

07.31.23 BRUNCH MENU

Served till 3pm

OMELETTES

All omelettes are served with a side of mixed greens and Acme toast
+ bacon 3 / ham 4 / fennel sausage 4 / avocado 4 / jalapeno 1 / greens 4

MSK omelette - 19
Organic Medjool dates / Laura Chenel goat cheese

Aidelles chicken apple sausage omelette - 19
Sweet corn / gruyere

Fra'Mani pancetta omelette- 19
Sharp cheddar

Shiitake mushroom omelette - 19
Mozzarella

Cherry tomato omelette - 19
Basil / Feta

ENTREES

Old-Fashioned potato hash - 24
House-made pork fennel sausage / yukon gold potato / red onion / two organic sunny side eggs

Old-Fashioned veggie hash - 24
Seasonal vegetables / yukon gold potato / red onion / two organic sunny side eggs

MSK chilaquiles - 23
Fra'Mani ham / jalapeno / red onion / organic corn tortilla strips / fire roasted tomatillo-salsa verde / sour cream / cilantro

Persian breakfast - 24
Wood fire flatbread / feta / Persian cucumber / radish / walnut / fresh herbs / Straus butter / Heirloom tomato kalamata olives / house jam

French toast - 23
Acme levain / roasted stonefruit / strawberry / mascarpone / organic maple syrup
+ 3 chocolate chips

BENEDICTS

Fra'Mani ham eggs benedict - 24
Two organic poached eggs / hollandaise

Chicken apple sausage benedict - 24
Organic summer squash / cherry tomato / two organic poached eggs / fire roasted tomatillo salsa verde

Summer vegetable benedict - 24
Two organic poached eggs / hollandaise / breadcrumbs

Mary's fried chicken benedict - 24
Avocado / cabbage slaw / two organic poached eggs / hollandaise

BRUNCH SIDES

Shiitake mushroom tart - 11
Mushroom cream / goat cheese

Avocado toast - 12

Chicken apple sausage - 7

Two organic eggs any style - 8

Yukon gold roasted potato - 9

Seasonal fruit - 10

Hill's farm apple smoked bacon - 7

Fra'Mani ham - 7

House made Pork Fennel sausage - 7

Fruit, Straus yogurt & house made granola - 13

Toast & jam - 6

Mascarpone toast - 12
Pear & cardamom jam / local honey

BOOZY BRUNCH

Mimosa 12 / Mimosa Carafe 46
Orange / Grapefruit / Pineapple

MSK Bloody Mary 15
+2 Hanson Habanero Vodka

Boozy Lattes 15
Chocolate / Hazlenut / Sea Salt Caramel

Espresso Martini 16
Hanson Vodka / Mr. Black coffee liqueur
fresh espresso / cane



CRAFT COCKTAILS

Summer Sangria 15
Rosé wine / Argonaut Brandy / Xila Licor de Agave
fresh squeezed OJ / plum maceration

Let's Go Barbie! 18
Casamigos Anejo / blackcurrant
lime / ginger beer

Lemon Cream Pie 16
Hanson Organic Vodka / coconut cream
Pallini Limoncello

Mother Lover 16
Ford's Gin / Gambino prosecco
lemon / rose

Take it or Leaf it 16
Sipsmith Gin / fresh cucumber
basil / lime / cane

The 86'er 16
Capurro Acholado Pisco / Suze
lemon / grapefruit / strawberry / smoked chili / honey

Hot Jugoso 17
400 Conejos Mezcal / Alma Tepec / Tepache Sazón
citrus / cinnamon agave / pasilla chile

Kentucky Stoned 17
Redemption Bourbon / plum / lemon
Osborne PX Sherry / Amaro Montenegro

Ryecar 18
Redemption Rye / Argonaut Brandy
lemon verbena / peach / lemon

Rumbelievable 18
Plantation 3 Star Rum / Singani 63 Brandy / Herradura Anejo
lemon / pineapple / nutmeg / *contains dairy

OUR PHILOSOPHY

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.