

| DRINK MENU |



WATER & SODA

- Aqua Panna 6 / 9
Spring Water
- San Pellegrino 6 / 9
Sparkling Mineral Water
- Boylan Hand Crafted Soda 5
Cola | Diet Cola | Root Beer
- Fever-Tree Prm Soda 5
Ginger Beer | Tonic Water
Club Soda | Grapefruit Soda

FRESH JUICE

- Fresh Squeezed Organic Juice 6
Orange | Grapefruit
- Fresh Squeezed Lemonade 6
Arnold Palmer
- Organic Apple Juice 6
North Coast
- Organic Pineapple Juice 6
Lakewood
- Organic Cranberry Juice 6
Harney & Sons

TEA & COFFEE

- Brewed Coffee 6
- Iced Coffee 6
- Cafe au Lait 7
- Double Espresso 5
- Americano 6
- Cappuccino 7
- Macchiato 6
- Latte 8
+1 vanilla / chocolate / caramel / lavender
- Espresso con Panna 7
- Hot Tea 7
- Black Iced Tea 6
Using all Organic
Mr. Espresso Coffee | Harney & Sons Tea | Clover Milk

BEERS

DRAFT BEER

- Lager | Snap Shot | Morgan Territory 9
- Wheat Beer | Allagash | White 9
- Pilsner | Bo Pils | East Brother 9
- IPA | Liquid Gravity 9
- DIPA | Hoptomic | Morgan Territory 11
- Hazy | Deep Haze | Knee Deep 11

CANNED & BOTTLED

- Dry Apple Cider | Sincere 9
- Hard Kombucha | Booch Craft 9

WINES

SPARKLING

- Prosecco | Gambino 14 / 49
- Sparkling Blanc de Blancs | Schramsberg 19 / 79
- Brut Rosé | Lucien Albrecht 14 / 56

WHITE

- Rosé | 2021 Les Sarrins 14 / 49
- Sauvignon Blanc | 2022 Silverado 15 / 56
- Chardonnay | 2021 Flowers 18 / 68
- Albarino | 2021 Vionta 14 / 49
- Pinot Grigio | 2021 Masi Masianco 13 / 48
- Chardonnay | 2018 Beringer 15 / 56

RED

- Montepulciano | 2020 Carletto 14 / 48
- Rhône Blend "GSM" | 2020 Delas 14 / 52
- Barbera | 2019 Giovanni Rosso 16 / 59
- Pinot Noir | 2020 Domaine de Valmoissine 17 / 64
- Cabernet Sauvignon | 2020 Monticello 17 / 64

*Corkage \$35 per 750 ml bottle
\$70 per magnum 1.5L bottle

CRAFT COCKTAILS

- MSK Pimm's Cup 16**
Pimm's No. 1 Liqueur / aloe / honey
cucumber / citrus / soda
- Summer Sangria 16**
Chardonnay / Hanson Organic Vodka
Orange Liqueur / fresh melon / lemon / honey
- 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
- Ryecar 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

09.15.23 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

Aidelles chicken apple sausage omelette - 20
Gruyere

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



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

09.15.23 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

Woodfire roasted shishito peppers - 12

Persian cucumber salad - 14

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

Deep fried squash blossoms - 13

Fresh ricotta & mozzarella / garlic confit / lemon / pesto

Mary's chicken-potato salad - 14

Woodfire roasted flat bread

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 cauliflower / house made fig & balsamic jam

Painted Hills bavette - 49

Roasted squash / 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 papperdelle / garlic / fava beans / chili flake / egg yolk / fresh ricotta

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 / fried green tomato / shishito & sweet pepper relish / charred jalapeno mustard / MSK fries

PIZZA

Margherita - 24

Tomato sauce / fresh basil / fresh mozzarella

Pepperoni - 29

Shishito peppers / 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



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