

# Dinner



## Starters

- Soup of the Day 7
- Warm Castelvetro olives 5
- Burrata on Acme toast / McCauley olive oil / sea salt 11  
add olive sundried tomato tapenade 4 / Add prosciutto 7
- Tuna tartare / avocado / pomegranate / corn tortilla chips 14
- Organic Butternut squash / Brussels sprouts / sage / brown butter 11
- Braised lamb tongue / saffron / tumeric / herb caper salsa 12
- MSK Fries / sea salt / rosemary 7
- Fried green tomato / lemon aioli 5

## Salads

- Add Mary's Chicken 6 / Add Fish of the Day MV / Add Avocado 3
- Radicchio / brussels sprouts / Bartlett pear / bleu cheese / pumpkin seed / persimmon / citrus dressing 13
- Satsuma mandarin / pomegranate / Bulgarian feta / roasted hazelnut / pomegranate dressing 12
- Belfiore ricotta / baby leek / Pearl onion / baby rainbow chard / Chanterelle mushroom 13
- Shaved beets / grapefruit / Medjool date / Strauss yogurt / citrus-coriander salsa 11
- Wild rocolla / Meyer lemon / shaved parmesan 10

## Fresh Pasta

- Fettucini / chanterelle mushroom / toasted bread crumbs / parmesan 19
- Fettucini / PEI Mussels / white wine / garlic / chili flake / heirloom tomato sauce 20
- Pappardelle / fennel sausage / greens / chili flake /toasted bread crumb / onion / ricotta 24

## Entree

- Grilled Niman Ranch Rib-eye / fingerling potato / broccolini 44
- Chicken al Mattone / butternut squash / Brussels sprouts 22
- Fish & chips / cabbage slaw / tartar sauce 21
- Fish tacos / salsa verde / cabbage slaw / sour cream / cup of soup 21
- Wild line caught fish / seasonal vegetables / coriander-pistacchio salsa 28

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 daily