

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

Fra'Mani Ham Omelette - 21

Brie

Caggiano Chicken Apple Sausage Omelette - 21

Baby Spinach / Gruyere

Asparagus Omelette - 21

Oven Roasted Tomato / Mint / Feta

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



05.05.25 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

Romanesco / 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

BRUNCH SIDES

House Made Strawberry Shortcake - 7
Strawberry Cream / Macerated Strawberry

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 / Castelvetrano / Garlic

MSK Fries - 12

House Cut Russet Potato /Rosemary / Sea Salt / MSK Spices

Deep Fried Sunchokes - 13

House Made Lemon Aioli

Grilled Asparagus - 16

Applewood Smoked Bacon / Mustard Dressing / Shaved Egg

Polenta Cakes - 17

Shaved Asparagus Salad / Basil Pesto / Parmesan

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 / 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

Deep Fried Soft Shell Crab Sandwich - 28

Tartar Sauce / Cabbage Slaw

Saffron Marinated Skewers

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

Chicken Thigh - 24 // Filet Mignon - 28



05.05.25 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

Nduja Sausage - 31

Roasted Romanesco / Spring Onion / Fresh Mozzarella / Lemon / Fried Rosemary

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 / Feta / Balsamic Dressing / Baby Spinach / Candied Walnut

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

Basil / Ricotta Sauce / Parmesan / Leek Ash Oil

Three Wild Fish Tacos - 32

Cabbage Slaw / House Made Fire Roasted Tomatillo Salsa Verde / Sour Cream

72 Hour Cooked Lamb Ragu Pasta - 34

Fresh Papperdelle / Pecorino Romano / Mint

Fish ‘n Chips - 32

Beer Batter Wild Rockfish / MSK Fries / Tartar Sauce / Cabbage Slaw

Mary’s Chicken al Mattone - 34

Asparagus Panzanella Salad

Wild White Sea Bass - 38

Fennel / Asparagus / Romanesco / Organic Rainbow Carrot / Olive-Caper Meyer Lemon Salsa

Sierra Nevada Farms Bone-In Pork Chop - 39

Roasted Romanesco / House Made Strawberry & Basil Jam

Grilled Painted Hills Hanger Steak - 47

Yukon Potato / Roasted Spring Onion