
09.19.23 BRUNCH MENU

Served until 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 -20
Organic Medjool dates / Laura Chenel goat cheese

Fra'Mani ham omelette - 20
Brie

Fra'Mani pancetta omelette - 21
Caramelized onion / sharp cheddar

House made fennel sausage omelette -20
Sweet peppers / mozzarella

Summer squash omlette - 20
Basil / feta

ENTREES

Old-Fashioned potato hash - 25
House-made pork fennel sausage / yukon gold potato / red onion / two organic sunny side eggs

Old-Fashioned veggie hash - 25
Seasonal vegetables / yukon gold potato / red onion / two organic sunny side eggs

MSK chilaquiles - 25
Fra'Mani ham / jalapeno / red onion / organic corn tortilla strips / fire roasted tomatillo-salsa verde / sour cream / cilantro

Persian breakfast - 28
Wood fire flatbread / feta / Persian cucumber / radish / walnut / fresh herbs / Straus butter / Heirloom tomato kalamata olives / house jam

French toast - 27
Acme levain / roasted plum / roasted grape / berries / mascarpone / organic maple syrup
+ 3 chocolate chips

BENEDICTS

Fra'Mani ham eggs benedict - 26
Two organic poached eggs / hollandaise

Chicken apple sausage benedict - 26
Cherry tomato / roasted summer squash / two organic poached eggs / fire roasted tomatillo salsa verde

Summer vegetable benedict -26
Two organic poached eggs / hollandaise / breadcrumb

Smoked salmon benedict - 29
Persian cucumber & fava bean salad /sour cream / two organic poached eggs / mixed greens

Chicken olivieh benedict - 24
Tartar sauce / greens / two organic poached eggs / hollandaise / MSK pickles

BRUNCH SIDES

Avocado toast - 14

Chicken apple sausage - 7

Two organic eggs any style - 8

Yukon gold roasted potato - 12

Seasonal fruit - 12

Painted Hill's apple smoked bacon - 7

Fra'Mani ham - 7

House made pork fennel sausage - 8

Fruit, Straus yogurt & house made granola - 15

Toast & jam - 7

Mascarpone toast - 15
Fig & balsamic jam / local honey

BOOZY BRUNCH

Mimosa 14 / Mimosa Carafe - 49
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

Summer Sangria - 16
Chardonnay / Hanson Organic Vodka
Orange Liqueur / fresh melon
lemon / honey



CRAFT COCKTAILS

Lemon Cream Pie - 18

Hanson Organic Vodka / coconut cream
Pallini Limoncello

Take it or Leaf it - 17

Sipsmith Gin OR Hanson Organic Vodka
fresh cucumber / basil / lime / cane

Buzzin in Paris - 18

Barr Hill Gin / lemon / Harmney & Sons Paris Tea
honey / bergamot / black currant / vanilla

The 86'er - 17

Capurro Acholado Pisco / Suze
lemon / grapefruit / strawberry / smoked chili / honey

Hot Jugoso - 18

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

Sweet but Psycho 18

Herradura Silver Tequila / Chateau Aloe Liqueur
lime / shishito pepper / cucumber

Temporary Lover - 16

Herradura Silver tequila / grapefruit
lime / bergamot / star anise

Tennessee Stoned - 18

Jack Daniels Bonded Whiskey / plum / lemon
Osborne PX Sherry / Amaro Montenegro

Rycar - 18

Redemption Rye / Argonaut Brandy
lemon verbena / peach / lemon

Baijiu, but make it Tiki - 18

Plantation 3 Star Rum / Falernum / Baijiu
guava / lime / hibiscus / vanilla