

## 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  
Baby Spinach / 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

White Bean Shakshuka - 27  
Seasonal Vegetables / Cumin / Tomato / Two Organic Runny Eggs /  
Feta / Acme Toast

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



04.25.25 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 Rainbow Carrot /  
Two Organic Poached Eggs / Salsa Verde

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

Dungeoness Crab Benedict - 42  
Roasted Fennel / Delta Asparagus / Garbanzo Bean /  
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

Moroccan Pickled Deviled Eggs - 5

Warm Olives - 9  
Mediterranean Olive Mix / Castelvetrano / Garlic

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

Deep Fried Sunchoke - 13  
House Made Lemon Aioli

Deep Fried Brussel Sprouts - 15  
Sage / Herb Yogurt Sauce

Grilled Asparagus - 16  
Applewood Smoked Bacon / Mustard Dressing / Shaved Egg

Polenta Cakes - 17  
Shaved Asparagus Salad / Basil Pesto / Parmesan

Fresh Green Chickpea Hummus - 18  
Woodfire Flatbread / Nigella Seeds

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 / Mozzarella / Wild Arugula / Roasted Tomato / MSK Pickles

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

Painted Hill's Grilled Hanger 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



04.25.25 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 9

## SALAD

+Mary's Chicken 8 / Steak 10 / Wild Fish of the Day 12

Strawberry Salad - 19  
Mandarin / Blueberry / Pistachio / Coriander / Feta / Balsamic Dressing / Baby Spanish

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

English Pea Salad - 21  
Applewood Smoked Bacon / Yukon Gold Potato / Macerated Red Onion / Point Reyes Blue Cheese / Organic Romaine / Mustard Dressing

## ENTREE

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

Three Wild Fish Tacos - 32  
Cabbage Slaw / House Made Fire Roasted Tomatillo Salsa Verde / Sour Cream

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

Fish 'n Chips - 32  
Beer Batter Wild Rockfish / MSK Fries / Tartar Sauce / Cabbage Slaw

Mary's Chicken al Mattone - 34  
Asparagus Panzanella Salad

Dungeones Crab Pasta - 37  
Fresh Fettucini / Saffron / English Pea / Spring Garlic / White Wine / Lemon

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