

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

Organic Baby Spinach Omelette - 21
Oven Roasted Tomato / Feta

Caggiano Chicken Apple Sausage Omelette - 21
Brentwood Corn / Gruyere

Fra'Mani Pancetta Omelette - 21
Caramelized Onion / 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

French Toast - 28
Acme Levain / Roasted Cherries / Strawberry / Roasted Plum /
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



06.20.25 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

Organic Seasonal Local Vegetable Benedict - 27
Hollandaise / Two Organic Poached Eggs / Toasted
Breadcrumbs

Caggiano Chicken Apple Sausage Benedict - 27
Sweet Yellow Corn / Organic Summer Squash /
Two Organic Poached Eggs / Salsa Verde

Mary's Fried Chicken & French Toast
Benedict - 31
Two Organic Poached Eggs /
Chipotle Maple Hollandaise

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

Steak & Frites Benedict - 32
Painted Hills Hanger Steak / MSK Frites / Two Organic
Poached Eggs / Blue Lake Beans / Hollandaise

BRUNCH SIDES

House-Made Coffee Cake - 5

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

Woodfire Roasted Shishito Peppers - 11

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

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

Painted Hill's Burger - 19
MSK Pickles / Red Onion / Romaine Lettuce / Sharp White Cheddar

Pesto Cheese Panini - 19
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

Grilled Eggplant - 21
Oven Roasted Tomato / Pesto / Fresh Mozzarella / Wild Arugula / MSK Pickles

B.L.T.A. - 25
Avocado / Apple Smoked Bacon / Deep Fried Green Tomato / Lemon Aioli / MSK
Pickles

Painted Hill's Grilled Hanger Steak - 24
Balsamic Onions / Wild Arugula / House Lemon Aioli / Pickled Vegetables

Saffron Marinated Skewers
Wood-Fired Flat Bread / Fresh Herbs / Yogurt Dressing /
Mediterranean Salad / Sumac
Chicken Thigh - 24 // Filet Mignon - 28



06.20.25 Lunch
Served Until 5 pm

PIZZA

Margherita - 24
Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 29
Sweet Yellow Corn / Tomato Sauce / Mozzarella

Fra'Mani Pancetta - 31
Yukon Gold Potato / Calabrian Chili / Mozzarella / Mint / Fresh
Ricotta / Red Onion

Summer Squash - 31
Pesto / Mozzarella / Sweet Corn / Artichoke Heart / Goat Cheese

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 16

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

Organic Black Mission Fig & Prosciutto Salad - 23
Laura Chanele Goat Cheese / Balsamic Dressing / Organic Spring
Mix / Toasted Coriander-Pistachio

ENTREE

Organic Summer Squash & Sweet Corn Ravioli - 29
Pecorino Romano / Breadcrumbs

Fra'Mani Pancetta Pasta - 32
Fresh Fettucini / Garlic / Mint / English Pea / Fresh Ricotta / Egg
Yolk

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
Organic Blue Lake Beans / Chicken Demi Gloss

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

Wild King Salmon - 44
Fava Bean / English Pea / Brentwood Corn / Organic Rainbow
Carrot / Olive-Caper Grapefruit Salsa

Grilled Painted Hills Ribeye - 59
Yukon Potato / Oven Roasted Shishito Peppers