

Small & To Share

Warm Olives - 9
Mediterranean Olive Mix / Castelvetro / Garlic

Deep Fried Sunchokes - 10
Lemon Aioli

Bowl of Soup - 12

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

Early Summer Berries - 15
Organic Straus Yogurt / Local Honey / McCauley's Olive Oil /
Roasted Pistachio / Mustard Flower

Fritto Misto - 15
Meyer Lemon / Asparagus / Fava Bean / Spring Onion / Lemon Aioli

Polenta Cakes - 15
Shaved Asparagus Salad / Fava Leaf Pesto / Parmesan

Green Fuzzy Almond Salad - 16
Tangerine / Blood Orange / Blueberry / Mint / Whipped Feta / Kalamata Olive

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

Little Gem Salad - 16
Persian Cucumber / Avocado / Macerated Onion / Fava Bean /
Feta / Herb Yogurt Dressing

Deep Fried Soft Shell Crab - 17
Tartar Sauce / Lemon

Organic House Made Chips, Salsa, Guacamole - 18
Summer Squash & Corn Salsa Roja

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



Mother's Day 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

Main

Sweet Pea & Mint Ravioli - 31
Ricotta Sauce / Parmesan / Leek Ash Oil

1/2 Pound Wagyu Cheese Burger - 34
Beer Battered Onion Ring / Strawberry Jalapeno Relish / Sharp White Cheddar /
Wild Arugula / House Spring Onion Aioli / MSK Fries

72 Hour Cooked Lamb Ragu Pasta - 34
Fresh Papperdelle / Pecorino Romano / Mint

Mary's Chicken al Mattone - 34
Asparagus Panzanella Salad

Wild White Sea Bass - 39
Fava Bean / English Pea / Asparagus / Romanesco / Organic Rainbow Carrot /
Olive-Caper Meyer Lemon Salsa

Sierra Nevada Farms Bone-In Pork Chop - 39
Organic Long Cooked Snap Peas / House Made Strawberry & Basil Jam

Grilled Painted Hills Hanger Steak - 47
Yukon Potato / Roasted Spring Onion

Pizza

Margherita - 24
Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 29
Sweet Yellow Corn / Tomato Sauce / Mozzarella

Asparagus - 30
Fava Leaf Pesto / Mozzarella / Oven Roasted Tomato /
Kalamata Olives / Spring Onion / Feta

Nduja Sausage - 31
Summer Squash/ Spring Onion / Fresh Mozzarella / Lemon / Fried Rosemary

Prosciutto - 33
Garlic Confit / Mozzarella / Wild Arugula / Parmesan / Oven Roasted Tomato