

M.O.H

market on houston

Starters

Artisanal cheese with house compote | 12
Brisket Quesadilla | 12
Texas Akaushi Beef Sliders | 12

Charcuterie | 12
Lemon Hummus with Pita | 6
Southern Crab Cakes | 12

Smoked Pork & Corn Arepas | 12
Avocado toast & shrimp salad | 9
BBQ Beef Brisket Sliders | 11

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, roma 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 | roma 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 Aged Angus Ribeye | garlic spinach, house mash, tobacco onion | 26

Pecan Crusted Catfish | roasted corn edamame succotash, burnt butter sauce | 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

Adobo Pasta Pappardelle | spicy cream sauce, grilled asparagus, seared artichoke, shaved parmesan, micro greens | 14

Bacon Wrapped Pork Tenderloin | smashed marble potato hash, grain mustard cream sauce | 17

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

Add Chicken \$4 or Shrimp \$6

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 | 12

BBQ Pulled Chicken Flatbread | Espresso pineapple barbecue, spinach, grilled onion, mozzarella | 12

Sides

Chefs Choice of vegetable of the day | 7
Asiago spiked Brussel sprout | 7
Roasted Corn and Poblano Mash | 7

Dorset Mac & Cheese | 7
Gristmill Grits with bacon & cheese | 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
Pioneer Mills Flour – San Antonio, Texas
HeartBrand Beef- Flatonia, Texas

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

Rudy Martinez | Jennifer Cooley
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*