

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

Organic Summer Squash Omelette- 20
Basil / Mozzarella

MSK Omelette - 21
Organic Medjool Dates / Laura Chenel Goat Cheese

Fava Leaf Pesto Omelette - 21
Delta Asparagus / Feta

Caggiano Chicken Apple Sausage Omelette - 21
Baby Spinach / Gruyere

Fra'Mani Ham Omelette - 21
Brie

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 / Roasted Cherries / Strawberry / Blueberry /
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



05.23.25 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
Sweet Yellow Corn / Organic Rainbow Carrot /
Two Organic Poached Eggs / Salsa Verde

Delta Asparagus Benedict - 28
Baby Spinach / Oven Roasted Tomato / Sweet Corn /
Romanesco / Two Organic Poached Eggs / Hollandaise

Mary's Fried Chicken & French Toast
Benedict - 29
Two Organic Poached Eggs /
Chipotle Maple Hollandaise

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

Roasted Pork Chili Verde - 28
Braised Pork Cheeks / Anaheim Pepper / Yukon Potato /
Salsa Verde / Sour Cream / Two Organic Poached Eggs
/ Organic Corn Tortilla

BRUNCH SIDES

House Made Banana Bread - 6
Streusel Topping

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
House Cherry Jam / 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 Habanaro 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 / Castelvetro / Garlic

Sauteed Corn Off The Cob - 11
Chili Butter

Deep Fried Green Tomatoes - 12
Lemon Aioli

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

Woodfire Roasted Summer Squash - 14
Garlic Confit / Basil

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

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

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

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](#)

Mary's Chicken Olivieh Salad - 17
Persian Potato Salad / Romaine Lettuce / MSK Pickles

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



05.23.25 Lunch
[Served Until 5 pm](#)

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

Add To Your Pizza

- Parmagiano 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
Blueberry / Laura Chanel Goat Cheese /
Balsamic Dressing / Baby Spinach / Candied Walnut

English Pea Salad - 22
Applewood Smoked Bacon / Yukon Gold Potato /
Macerated Red Onion / Point Reyes Blue Cheese /
Organic Romaine / Mustard Dressing

Fava Bean Salad - 22
Avocado / Persian Cucumber / Radish / Macerated Red Onion /
Feta / Herb Yogurt Dressing / Little Gem

ENTREE

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

Three Wild Fish Tacos - 33
Cabbage Slaw / House Made Fire Roasted Tomatillo Salsa Verde /
Sour Cream

Fish 'n Chips - 33
Beer Batter Wild Rockfish / MSK Fries /
Tartar Sauce / Cabbage Slaw

Mary's Chicken al Mattone - 34
Asparagus Panzanella Salad

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