

## Dinner

### Starters

Soup of the Day - Cup 5 Bowl 7

Warm Castelvetro olives 5

Deep fried brussel sprout with applewood  
smoked bacon & herb dressing 12

Burrata on toast with olive oil & sea salt 11  
Add cherry tomato 4 / Add prosciutto 7

MSK Fries- seasoned with sea salt & rosemary 7



### Salads

Add Chicken 6 / Add Fish of the Day 10 / Add Avocado 3

Dungeness crab, avocado, cherry tomato, Purple Blue Lake bean, herb sour cream dressing 16

Organic apple, Point Reyes bleu cheese, celery, toasted almond, mix green, balsamic dressing 11

Pomegranate, goat cheese, candied pecans, mixed greens, pomegranate dressing 14

Greek Salad: tomato, cucumber, Kalamata olive, gypsy peppers, red onion, feta cheese, romaine 12

Organic fig, La Quercia prosciutto, goat cheese, mixed greens, balsamic dressing 14

Happy Boy mixed lettuces, balsamic dressing 7

### Fresh Pasta

Fettucini with fall chaterelle mushroom, toasted bread crumbs, garlic  
& onion topped with parmesan 19

Saffron fettucini with Dungeness crab, yellow corn, cherry tomato & white wine sauce 25

Papperdelle with slow cooked Mary's duck ragu topped with pecorino 22

Pumpkin ravioli with chestnut, squash & corn topped with ricotta 18

### Entree

Chicken al Mattone with Heirloom tomato panzanella salad 21

Two fish tacos with sour cream, cabbage slaw, tomatillo salsa & a cup of today's soup 21

Fish & Chips- Fish in light beer batter over MSK fries with  
side of cabbage slaw & house-made tartar sauce 21

Wild line caught fish with seasonal vegetables 26

Due to our limited kitchen space, please, no substitutions  
A 20% service fee will be applied to all parties of 6 or more  
Happy Hour 3pm-6pm Everyday