



STARTERS &

Cup of soup - 7 / Bowl of soup - 11

MSK fries - 10

Rosemary / sea salt / MSK spices

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 / roasted almonds / house jam

Warm olives - 10

Mediterranean olive mix / castelvetro / rosemary / garlic

Woodfire roasted summer squash - 13

Basil / roasted garlic

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 / guacamole

Woodfire roasted shishito peppers - 12

Deep fried squash blossoms - 13

Fresh ricotta & mozzarella / garlic confit / lemon / pesto

Persian yogurt dips - 18

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

SANDWICH

Mary's fried chicken breast - 21

Lemon aioli / romaine lettuce / cabbage slaw

Painted Hill's burger - 18 +add MSK fries 5

MSK pickles / red onion / romaine lettuce / sharp cheddar / Heirloom tomato

Painted Hill's grilled Bavette steak - 25

Pepperonata / wild arugula / lemon aioli / pickled vegetables

Grilled eggplant sandwich - 21

Basil pesto / wild arugula / mozzarella / Heirloom tomato / MSK pickles

BLTA - 24

Applewood smoked bacon / Heirloom tomato / avocado / lemon aioli / romaine lettuce

Mary's chicken olivieh - 18

Chicken-potato salad / romaine lettuce / tartar sauce / MSK pickles

SALAD

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

English pea salad - 21

Yukon gold potato / macerated onion / bleu cheese / applewood smoked bacon / romaine / mustard dressing

MSK Greek salad - 20

Sweet peppers / red onion / kalamata olives / Heirloom tomato / Persian cucumbers / feta /
fresh herbs / tomato vinaigrette / romaine

Heirloom tomato salad - 20

Early Girl tomato / avocado / goat cheese / organic mixed greens / sunflower seeds / balsamic dressing

ENTREE

Sierra Nevada Farm pork chop - 43

Roasted summer squash / house made fig & balsamic jam

Painted Hill's bavette - 49

Roasted cauliflower / shishito butter

Fish 'n chips - 32

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

Spinach & mozzarella ravioli - 29

Heirloom tomato sauce / cherry tomato / basil / feta

Fra'Mani pancetta pasta - 34

Fresh papperdelle / garlic / fava beans / chili flake / egg yolk / fresh ricotta

Wild halibut - 39

Cranberry bean & vegetable ragu / cherry tomato & caper salsa

Mary's Chicken al Mattone - 34

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

Three wild fish tacos - 31

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

PIZZA

Margherita - 24

Tomato sauce / fresh basil / fresh mozzarella

Pepperoni - 29

Shishito pepper / tomato sauce / mozzarella

Prosciutto - 32

Garlic confit / mozzarella / wild arugula / parmesan / cherry 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

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