



Brunch

Omelettes

Served on Acme levain with side of organic mixed greens
Egg Whites only add 2

- MSK - Dates / goat cheese 13
- Fra' Mani ham / brie / leeks 14
- Chicken apple sausage / gruyere 13
- Chanterelle mushroom / mozzarella 14
- Fra' Mani pancetta / caramelized onion 13

Entree

- MSK Chilaquiles scramble / Fra' Mani ham / jalapeño / corn tortilla / onion / salsa verde / sour cream 17
- Old fashioned potato hash / house-made fennel sausage / red onion / organic eggs sunny side up 18
- Seasonal vegetable benedict / organic poached eggs / hollandaise 17
- Chicken apple sausage / salsa verde / brussel sprout / avocado / organic butternut squash / organic poached eggs 19
- Beef & pork ragu benedict / organic poached eggs / ricotta salata 18
- MSK eggs benedict / Fra' Mani ham / organic poached eggs / hollandaise 17
- French toast / Acme levain / butternut squash butter / caramelized apple / Fuyu persimmon / cranberry 18

Sides

- House made organic jam 1
- Organic mixed greens 4
- Mascarpone / local honey / Hachiya persimmon / levain toast 9
- Toast / house-made jam 4
- Fresh organic fruit / Strauss yogurt / house-made granola 9
- Roasted potato 7
- Two eggs any style on toast 6
- Applewood smoked-bacon 6
- Chicken apple sausage 6
- House-made fennel sausage 6

We love our local farmers and source locally wherever possible.

All of our produce, seafood, meats & poultry come from farms, ranches, and fisheries guided by sustainability.

Due to our limited kitchen space, please, no substitutions / 20% service fee will be applied to all parties of 6 or more / Happy Hour 3pm-6pm