

## Small & To Share

Warm Olives - 9

Mediterranean Olive Mix / Castelvetroano / Garlic

Bowl of Soup - 12

MSK Fries - 12

House Cut Russet Potato / Rosemary / Sea Salt / MSK Spices

Deep Fried Sunchokes - 13

House Made Lemon Aioli

Sautéed Organic Dino Kale - 14

Yellow Foot Mushroom / Garlic / Chili / Lemon

Shaved Brussel Sprout Salad - 15

Wild Arugula / Pecorino / Meyer Lemon / Pepitas

Deep Fried Brussel Sprouts - 15

Sage / Herb Yogurt Sauce

Green Fuzzy Almond Salad - 16

Cara-Cara / Blood Orange / Blueberry / Mint / Whipped Feta / Kalamata Olive

Polenta Cakes - 17

Shaved Asparagus Salad / Basil Pesto / Parmesan

Grilled Asparagus - 16

Applewood Smoked Bacon / Mustard Dressing / Shaved Egg

Beet Greens & Spinach Dip - 17

Pecorino / Parmesan / Acme Toast

Mixed Chicory Caesar Salad - 16

Croutons / Parmesan / Anchovy

Saffron Marinated Skewers

Wood-Fired Flat Bread / Fresh Herbs / Yogurt Dressing / Sumac

Chicken Thigh - 16 // Filet Mignon - 20

Di Stefano Burrata - 29

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

Oven Roasted Tomato / Acme Toast



04.11.25 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

Asparagus & Meyer Lemon Ravioli - 29

Mint / Ricotta Sauce / Parmesan

Fra'Mani Pancetta Pasta - 34

Fresh Fettucini / Garlic / Basil / Fresh Garbanzo Bean / Ricotta / Egg Yolk

1/2 Pound Wagyu Cheese Burger - 32

Beer Battered Onion Ring / Strawberry Jalapeno Relish / Sharp White Cheddar / Wild Arugula / House Spring Onion Aioli / MSK Fries

Mary's Chicken al Mattone - 34

Asparagus Panzanella Salad

Wild Halibut - 38

Fennel / Asparagus / Turnip / Roasted Beet / Olive-Caper Meyer Lemon Salsa

Sierra Nevada Farms Bone-In Pork Chop - 39

Roasted Romanesco / House Made Sour Orange Marmalade

Grilled Painted Hills Bavette Steak - 44

Yukon Potato / Roasted Spring Onion

## Pizza

Margherita - 24

Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 29

Fennel / Tomato Sauce / Mozzarella

Asparagus - 30

Basil Pesto / Mozzarella / Oven Roasted Tomato / Kalamata Olives / Spring Garlic / Feta

Fra'Mani Pancetta - 31

Yukon Potato / Caramelized Onion / Mozzarella / Calabrian Chili / Fresh Ricotta

Prosciutto - 33

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