

OMELETTES

All omelettes are served with a side of mixed greens and Acme toast
+ jalapeno 1 / bacon 4 / ham 4 / fennel sausage 4 / avocado 4

MSK Omelette -19

Organic Medjool Dates / Laura Chenel Goat Cheese

Organic Broccoli Omelette - 19

Sharp White Cheddar

Fra'Mani Ham Omelette - 20

Leeks / Brie

Chantrelle Mushroom Omelette - 20

Mozzarella

Aidelle's Smoked Chicken Apple Sausage Omelette - 21

Organic Baby Kale / Gruyere

ENTREES

Old-Fashioned Potato Hash - 25

House-made Pork Fennel Sausage / Yukon Gold Potato / Acme Levain / Red Onion / Two Organic Sunny Side Eggs

Old-Fashioned Veggie Hash - 25

Seasonal Vegetables / Yukon Gold Potato / Acme Levain / Red Onion / Two Organic Sunny Eggs

Fra'Mani Ham Chilaquiles- 25

Fra'Mani Ham / Scrambled Eggs / Jalapeno / Red Onion / Organic Corn Tortilla Strips / Fire Roasted Tomatillo-Salsa verde / Sour cream / Cilantro

French Toast - 28

Acme Levain / Persimmon / Carmelized Apple / Cranberry Sauce / Citrus Butter / Organic Maple Syrup

+ chocolate chips 3

Persian Breakfast - 28

Wood Fire Flat Bread / Feta / Persian Cucumber / Radish / Walnut / Fresh Herbs / Kalamata Olives / Straus Butter / House Jam



01.10.25 Brunch
Served Until 3 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.

BENEDICTS

Fra'Mani Ham Eggs Benedict - 24

Two Organic Poached Eggs / Hollandaise

Aidelle's Smoked Chicken

Sausage Benedict - 26

Brussel Sprouts / Butternut Squash / Two Organic Poached Eggs / Salsa Verde

Chanterelle Mushroom Benedict - 27

Broccoli / Oven Roasted Tomato / Two Organic Poached Eggs / Chipotle Hollandaise / Toasted Breadcrumbs

Smoked Salmon Benedict - 31

Persian Cucumber Salad / Organic Mixed Greens / Sour Cream / Two Organic Poached Eggs

BRUNCH SIDES

House Coffee Cake - 6

Toast and House Made Jam - 6

Two Organic Eggs Any Style - 7

Painted Hill's Apple Smoked Bacon - 7

Aidelle's Smoked Chicken Apple Sausage - 7

Fra'Mani Ham - 7

House Made Pork Fennel Sausage - 7

Yukon Gold Roasted Potato - 12

Seasonal Fruit - 12

Avocado Toast - 14

Mascarpone Toast - 15

Hachiya Persimmon / Local Honey

Fruit, Straus Yogurt & House Made Granola - 15

BOOZY BRUNCH

Mimosa 14 / Mimosa Carafe - 49

Fresh Squeezed Orange / Fresh Squeezed Grapefruit / Organic Pineapple / Organic Cranberry

MSK Bloody Mary - 17

+2 Hanson Habanero Vodka

Boozy Lattes - 17

Chocolate / Hazelnut / Sea Salt Caramel / Eggnog

Espresso Martini - 16

Hanson Vodka / Mr. Black Coffee Liqueur
Fresh Espresso

Small & To Share

Cup of Soup - 6 / Bowl of Soup - 12

Warm Olives - 9

Mediterranean Olive Mix / Castelvetro / Garlic

MSK Fries - 12

Rosemary / Sea Salt / MSK Spices

Organic Sauteéd Broccoli & Chanterelle Mushroom - 15

Garlic / Chili Flake / 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

SANDWICH

+add MSK Fries 6 | +add Organic Green Salad 6

Painted Hill's Burger - 18

MSK Pickles / Red Onion / Romaine Lettuce / Sharp Cheddar

Pesto Cheese Panini - 18

White Cheddar / Gruyere / Mozzarella / Wild Arugula / Roasted Tomato / MSK Pickles

Mary's Fried Chicken Breast - 19

Lemon Aioli / Romaine Lettuce / Cabbage Slaw

Painted Hill's Grilled Bavette Steak - 24

Balsamic Onions / Wild Arugula / Lemon Aioli / Wild Arugula Salad



01.10.25 Lunch

Served Until 5 pm

PIZZA

Margherita - 24

Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 29

Fennel / Tomato Sauce / Mozzarella

Chanterelle Mushroom - 31

Stracchino Cheese / Leeks / Mozzarella / Gremolata / Broccoli

House Made Fennel Sausage - 31

Brussel Sprout / Red Onion / Mozzarella / Fresh Ricotta / Spicy Pickled Chili

Prosciutto - 31

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

Add To Your Pizza

Parmigiano Regiano 3

Kalamata Olives // Wild Arugula 3

Red Onions // Garlic Confit 3

Fennel Sausage // Ham // Pepperoni 4

Burrata // Prosciutto // Mushroom 9

SALAD

+Marys Chicken 8 / Steak 10 / Wild Fish of the Day 12

Shaved Fennel Salad - 20

Blood Orange / Cara Cara Orange / Medjool Dates / Wild Arugula / Citrus Dressing / Laura Chanel Goat Cheese / Hazelnuts

Roasted Beet Salad - 19

Satsuma Mandarin / Point Reyes Blue Cheese /

Candied Walnut / Balsamic Dressing / Organic Mixed Greens

Pomegranate Salad - 20

Persimmon / Feta / Toasted Pecan / Pomegranate Dressing /

Organic Baby Kale

ENTREE

Butternut Squash & Kale Ravioli - 29

Brown Butter / Sage / Parmesan

Fennel Sausage Pasta - 32

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

Three Wild Fish Tacos - 32

Cabbage Slaw / Fire-Roasted Tomatillo Salsa Verde / Sour Cream

Fish 'n Chips - 32

Beer Batter Wild Rockfish / MSK Fries /

Tartar Sauce / Cabbage Slaw

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 / Broccoli / Leek / Roasted Beet / Meyer Lemon Salsa

Grilled Painted Hills Ribeye - 69

Yukon Potato / Sauteéd Broccoli