

## Small & To Share

Warm Olives - 9

Mediterranean Olive Mix / Castelvetro / Garlic

Bowl of Soup - 12

MSK Fries - 12

Rosemary / Sea Salt / MSK Spices

Organic Sauteéd Dino Kale & Chanterelle Mushroom - 15

Garlic / Chili Flake / Lemon

Shaved Brussel Sprout Salad - 15

Wild Arugula / Pecorino / Meyer Lemon / Hazelnut

Local Citrus "Carpaccio" - 15

Whipped Goat Cheese / Roasted Pistachio / Petit Marché / Honey / Meyer Lemon  
Salsa

Deep Fried Brussel Sprouts - 15

Sage / Herb Yogurt Sauce

Mixed Chicory Caesar Salad - 16

Croutons / Parmesan / Anchovy

Oven Roasted Organic Rainbow Carrots - 16

Organic Straus Yogurt / Berbere Spice

Saffron Marinated Skewers

Wood-Fired Flat Bread / Fresh Herb / Yogurt Dressing

Chicken Thigh - 16 // Filet Mignon - 20

Dungeoness Crab Cakes - 24

Pink Lady Apple Salad / Lemon Aioli

Di Stefano Burrata - 29

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

Oven Roasted Tomato / Acme Toast



02.14.25 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

Wild Local Chanterelle Mushroom Pasta - 32

Fresh Fettuccini / Sweated Onions / Parmesan Toasted  
Breadcrumb

1/2 Pound Wagyu Cheese Burger - 32

Beer Battered Onion Ring / Mushroom Duxelle / Gruyere /  
Wild Arugula / Roasted Leek Aioli / MSK Fries

Mary's Chicken al Mattone - 34

Brussel Sprouts / Sweet Potato / Brown Butter / Sage

Dungeoness Crab Pasta - 39

Fresh Saffron Fettuccini / Garlic / Leeks / Fresh Garbanzo / White Wine

Wild Local Halibut - 38

Fennel / Organic Rainbow Carrot / Leek / Roasted Beet /  
Olive-Caper Meyer Lemon Vinaigrette

Sierra Nevada Farms Bone-In Pork Chop - 39

Grilled Organic Escarole / House Made Sour Orange Marmalade

Grilled Painted Hills Ribeye - 69

Yukon Potato / Organic Dino Kale

## Pizza

Margherita - 24

Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 29

Fennel / Tomato Sauce / Mozzarella

Bartlett Pear - 32

Onion Cream / Lemon Thyme / Mozzarella / Aged Balsamic / Point Reyes Blue  
Cheese

House Made Nduja Sausage - 32

Mozzarella / Red Onion / Sweet Potato / Fried Rosemary/ Leek Relish

Prosciutto - 33

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