

## Small & To Share

Warm Olives - 9

Mediterranean Olive Mix / Castelvetroano / Garlic

Organic Dino Kale - 11

Garlic / Chili Flake / Lemon

Bowl of Soup - 12

MSK Fries - 12

Rosemary / Sea Salt / MSK Spices

Comice Pear - 13

Butternut Squash / Medjool Date / Fresh Ricotta / Meyer Lemon Dressing

Mixed Chicory Caesar - 14

Crouton / Parmesan / Anchovy

Meyer Lemon Salad - 14

Wild Arugula / Truffle Oil / Pecorino / Smoked Almond

Deep Fried Brussel Sprouts - 15

Pomegranate / Sage / Herb Yogurt Sauce

Saffron Arancini's - 16

Heirloom Tomato Sauce / Parmesan / Fresh Mozzarella

Woodfire Roasted Romanesco - 19

Roasted Garlic Tahini / Cranberry Chili Oil / Saffron

Daily Selection Raw Oysters

1/2 Dozen - 24 | Dozen - 48

Dungeoness Crab Cakes - 26

Pink Lady Apple & Frisee Salad / Lemon Aioli

Fillet Mignon Beef Tartar - 26

Capers / Shallot / Tarragon / MSK Pickles / Quail Egg / Crostini

Di Stefano Burrata - 29

Wild Arugula / Prosciutto / Kalamata Olives / Local Olive Oil /

Oven Roasted Tomato / Acme Toast



12.06.24 Dinner

Served at 5 pm

We value quality over quantity.  
Sustainability over mass production.  
Natural over artificial.

We strive to find the ripest fruits, humanely-raised protein & freshest grains all while working with local, sustainable farms, ranches & fisheries.

We politely decline all menu substitutions.  
Please disclose all allergies to your server to ensure your safety.  
Consumption of undercooked meats may be harmful.

**Parties of 6 or more will be charged a 20% service fee.**

### Add to your pizza

Parmagiano Regiano 3

Kalamata Olives // Wild Arugula 3

Red Onions // Garlic Confit 3

Fennel Sausage // Ham // Pepperoni 4

Burrata // Prosciutto 9

## Main

Chanterelle Mushroom Pasta - 28

Fettucini / Breadcrumbs / Parmesan

Braised Chuck Pasta - 35

Fresh Papperdelle / Gremolota / Parmigianno Reggiano

1/2 Pound Wagyu Cheese Burger - 32

Beer Battered Onion Ring / Cranberry BBQ / Sharp Cheddar / MSK Pickles /

Romaine / Roasted Leek Aioli / MSK Fries

Mary's Chicken al Mattone - 34

Brussel Sprouts / Butternut Squash / Brown Butter / Sage

Sierra Nevada Farms Bone-In Pork Chop - 37

Morrocian Spiced Napa Cabbage / Pear Jam

Wild Halibut - 39

Fennel / Leek / Dino Kale / Fresh Garbanzo Bean / Blue Lake Bean /

Meyer Lemon Salsa

Grilled Painted Hills Filet Mignon - 59

Potato-Leek Gratin / Long Cooked Blue Lake Beans

## Pizza

Margherita - 24

Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 29

Fennel / Tomato Sauce / Mozzarella

Butternut Squash - 29

Bechamel / Sage / Mozzarella / Dino Kale / Brown Butter

House Made Fennel Sausage - 31

Chanterelle Mushroom / Carmelized Endive / Mozzarella / Fresh Ricotta

/ Spicy Pickled Chili

Prosciutto - 31

Garlic Confit / Mozzarella / Wild Arugula / Parmesan / Oven Roasted Tomato