

Lunch 2.26.21



STARTERS & SIDES

Organic Mixed greens / parmesan - 8

Cabbage slaw - 6

MSK Fries - 6

Rosamery / sea salt / MSK spices

Cup of soup - 5 / Bowl of soup - 7

Sauteed organic Dino kale - 9

garlic / chili flakes / lemon

Wood fired roasted shishito pepper - 8

Warm olives - 6

Mediterranean olive mix / castelvetro / rosemary / citrus orange zest / garlic

Deep fried brussel sprout - 11

Herb sour cream dressing

Di Stefano burrata - 21

Wild arugula / prosciutto / kalamata olive / local olive oil / oven roasted tomatoes

Grilled Monterey sardine - 6

Civil sour orange

Deep fried Monterey squid - 13

Chipotle aioli

SANDWICH

Mary's fried chicken breast - 16

Lemon aioli / romaine lettuce / cabbage slaw

Niman Ranch burger - 16

MSK pickles / red onion / romaine lettuce / sharp cheddar

Niman Ranch skirt steak - 19

Balsamic onion / wild arugula / lemon aioli

SALAD & PASTA

+Marys chicken 6 / wild fish of the day 9 / steak 9

Organic pink lady apple salad 16

Point Reyes blue cheese / candied walnut / celery / organic mixed greens

Organic roasted beet salad - 16

Roasted organic beets / feta / organic rainbow carrot / toasted coriander-pistachio

Blood orange salad - 16

Shaved fennel / wild arugula / blood orange / navel orange / Medjool date / Laura Chenel goat cheese / roasted almonds

Ravioli - 25

Porcini mushroom & black truffle ravioli / yellow foot chanterelle mushroom / parmesan

Pancetta Pasta - 29

Fresh fettucine / Fra'Mani pancetta / English pea / mint / butter sauce / fresh ricotta / raw egg yolk

ENTREE

Fish 'n chips - 25

Beer battered wild Fort Bragg Ling cod / MSK fries / tartar sauce / cabbage slaw

Mary's chicken al Mattone - 29

Brussel sprout / butternut squash / brown butter

Catch of the Day - 34

Roasted fennel / roasted beet / rainbow carrots / Meyer lemon salsa

Three wild fish tacos - 25

Cabbage slaw / fire-roasted tomatillo salsa verde / sour cream

Grilled Niman Ranch pork chop - 37

Organic caramelized endive / kumquat chutney

Niman Ranch ribeye - 58

Organic dino kale / yellow foot chanterelle mushrooms

PIZZA

Margherita - 21

Tomato sauce / fresh basil / fresh mozzarella

Pepperoni - 26

Tomato sauce / roasted fennel / fresh mozzarella

Prosciutto - 29

Confit garlic / mozzarella / arugula / parmesan / roasted tomatoes

House made Fennel Sausage - 28

Red onion / broccoli di ciccio / mozzarella / tomato sauce

Mushroom - 28

Yellow foot chanterelle mushroom / fresh mozzarella / confit garlic / organic dino kale / fresh ricotta

Kalamata olives // wild arugula 3
Red onions // confit garlic 1.5
Fennel Sausage // Ham // Pepperoni 4
Egg 3
Burrata 6
Prosciutto 6
Parmaggiano regiano 2.5
Yellow foot chanterelle mushroom 6

Every crew member from dishwasher to cook, host to bartender, is involved in the experience & service of our guests. Therefore we believe in paying everyone a fair, livable, wage. In lieu of tips, a 20% service charge is added to every check which goes directly to ensuring equal pay.