

Dinner



Starters

Soup of the Day - Cup 5 Bowl 7
Warm Castelvetro & Kalamata olives 5
Deep fried sunchokes with chipotle aioli 9
Pan fried dungeness crab cakes with wild arugula & tartar sauce 16
Corn off the cob with chili 6
Burrata on toast with olive oil & sea salt 11
Add cherry tomato 4 / Add prosciutto 7
Pork belly with Italian Butter bean ragu 13
MSK Fries- seasoned with sea salt & rosemary 7

Salads

Add Chicken 6 / Add Fish of the Day 14

Pink Pearl apple, Point Reyes bleu cheese, celery, toasted almond, mix green, balsamic dressing 13

Panzanella salad: Heirloom tomato, cucumber, crouton, pickled onion, feta 13

Warm seasonal vegetable salad with sea salt & olive oil 14

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

Happy Boy mixed lettuces, balsamic dressing 9

Fresh Pasta

Fettucini with Monterey squid, Italian butter bean, cherry tomato, white wine & parsley 26

MSK mac & cheese with toasted bread crumbs 15

Papperdelle with house-made fennel sausage, chili flakes, bread crumbs, greens & heirloom tomato sauce topped with ricotta 23

Entree

Chicken al Mattone with heirloom tomato panzanella salad 23

Grilled T. Bone with blue lake beans 46

Grilled veal chop with roasted summer squash 35

Two fish tacos with sour cream, cabbage slaw, tomatillo salsa & 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

Fish of the day with seasonal vegetables & cherry tomato 29

Due to our limited kitchen space, please, no substitutions
City mandates require that water is served only upon request
Happy Hour 3pm-6pm Everyday