

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

Woodfire Roasted Summer Squash - 14
Garlic Confit / Basil

Roasted Eggplant - 15
Watermelon / Ricotta Salata / Kalamata Olives / Mint /
Sherry Vinaigrette

Eggplant Involtini - 15
Fresh Mozzarella / Basil / Heirloom Tomato Sauce

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

Organic Stone Fruit Carpaccio - 16
Whipped Feta Cheese / Toasted Corriander-Pistachio / Local Honey /
Wild Arugula

Kashke Bademjan - 17
Persian Eggplant Dip / Fresh Herbs / Straus Yogurt / Acme Toast

Creamy Spinach Dip - 17
Fried Shallot / Acme Toast / Parmesan

Organic Melon & Prosciutto - 17
Aged Balsamic / Whipped Laura Chenel Goat Cheese / Roasted Pistachio

Saffron Marinated Skewers
Wood-Fired Flat Bread / Fresh Herbs / Yogurt Dressing / Sumac
Chicken Thigh - 16 // Filet Mignon - 20

Tuna Tartar - 21
Stonefruit / Berries / Avocado / Ginger Dressing / Crostini

Di Stefano Burrata - 29
Wild Arugula / Prosciutto / Kalamata Olives / Local Olive Oil /
Oven Roasted Tomato / Acme Toast



4th of July Weekend Dinner

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

- Parmaggiano Regiano 3
- Kalamata Olives // Wild Arugula 3
- Red Onions // Garlic Confit 3
- Fennel Sausage // Ham // Pepperoni 4
- Burrata // Prosciutto 9

Main

Pasta Alla Norma - 29
Fresh Fettucini / Mint / Heirloom Tomato Sauce / Ricotta Salata

Fennel Sausage Pasta- 32
Fresh Papperdelle / Heirloom Tomato Sauce / Fresh Ricotta /
Greens / Toasted Breadcrumbs

1/2 Pound Wagyu Cheese Burger - 34
Beer Battered Onion Ring / Shishito Pepper Relish / Heirloom Tomato / Sharp White
Cheddar / Wild Arugula / Jalapeno-Blue Cheese Aioli / MSK Fries

Mary’s Chicken al Mattone - 34
Long Cooked Blue Lake Beans / Chicken Demi Glace

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

Wild Halibut - 39
Fava Bean / Summer Squash / Brentwood Corn / Organic Rainbow Carrot /
Stonefruit Salsa

Grilled Painted Hills Ribeye - 59
Yukon Potato / Creamy Spinach

Pizza

Margherita - 24
Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 29
Sweet Yellow Corn / Tomato Sauce / Mozzarella

House-Made Fennel Sausage - 31
Creamy Spinach / Red Onion / Mozzarella / Artichoke Heart / Grilled Peach

Black Mission Fig - 32
Onion Cream / Goat Cheese / Lemon Thyle / Mozzarella / Aged Balsamic

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