

Small & To Share

Warm Olives - 10

Mediterranean Olive Mix / Castelvetroano / Garlic

Deep Fried Soft Shell Crab - 19

House Made Tartar Sauce

Fava Bean Salad - 15

Avocado / Pickled Onion / Cucumber / Feta / Herb Yogurt Dressing

Bowl of Soup - 12

Di Stefano Burrata - 19

Wild Arugula / Prosciutto / Oven Roasted Tomato / Kalamata Olive /

McCauley Olive Oil / Acme Toast

Woodfire Oven Roasted Summer Squash - 13

Basil / Green Garlic

Saffron & Yogurt Marinated Skewers

Woodfire Flatbread / Fresh Herbs / Sumac / Herb Dressing

[Joojeh Chicken Thigh - 16](#) | [Filet Mignon - 21](#)

Wedge Salad - 18

Applewood Smoked Bacon / Roasted Tomato / Buttermilk Shallot / Blue

Cheese Dressing / Aged Balsamic / Organic Boiled Egg



05.11.26 Dinner

Served at 5pm

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.

3% Card Processing Fee added to all card transactions.
Parties of 6 or more will be charged a 20% **service fee.**

**Join Us for Late Night Chef's Special
Last Hour of Service Every Night**

\$38

Chef's Daily Choice of Protein
Roasted Herbed Potatoes / Arugula Salad
with Parmesan

5 oz glass of

2025 Wairau River, Sauvignon Blanc

or

2023 Cusumano, Nero D'Avola

Main

Painted Hills Grilled Hanger Steak - 48

Grilled Spring Onion / Yukon Gold Potato

House Made Fennel Sausage Pasta - 34

Fresh Fettuccini / Heirloom Tomato Sauce / Fresh Ricotta / Greens / Toasted Bread Crumbs

1/2 Pound Wagyu Cheeseburger - 35

Beer Battered Onion Rings / Sharp White Cheddar / Charred Spring Onion Aioli / Wild Arugula / Applewood Smoked Bacon & Strawberry Jam / MSK Fries

Mary's Chicken al Mattone - 33

Seasonal Vegetables / Demi-Glace

Sierra Nevada Farms Bone-In Pork Chop - 41

Organic Broccoli / Strawberry Balsamic Jam

Wild White Sea Bass - 39

Chickpea Ragu / Meyer Lemon Salsa

Basil Pesto & Mozzarella Ravioli - 31

Spring Vegetables / Parmesan

Wood-Fired Pizza

Margherita - 25

Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 28

Spring Onion / Tomato Sauce / Mozzarella

Summer Squash - 29

Roasted Spring Onion / Mozzarella / Pesto / Oven Roasted Tomato / Feta

Prosciutto - 31

Garlic Confit / Mozzarella / Wild Arugula / Parmesan / Roasted Tomato

Molinari Mortadella - 29

Lemon Zest / Mozzarella / Burrata / Pistachio

Pizza Add-Ons

Parmagiano Reggiano 4

Kalamata Olives // Red Onions // Garlic Confit // Wild Arugula 3

Fennel Sausage // Ham // Pepperoni // Asparagus 5

Burrata // Prosciutto 9