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# 09.19.23 LUNCH Served until 5

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## 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

**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

**Fava bean salad - 21**

Macerated onion / little gem / feta cheese / cucumber / herb yohurt 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 pappardelle / garlic / fava beans / chili flake / egg yolk / fresh ricotta / mint

**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**

Corn / 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 /  
spinach

## 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