

## Brunch



### Omelettes

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

- MSK - Dates / goat cheese 13
- Pork chorizo / scallion 12
- Chicken apple sausage / asparagus 13
- Baby kale / feta 12
- Mixed mushroom / mozzarella 14

### Entrée

- MSK Chilaquiles scramble / Fra' Mani ham / jalapeño / corn tortilla / onion / salsa verde / sour cream 18
- Old fashioned potato hash / house-made fennel sausage / red onion / organic eggs sunny side up 18
- Chicken apple sausage / brussel sprouts / avocado / English pea / poached eggs / salsa verde 19
- Kale benedict / Gigandes bean / mixed mushroom / two poached eggs / hollandaise / bread crumb 17
- Fra' Mani ham benedict / two poached eggs / hollandaise 17
- Dungeness crab benedict / scallion / California asparagus / radish / two poached eggs / hollandaise 27
- French toast / Acme levain / orange butter / caramelized apple / banana / berries 18
- Sicilian style lamb & meatball benedict / two poached eggs / pine nuts / currant / ricotta salata 18

### Sides

- Dry fruit scones / organic butter 5
- Acme cinnamon walnut morning bun 3
- Mascarpone / lavender kumquat marmalade / levain toast 9
- Nutty house-made granola / fresh organic fruit / Strauss yogurt 9
- Avocado toast / olive oil / sea salt 7
- Organic french fingerling potatoes 6
- 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

# Lunch



## Starter

- Soup of the Day - Cup 5 / Bowl 7
- Warm Castelvetro olives 6
- Fried artichoke / lemon aioli 12
- Deep fried brussel sprout / herb dressing 9
- Dungeness crab cake / wild arugula / lemon aioli 19
- Burrata on toast / McCauley olive oil / sea salt 9  
Add avocado 3 / Add prosciutto 5

## Salad

- Add Mary's Organic Chicken 6 / Add Fish of the Day MV / Add Avocado 3
- Fava bean / Little gem / feta / radish / herb-yogurt dressing 14
- Wild arugula / blood orange / mandarin / goat cheese / almond / Medjool date 14
- Organic arugula / white truffle oil / pecorino / opal basil 13
- Baby kale / mixed berries / candied pecan / bleu cheese 13

## Sandwich

- Add Caramelized onion / Cheddar 1.50 / Gruyère / Mozzarella / Bleu cheese / Goat cheese / pickles / bacon 2.50 / Avocado 3
- Ground chuck burger / romaine / house-made pickle / red onion 9
- Fried Mary's chicken breast / lemon aioli / romaine 11
- Grilled rib-eye / lemon aioli / balsamic onion 16
- Prosciutto / mozzarella / wild arugula / tomato-olive tapenade 14

## Fresh Pasta

- Fettucini / California asparagus / mint / garlic / ricotta 21
- Saffron fettucini / Dungeness crab / sweet pea / parsley / butter sauce 27
- Pappardelle / slow-cooked beef & pork ragu / parmigiano-regiano 23

## Entree

- Niman Ranch porkchop / Broccoli di Ciccio 32
- Superior lamb chop / grilled California asparagus 36
- Piedmontese ribeye / Dino kale / wild mushroom 46
- Fish & Chips / cabbage slaw / tartar sauce 19
- Fish tacos / sour cream / tomatillo salsa / cabbage slaw / cup of soup 19
- Wild local Halibut / Gigandes bean ragu 29

## Sides 4

- MSK fries / sea salt / rosemary
- Cabbage slaw / lime juice / cilantro / jalapeno
- Mixed greens / balsamic dressing
- Toast & jam // Bread & butter

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