

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

Cherry Tomato Omelette - 21
Basil / Feta

MSK Omelette - 21
Organic Medjool Dates / Laura Chenel Goat Cheese

Yukon Gold Potato Omelette - 21
Caramelized Onion / Mozzarella

Caggiano Chicken Apple Sausage Omelette - 21
Brentwood Corn / Gruyere

Fra'Mani Ham Omelette - 21
Brie

BENEDICTS

Mary's Chicken Olvieh Benedict - 24
Persian Potato Salad / MSK Pickles / Tartar Sauce / Two Organic Poached Eggs

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 & English Pea Salad / Organic Mixed Greens / Sour Cream / Two Organic Poached Eggs



08.07.25 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.

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 / Whipped Marscapone / 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

BRUNCH SIDES

House Made Banana Bread - 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 Grapefruit / 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 / Castelvetrano / Garlic
- Sauteed Corn Off The Cob - 13
Chili Butter / Avocado Crema / Cotija Cheese
- 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
- Kashke Bademjan - 17
Persian Eggplant Dip / Fresh Herbs / Straus Yogurt / Acme Toast / Cherry Tomato
- Mary's Chicken Olyieh -18
Persian Potato Salad / Woodfire Flat Bread / MSK Pickles
- Organic Corn Tortilla Chips - 19
Summer Squash & Corn Salsa Roja / House Guacamole
- Di Stefano Burrata - 29
Wild Arugula / Prosciutto / Kalamata Olives / Local Olive Oil / Heirloom 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 / Heirloom Tomato
- Mary’s Fried Chicken Breast - 19
House Made Lemon Aioli / Romaine Lettuce / Cabbage Slaw
- Grilled Eggplant - 21
Heirloom 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



08.07.25 Lunch
Served Until 5 pm

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

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 / Feta / Organix Mixed Greens /
Balsamic Dressing / Sunflower Seeds
- English Pea Salad - 23
Applewood Smoked Bacon / Yukon Potato / Macerated Red
Onion / Point Reyes Blue Cheese / Organic Romaine / Mustard
Dressing
- Heirloom Melon & Prosciutto Salad - 23
Laura Chanel Goat Cheese / Balsamic Dressing /
Organic Spring Mix / Toasted Corriander-Pistachio

ENTREE

- Eggplant Pasta Alla Norma - 29
Fresh Fettucini / Heirloom Tomato Sauce / Mint / Ricotta Salata
- Three Wild Fish Tacos - 33
Cabbage Slaw / House Made Fire Roasted Tomatillo Salsa Verde /
Sour Cream
- Fish ‘n Chips - 33
Beer Battered Wild Rockfish / MSK Fries /
Tartar Sauce / Cabbage Slaw
- Fennel Sausage Pasta - 32
Fresh Papperdelle / Heirloom Tomato Sauce / Fresh Ricotta /
Greens / Breadcrumbs
- 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