



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 12

Summer squash, caramelized onions & corn 12

Fra' Mani ham & brie 13

Chicken apple sausage & sharp white cheddar 13

Entree

MSK Chilaquiles scramble with Fra' Mani ham, jalapeño,
corn tortilla, onion, salsa verde & sour cream 17

Old fashioned potato hash with house-made fennel sausage & red onion
topped with two organic eggs sunny side up 18

Vegetarian potato hash with seasonal vegetable, red onion
topped with two organic eggs sunny side up 17

Chicken apple sausage with salsa verde, cherry tomato, avocado,
corn & two organic poached eggs 19

Traditional eggs benedict with Fra' Mani ham,
topped with two organic poached eggs & hollandaise 17

Grilled Portobello benedict with peperonata & cherry tomato
topped with two organic poached eggs & hollandaise 16

Acme whole wheat sourdough levain french toast with mascarpone,
banana, strawberry & blueberry 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 Strauss 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 patty/Fra' Mani ham 7

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