

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 - 21
Organic Medjool Dates / Laura Chenel Goat Cheese

Organic Yukon Gold Potato Omelette - 21
Caramelized Onion / Mozzarella

Fra'Mani Ham Omelette - 21
Brie

Caggiano Chicken Apple Sausage Omelette - 21
Dino Kale / Gruyere

Asparagus Omelette - 21
Oven Roasted Tomato / Mint / Feta

Fra'Mani Pancetta Omelette - 21
Sharp White Cheddar

ENTREES

Fra'Mani Ham Chilaquiles - 26
Fra'Mani Ham / Scrambled Eggs / Jalapeno / Red Onion / Organic
Corn Tortilla Strips / House Made 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 / Blueberry / Banana / Strawberry /
House Made 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 Made Jam



04.11.25 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

Yellow Foot Mushroom Benedict - 27
Grilled Asparagus / Oven Roasted Tomato / Two Or-
ganic Poached Eggs / Hollandaise

Mary's Fried Chicken & French Toast
Benedict - 28
Two Organic Poached Eggs /
Chipotle Maple Hollandaise

Smoked Salmon Benedict - 31
Persian Cucumber & Fennel Salad / Organic Mixed
Greens / Sour Cream / Two Organic Poached Eggs

Grilled Bavette Steak Benedict - 34
Roasted Yukon Potato / Roasted Spring Onion / Wild
Arugula Salad / Two Organic Poached Eggs /
Hollandaise

BRUNCH SIDES

House Made Banana Bread - 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

Espresso Martini - 16
Hanson Vodka / Mr. Black Coffee Liqueur
Fresh Espresso

MSK Bloody Mary - 17
+2 Hanson Habanero Vodka

Boozy Lattes - 17
Chocolate / Hazlenut / Sea Salt Caramel

Bottomless Mimosas

Bottomless Mimosas will be available for \$29 per
person for the whole party only, each party will
be limited to one choice of juice, time limit of 60
minutes.

Small & To Share

Cup of Soup - 6 / Bowl of Soup - 12

Warm Olives - 9
Mediterranean Olive Mix / Castelvetroano / Garlic

MSK Fries - 12
House Cut Russet Potato /Rosemary / Sea Salt / MSK Spices

Deep Fried Sunchokes - 13
House Made Lemon Aioli

Sautéd Organic Dino Kale - 14
Yellow Foot Mushroom / Garlic / Chili / Lemon

Deep Fried Brussel Sprouts - 15
Sage / Herb Yogurt Sauce

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

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 White Cheddar

Pesto Cheese Panini - 18
Sharp White Cheddar / Gruyere / Mozzerella / Wild Arugula / Roasted Tomato /
Sauerkraut

Mary’s Fried Chicken Breast - 19
House Made Lemon Aioli / Romaine Lettuce / Cabbage Slaw

Painted Hill’s Grilled Bavette Steak - 24
Balsamic Onions / Wild Arugula / House Lemon Aioli / Pickled Vegetables

Mary's Spicy Fried Chicken - 25
Bloody Mary Hot Sauce / Cabbage Slaw / House Blue Cheese & Jalapeno Aioli /
MSK Pickles

Saffron Marinated Skewers
Wood-Fired Flat Bread / Fresh Herbs / Yogurt Dressing / Mediterranean Salad /
Sumac

Chicken Thigh - 24 // Filet Mignon - 28



04.11.25 Lunch
Served Until 5 pm

PIZZA

Margherita - 24
Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 29
Fennel / Tomato Sauce / Mozzarella

Asparagus - 30
Basil Pesto / Mozzarella / Oven Roasted Tomato /
Spring Garlic / Kalamata Olives / 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

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

Roasted Beet Salad - 19
Murcott Mandarin / Roasted Pepitas / Feta / Balsamic Dressing /
Organic Mixed Greens

Strawberry Salad - 19
Blueberry / Candied Walnut / Point Reyes Blue Cheese /
Balsamic Dressing / Baby Spanich

Shaved Fennel Salad - 20
Blood Orange / Cara Cara Orange / Medjool Dates /
Almonds / Laura Chanel Goat Cheese / Citrus Dressing /
Wild Arugula

ENTREE

Asparagus & Meyer Lemon Ravioli - 29
Mint / Ricotta Sauce / Parmesan

Fra'Mani Pancetta Pasta - 34
Fresh Fettucini / Garlic / Basil / Fresh Garbanzo Bean / Ricotta /
Egg Yolk

Three Wild Fish Tacos - 32
Cabbage Slaw / House Made 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
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