

## 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 - 20

Organic Medjool Dates / Laura Chenel Goat Cheese

Organic Sweet Potato Omelette - 20

Caramelized Onion / Feta

Fra'Mani Pancetta Omelette - 21

Sharp White Cheddar / Leeks

Chantrelle Mushroom Omelette - 21

Mozzarella

Caggiano Chicken Apple Sausage Omelette - 21

Shaved Brussel Sprouts / Gruyere

## ENTREES

Fra'Mani Ham Chilaquiles - 26

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

Old-Fashioned Veggie Hash - 26

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

Old-Fashioned Potato Hash - 27

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

French Toast - 28

Acme Levain / Pineapple / Banana / Bartlett Pear /  
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



02.14.25 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 - 25  
Two Organic Poached Eggs / Hollandaise

Caggiano Chicken Apple  
Sausage Benedict - 27  
Brussel Sprouts / Organic Turnip /  
Two Organic Poached Eggs / Salsa Verde

Spicy Pulled Pork Benedict - 27  
Organic Corn Tortilla Chips / Avocado Crema /  
Macerated Onion / Two Organic Poached Eggs / Cotija  
Cheese

Chanterelle Mushroom Benedict - 28  
Dino Kale / Oven Roasted Tomato / Two organic  
Poached Eggs / Chipotle Hollandaise / Toasted  
Breadcrumbs

Dungeoness Crab Benedict - 38  
Roasted Fennel / Organic Carrot / Leeks / Two Organic  
Poached Eggs / Hollandaise

## BRUNCH SIDES

House Made Poppy Seed Cake - 6

Toast and House Made Jam - 7

Painted Hill's Apple Smoked Bacon - 7

Caggiano Chicken Apple Sausage - 7

Fra'Mani Ham - 7

House Made Pork Fennel Sausage - 7

Two Organic Eggs Any Style - 9

Yukon Gold Roasted Potato - 12

Seasonal Fruit - 12

Avocado Toast - 14

Mascarpone Toast - 15

Organic Sour Orange Marmalade / Local Honey

Fruit, Straus Yogurt & House Made Granola - 15

## BOOZY BRUNCH

Mimosa 14 / Mimosa Carafe - 49  
Fresh Squeezed Orange / Fresh Squeezed Grape-  
fruit / Organic Pineapple / Organic Cranberry

MSK Bloody Mary - 17  
+2 Hanson Habanaro Vodka

Boozy Lattes - 17  
Chocolate / Hazlenut / 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 Dino Kale & Chanterelle Mushroom - 15

Garlic / Chili Flake / Lemon

Deep Fried Brussel Sprouts - 15

Sage / Herb Yogurt Sauce

Oven Roasted Organic Rainbow Carrots - 16

Organic Straus Yogurt / Berbere Spice

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

## 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 / Pickled Vegetables



02.14.25 Lunch

Served Until 5 pm

## 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

### Add To Your Pizza

Parmaggiano 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 / Hazelnuts / Laura Chanel Goat Cheese / Citrus Dressing / Wild Arugula

Roasted Beet Salad - 19

Murcott Mandarin / Roasted Pistachio / Feta / Balsamic Dressing / Organic Mixed Greens

Bartlett Pear Salad - 19

Pink Lady Apple / Organic Carrot / Candied Walnut / Point

Reyes Blue Cheese / Balsamic Dressing / Organic Mixed Greens

## ENTREE

Wild Local Chanterelle Mushroom Pasta - 32

Fresh Fettuccini / Sweated Onions / Toasted 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 / Sweet Potato / Brown Butter / Sage

Wild Local Halibut - 38

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

Dungeoness Crab Pasta - 39

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

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