

09.19.23 DINNER

FOR THE TABLE

Bowl of soup - 11

MSK fries - 10

Rosemary / sea salt / MSK spices

Warm olives - 10

Mediterranean olive mix / castelvetro / rosemary / garlic

Di Stefano burrata - 29

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

Charcuterie platter - 38

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

Kashke bademjan - 16

Eggplant dip / acme toast / fresh herbs / Straus yogurt / cherry tomato

House made organic chips, salsa & guacamole - 17

Fire roasted corn & summer squash salsa / guacamole

Summer stonefruit - 15

Fresh ricotta / medjool dates / mint / local honey / pistachio-coriander

Woodfire roasted Black Mission fig - 16

Whipped goat cheese / prosciutto / aged pear balsamic

Persian cucumber salad - 14

Heirloom tomato / kalamata olive / fresh herbs / avocado / tomato vinaigrette

Little gem caesar - 16

Croutons / parmesan / anchovy

Persian yogurt dips - 18

Shallot & dry mint dip / red cabbage and cucumber dip / woodfire flat bread

ENTREE

Sierra Nevada Farm pork chop - 43

Roasted summer squash / house made fig & balsamic jam

Painted Hills bavette - 49

Roasted cauliflower / shishito butter

Mary's Chicken al Mattone - 34

Tomato panzanella salad / basil / feta / Persian cucumber / macerated red onion

Wild halibut - 39

Cranberry bean & vegetable ragu / cherry tomato & caper salsa

Spinach & mozzarella ravioli - 29

Heirloom tomato sauce / cherry tomato / basil / feta

Fra'Mani pancetta pasta - 34

Fresh pappardelle / garlic / fava beans / chili flake / egg yolk / fresh ricotta / mint

Fish 'n chips - 32

Beer battered wild rockfish / MSK fries / tartar sauce / cabbage slaw

Three wild fish tacos - 31

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

½ Pound Waygu cheese burger - 32

MSK pickles / beer-battered onion rings / shishito & sweet pepper relish / charred jalapeno mustard / MSK fries

PIZZA

Margherita - 24

Tomato sauce / fresh basil / fresh mozzarella

Pepperoni - 29

Corn / tomato sauce / mozzarella

Prosciutto - 32

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

Balsamic roasted Black Mission fig - 32

Onion cream / mozzarella / aged fig balsamic / goat cheese / lemon thyme

Fra'Mani pancetta - 32

Sweet peppers / caramelized onion / mozzarella / tomato sauce / fresh ricotta / spinach



ADD TO YOUR PIZZA

Kalamata olives // wild arugula 3
Red onions // Garlic confit 3
Fennel Sausage // Ham // Pepperoni 4
Burrata // Prosciutto 6
Parmigiano regiano 2.5