

05.21.23 LUNCH Served till 5pm



STARTERS & SIDES

Cup of soup - 6 / Bowl of soup - 10

MSK fries - 8

Rosemary / sea salt / MSK spices

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 / roasted almonds / house jam

Warm olives - 8

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

Grilled asparagus - 14

Applewood smoked bacon / hard boiled egg / dijonaise

Corn off the cob - 10

Chili butter

Chips salsa guacamole - 14

Sweet yellow corn & tomato salsa / organic tortilla chips

Fried green tomato - 9

Lemon aioli

Bacalao - 9

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

SANDWICH

Mary's fried chicken breast - 18

Lemon aioli / romaine lettuce / cabbage slaw

Painted Hill's burger - 18

MSK pickles / red onion / romaine lettuce / sharp cheddar

Painted Hills grilled Bavette steak - 23

Balsamic onion / wild arugula / charred spring onion aioli / pickled vegetables

Olivieh salad - 17

Persian chicken & English pea potato salad / MSK fries

Grilled eggplant sandwich - 21

Basil pesto / wild arugula / mozzarella / oven roasted tomato / organic mixed green salad

Deep fried soft shell crab sandwich - 29

Tartar sauce / romaine lettuce / cabbage slaw

SALAD

+Marys chicken 8 / wild fish of the day 14 / steak 14

English pea salad - 18

Applewood smoked bacon / Yukon gold potato / macerated red onion / Point Reyes blue cheese / romaine lettuce / mustard dressing

Fava bean salad - 18

Persian cucumber / macerated red onion / feta / radish / avocado / little gem / herb yogurt dressing

Fennel salad - 18

Blood orange / Medjool dates / goat cheese / pistachio-coriander / wild arugula / Meyer lemon dressing

ENTREE

Fish 'n chips - 29

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

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

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

Three wild fish tacos - 29

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

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

ADD TO YOUR PIZZA

Kalamata olives // wild arugula 3

Red onions // Garlic confit 3

Fennel Sausage // Ham // Pepperoni 4

Burrata // Prosciutto 6

Parmaggiano regiano 2.5

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.

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.