

DINNER | 09.27.20 | Served after 5pm



FOR THE TABLE

Di Stefano Burrata / Acme sourdough levain toast / organic
Heirloom tomato / wild arugula / prosciutto /
Kalamata olives / local olive oil 21

Seedless watermelon / roasted eggplant / mint / cured black olive /
ricotta salata / sherry vinaigrette 14

Organic Heirloom melon / prosciutto /
Laura Chenel goat cheese / 20 year aged Fig balsamic 13

Early Girl organic dry farmed tomatoes / persian cucumber /
red onions / citrus-herb vinaigrette 13

Stonefruit carpaccio / organic plum / peach /
fresh ricotta / roasted pistachio-coriander
/ local honey / pepperpress 14

Organic corn tortilla chips /
corn & summer squash salsa roja / guacamole 14

Organic Brentwood yellow corn / chili - butter 7

Roasted organic summer squash / garlic / basil 9

Tuna Tartar / avocado / plum / sesame oil / soy /
house made tortilla chips 19

Grilled Monterey Sardine 6

SMALL BITES

MSK Fries 7

Soup of the Day 9

Bread & Butter +
McCully Farms Olive oil 6

Roasted organic heirloom
sweet peppers 8

Warm olives 6

Roasted CA almonds /
chili flakes / sea salt 6

Roasted German butterball potatoes /
garlic / parsley 8

FRESH PASTA

Spinach ricotta ravioli / Brentwood yellow corn / cherry tomatoes 24

House made fennel sausage / fresh fettucinne / toasted breadcrumbs / chili
tomato sauce / ricotta 27

MAIN BITES

San Diego Tombo Tuna / haricot vert / English peas / cherry tomato salsa 34

Three wild fish tacos / fire-roasted salsa verde /
cabbage slaw / sour cream 24

Mary's Chicken al Mattone / Heirloom tomato panzanella 27

Grilled Niman Ranch pork chop / organic broccoli di ciccio /
blackberry chutney 34

Niman Ranch ribeye / organic summer squash / organic German butterball potato 49

PIZZA

Margarita / tomato sauce / fresh basil / fresh mozzarella 19

Balsamic roasted fig / thyme / onion cream / blue cheese
/ mozzarella / ricotta 27

Basil pesto / roasted Roma tomatoes / fresh mozzarella / shaved
organic summer squash / yellow corn / goat cheese 27

Pepperoni / tomato sauce / Brentwood corn / fresh mozzarella 25

Prosciutto / garlic / mozzarella / cherry tomato /
wild arugula / parmesan 28

PIZZA ADD ONS

Kalamata olives 3

Red onions 1.5

Sweet peppers 3

Fennel Sausage // Ham // Pepperoni 4

Egg 3

Burrata 6

Proscitto 6

Wild arugula 3

Parmaggiano regiano 2.5

Yellow corn 3

We value our guests & staff safety greatly. Please follow safety guidelines: wear a mask, use the hand sanitizer provided for you & keep 6ft distance between others. We look forward to serving you again!

A 20% service charge is added

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 menu modifications.