

Small & To Share

Warm Olives - 9
Mediterranean Olive Mix / Castelvetro / Garlic

Sauteed Corn Off The Cob - 13
Chili Butter / Avocado Crema / Cotija Cheese

Bowl of Soup - 12

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

Deep Fried Green Tomato - 13
Lemon Aioli

Woodfire Roasted Summer Squash - 14
Garlic Confit / Basil

Stuffed Squash Blossoms - 14
Fresh Ricotta / Basil Pesto / Mozzarella

Local Heirloom Tomato - 15
Persian Cucumber / Macerated Onion / Basil / Tomato Vinaigrette

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

Little Gem Salad - 16
Persian Cucumber / Avocado / Macerated Onion / English Pea /
Feta / Herb Yogurt Dressing

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

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

Mary's Chicken Olviah -18
Persian Potato Salad / Woodfire Flat Bread / MSK Pickles

Organic Corn Tortilla Chips - 19
Summer Squash & Corn Salsa Roja / House Guacamole

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

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



08.08.25 Dinner

Served at 5 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.

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

Main

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

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

1/2 Pound Wagyu Cheese Burger - 34
Beer Battered Onion Ring / Applewood Smoked Bacon & Cherry Tomato Jam /
Sharp White Cheddar / Wild Arugula / Chipotle Aioli / MSK Fries

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 King Salmon - 44
Romanesco / Summer Squash / Brentwood Corn / Organic Rainbow Carrot /
Cherry Tomato & Caper Salsa

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

Pizza

Margherita - 24
Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 29
Sweet Yellow Corn / Tomato Sauce / Mozzarella

Organic Summer Squash Pizza - 31
Tomato Tapenade / Artichoke Heart / Mozzarella / Basil Pesto / Sweet Corn / Feta

House Made Nduja Sausage - 32
Red Onion / Roasted Romanesco / Mozzarella /
Fried Rosemary / Lemon

Prosciutto - 33
Garlic Confit / Mozzarella / Wild Arugula / Parmesan /
Cherry Tomato