plates

Rudy Martinez, Executive Chef | Jennifer Cooley, Executive Sous Chef  
Market on Houston | 205 E Houston St | San Antonio, TX | 78205 | 210-554-1409

*\*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness*