

## Small & To Share

Moroccan Pickled Deviled Eggs - 5

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

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



04.18.25 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 / Romanesco / Organic Rainbow Carrot / Olive-Caper Meyer  
Lemon Salsa

Sierra Nevada Farms Bone-In Pork Chop - 39  
Roasted Romanesco / House Made Kumquat Marmalade

Grilled Painted Hills Hanger Steak - 47  
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