

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 Basil Pesto Omelette - 21
Oven Roasted Tomato / Feta

Caggiano Chicken Apple Sausage Omelette - 21
Brentwood Corn / Gruyere

Applewood Smoked Bacon 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 Stonefruit / 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 / Heirloom Tomato / Straus Butter /
House Made Jam



07.06.25 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

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

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

BRUNCH SIDES

House-Made Blondie - 6
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 Stonefruit 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 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 / Castelvetroano / Garlic

Sauteed Corn Off The Cob - 11
Chili Butter

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

Woodfire Roasted Summer Squash - 14
Garlic Confit / Basil

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

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

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

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 / Heirloom 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



07.06.25 Lunch
Served Until 5 pm

PIZZA

Margherita - 24
Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 29
Sweet Yellow Corn / Tomato Sauce / Mozzarella

House-Made Fennel Sausage - 31
Heirloom Tomato / 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

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 14

Heirloom Tomato Salad - 21
Avocado / Goat Cheese / Organix Mixed Greens /
Balsamic Dressing / Sunflower Seeds

Grilled Peach Salad - 22
Applewood Smoked Bacon / Point Reyes Blue Cheese /
Organic Mixed Greens / Balsamic Dressing / Candied Walnut

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

Organic Black Misson Fig & Prosciutto Salad - 23
Laura Chanel Goat Cheese / Balsamic Dressing / Organic Spring
Mix / Toasted Corriander-Pistachio

ENTREE

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

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
Heirloom Tomato Panzanella / 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 Rain-
bow Carrot / Stonefruit Salsa

Grilled Painted Hills Ribeye - 59
Yukon Potato / Wild Arugula & Parmesan Salad