



Brunch Menu

Omelettes

Served on Acme whole wheat sourdough levain
with side of organic mixed greens
Egg Whites only add 2

MSK Omelette - Dates & goat cheese 13

Cherry tomato, basil & feta 13

Pancetta & smoked gouda 14

Fra' Mani ham & brie 14

Chicken apple sausage, corn & gruyère 14

Entree

MSK Chilaquiles scramble with Fra' Mani ham, jalapeño,
corn tortilla, onion, salsa verde & sour cream 19

Old fashioned potato hash with house-made fennel sausage & red onion
topped with two organic eggs sunny side up 19

Vegetarian potato hash with seasonal vegetables & spring onion
topped with two organic eggs sunny side up 19

Chicken apple sausage with salsa verde, cherry tomato, avocado,
corn & two organic poached eggs 21

Two Duck Eggs sunny side up with heirloom tomato, summer squash 13

Traditional eggs benedict with Fra' Mani ham,
two organic poached eggs, topped with hollandaise 18

Vegetarian eggs benedict with seasonal vegetables,
two organic poached eggs, topped with hollandaise 17

Acme whole wheat sourdough levain french toast with mascarpone,
roasted peach, plum, cherry & apricot 18

Sides

Side of house made organic jam 1

Mascarpone with organic berries, local honey & toast 8

Toast & house-made jam 4

Fresh organic fruit with yogurt & house-made granola 9

Two eggs any style on toast 6

Bowl of summer fruit 7

Applewood smoked-bacon /Chicken apple sausage/House-made fennel sausage/ Fra' Mani ham 6 each

Please disclose any food allergies at the time of ordering so we can insure your food safety
Due to our limited kitchen space, please, no substitutions
City mandates require that water is served only upon request