

Small & To Share

Warm Olives - 9

Mediterranean Olive Mix / Castelvetro / Garlic

Bowl of Soup - 12

MSK Fries - 12

Rosemary / Sea Salt / MSK Spices

Mixed Chicory Caesar - 14

Crouton / Parmesan / Anchovy

Roasted Organic Beets - 14

Organic Straus Yogurt / Organic Medjool Dates / Local Olive Oil

Organic Sauteéd Broccolini & Chanterelle Mushroom - 15

Garlic / Chili Flake / Lemon

Persimmon "Carpaccio" - 15

Pomegranate / Whipped Goat Cheese / Roasted Pecan / Meyer Lemon

Deep Fried Brussel Sprouts - 15

Pomegranate / Sage / Herb Yogurt Sauce

Roasted Cabbage & Shiitake - 17

Mushroom Butter / Shiitake Dashi / Fried Leeks

Di Stefano Burrata - 29

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

Oven Roasted Tomato / Acme Toast



01.10.25 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 // Mushroom 9

Main

Butternut Squash & Kale Ravioli - 29

Brown Butter / Sage / Parmesan

Fennel Sausage Pasta - 32

Fresh Pappardelle / Heirloom Tomato Sauce / Greens / Fresh Ricotta / Breadcrumbs

1/2 Pound Wagyu Cheese Burger - 32

Beer Battered Onion Ring / Leek Relish / Sharp Cheddar / MSK Pickles / Romaine / Chipotle Aioli / MSK Fries

Mary's Chicken al Mattone - 34

Brussel Sprouts / Butternut Squash / Brown Butter / Sage

Sierra Nevada Farms Bone-In Pork Chop - 39

Moroccan Spiced Napa Cabbage / House Made Pear & Persimmon Jam

Wild Halibut - 39

Fennel / Broccolini / Leek / Roasted Beet / Meyer Lemon Salsa

Grilled Painted Hills Ribeye - 69

Yukon Potato / Sauteéd Broccolini

Pizza

Margherita - 24

Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 29

Fennel / Tomato Sauce / Mozzarella

Chanterelle Mushroom - 31

Stracchino Cheese / Leeks / Mozzarella / Gremolata / Broccolini

House Made Fennel Sausage - 31

Roasted Cauliflower / Red Onion / Mozzarella / Fresh Ricotta / Spicy Pickled Chili

Prosciutto - 31

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