

Brunch

Omelettes

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

MSK - Dates & goat cheese 13

Chanterelle mushroom & mozzarella 13

Dungeness crab, yellow corn & parsley 18

Chicken apple sausage & gruyère 13



Entree

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

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

Roasted pork belly benedict with pepperonata & two organic poached eggs topped with hollandaise 18

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

MSK eggs benedict with Fra' Mani ham with two organic poached eggs & hollandaise 17

Vegetarian benedict with seasonal vegetables & two organic poached eggs & hollandaise 17

Mary's duck ragu benedict with two organic poached eggs & pecorino 18

Acme whole wheat sourdough levain french toast with
pumpkin butter, banana, strawberry & red seedless grape 18

Sides

Side of house made organic jam 1

Toast & house-made jam 4

Fresh organic fruit with Strauss yogurt & house-made granola 9

Roasted yukon gold potato 5

Two eggs any style on toast 6

Bowl of summer fruit 8

Applewood smoked-bacon / Chicken apple sausage / House-made fennel sausage / 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
A 20% service charge will be applied to all parties of 6 or more