

Small & To Share

Warm Olives - 9
Mediterranean Olive Mix / Castelvetro / Garlic

Sauteed Corn Off The Cob - 11
Chili Butter

Bowl of Soup - 12

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

Deep Fried Green Tomatoes - 12
Lemon Aioli

Woodfire Roasted Summer Squash - 14
Garlic Confit / Basil

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

Polenta Cake - 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

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



05.23.25 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

Parmigiano 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

House Made Fennel Sausage Pasta - 32
Fresh Pappardelle / Heirloom Tomato Sauce / Greens / Fresh Ricotta / Toasted Bread Crumbs

Turtle Free Gulf Shrimp Pasta - 35
Saffron Fettucini / Heirloom Tomato Sauce / White Wine / Lemon

1/2 Pound Wagyu Cheese Burger - 34
Beer Battered Onion Ring / Blueberry BBQ Sauce / Sharp White Cheddar / Wild Arugula / Jalapeno-Blue Cheese Aioli / MSK Fries

Mary's Chicken al Mattone - 34
Asparagus Panzanella Salad

Braised Pork Chili Verde - 34
Yukon Potato / Anaheim Pepper / Salsa Verde / Sour Cream / Organic Corn Tortilla

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

Sierra Nevada Farms Bone-In Pork Chop - 39
Roasted Summer Squash / House Made Strawberry & Basil Jam

Grilled Painted Hills Hanger Steak - 47
Yukon Potato / Grilled Delta Asparagus

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 / Red Onion / Feta

Nduja Sausage - 31
Summer Squash / Red Onion / Fresh Mozzarella / Lemon / Fried Rosemary / Anaheim Pepper

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