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# 05.21.23 DINNER Served at 5pm

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## FOR THE TABLE

**Bowl of soup** 10

**MSK fries** 8

Rosemary / sea salt / MSK spices

**Warm olives** - 8

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

**Di Stefano burrata** - 25

Wild arugula / prosciutto / kalamata olive / local olive oil / roasted tomato

**Charcuterie platter** - 32

Pecorino romano / French marin petite brie / Cypress Grove truffle tremor / Shaft's aged blue / prosciutto / candied walnuts / house jam

**Persian cucumber salad** - 12

Fava / avocado / shallot / lime vinegar / kalamata olive

**Cara cara & blood orange** - 15

Whipped goat cheese / watercress / pistachio-coriander / local honey

**Red cabbage chopped salad** - 14

Pink Lady apple / celery / currants / bleu cheese / pine nuts / aged balsamic

**Grilled asparagus** - 14

Applewood smoked bacon / hard boiled egg / dijonnaise

**Corn off the cob** - 10

Chili butter

**Fried green tomato** - 9

Lemon aioli

**Chips salsa guacamole** - 14

Sweet yellow corn & tomato salsa / organic tortilla chip

**Olivieh salad** - 14

Persian chicken & English pea potato salad / wood fire flat bread

**Bacalao** - 9

Ling cod / Yukon potato / lemon / garlic confit / chipotle aioli

**Deep fried soft shell crab** - 22

Tartar sauce / lemon

## ENTREE

**½ Pound Waygu cheese burger** - 27

MSK pickles / fried green tomato / bacon & jalapeno relish / charred spring onion aioli / MSK fries

**Asparagus & Meyer lemon ravioli** - 29

Mint / corn / butter sauce / ricotta

**Dungeness crab pasta** - 37

Saffron fettuccine / Heirloom tomato sauce / crab stock / fava / white wine / spring garlic / lemon

**Fish 'n chips** - 29

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

**Three wild fish tacos** - 29

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

**Wild Tombo tuna** - 38

Rainbow carrot / turnip / spinach / fennel / beets / preserved Meyer lemon butter

**Mary's Chicken al Mattone** - 31

Asparagus panzanella salad / mint / feta / Persian cucumber / macerated onion

**Sierra Nevada Farm pork chop** - 39

Braised greens / rhubarb-strawberry jam

**Painted Hills ribeye** - 69

Sauteed spinach / Yukon potato

## PIZZA

**Margherita** - 21

Tomato sauce / fresh basil / fresh mozzarella

**Pepperoni** - 27

White corn / tomato sauce / mozzarella

**Prosciutto** - 31

Garlic confit / mozzarella / wild arugula / parmesan / roasted tomato

**Asparagus** - 30

Mozzarella / feta cheese / calabrian chili / spring garlic / basil pesto

**Nduja sausage** - 31

Preserved lemon / roasted romanesco / mozzarella / rosemary / spring onion

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.

## ADD TO YOUR PIZZA

Kalamata olives // wild arugula 3

Red onions // Garlic confit 3

Fennel Sausage // Ham // Pepperoni 4

Burrata // Prosciutto 6

Parmagiano regiano 2.5

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.  
**A 20% service charge is added to every check which goes directly to ensuring equal pay.** Any additional gratuity is appreciated however it is not expected.