

THANKSGIVING BRUNCH Served till 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

Fra'Mani roasted turkey - 17
Sharp white cheddar

MSK omelette - 18
Organic Medjool dates / Laura Chenel goat cheese

Fra'Mani ham omelette- 18
Leek / brie

Wild chantrelle mushroom omelette - 18
Mozzarella

Aidelles chicken apple sausage - 18
Organic baby kale / gruyere



ENTREES

Old-Fashioned potato hash - 23
House-made pork fennel sausage / yukon gold potato / Acme levain / red onion / two organic sunny side eggs

Old-Fashioned veggie hash - 23
Seasonal vegetables / yukon gold potato / Acme levain / red onion / two organic sunny side eggs

Fra'Mani ham chilaquiles scramble - 24
Fra'Mani ham / jalapeno / red onion / organic corn tortilla strips / fire roasted tomatillo-salsa verde / sour cream / cilantro

Persian breakfast - 25
Wood fire flat bread / feta / persian cucumber / radish / walnut / fresh herbs / Straus butter / kalamata olives / house jam

French toast - 25
Acme levain / persimmon / cranberry sauce / banana / pumpkin mascarpone / organic maple syrup
+3 Chocolate chip

BENEDICTS

Fra'Mani ham eggs benedict - 23
Two organic poached eggs / hollandaise

Fra'Mani roasted turkey benedict - 24
Roasted onion / blue lake bean casserole / hollandaise / cranberry sauce

Chicken apple sausage benedict - 24
Summer squash / butternut squash / two organic poached eggs / salsa verde

Roasted prime rib benedict - 36
Potato & leek gratin / blue lake bean / horseradish sour cream / two organic poached eggs

Dungeoness crab cake benedict - 36
Roasted romanesco / fennel / leeks / two organic poached eggs / hollandaise

BRUNCH SIDES

Toast & jam - 6

Two organic eggs any style - 7

Chicken apple sausage - 7

Painted Hill's apple smoked bacon - 7

Fra'Mani ham - 7

House made pork fennel sausage - 7

Seasonal fruit - 12

Yukon gold roasted potato - 12

Avocado toast - 12

Fruit, Straus yogurt & house made granola - 14

Mascarpone toast - 13
Asian pear 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

Smoked Spicy Sangria 16
Chardonnay / Argonaut Brandy
ancho chili / fresh pineapple / lemon

CRAFT COCKTAILS

MSK Pimm's Cup - 16
Pimm's No. 1 Liqueur / aloe /
cucumber / citrus / soda

Fall Sangria - 16
Zinfandel / brandy
orange / lemon / pomegranate

The Aristocat - 16
Hanson Vodka / lemon / earl gray syrup / honey

Harvest Moon - 17
Sipsmith Gin / lime / raspberry / pomegranate /
fallernum / fee foam bitters / rosemary / basil

The Perfect Pear - 17
Capurro Acholado Pisco / asian pear / lime /
cardamom / eggwhite / angostura bitters

Jack of all Trades - 18
Redemption Bourbon / Plantation spiced rum / spiced ap-
ple / lemon / spiced pumpkin / cinnamon / club soda

Purple Rain - 18
Redemption Rye / lemon / fig cabernet syrup /
creme de cassis / yellow chartreuse / fee foam bitters

Freddy's Day Off - 17
Herradura tequila / grapefruit / lime / aperol /
blood orange / club soda

Smokin' Ginger - 16
400 Conejos Mezcal / Plantation Rum / ginger /
Gozio Amaetto / Lemon / Orange bitters

THANKSGIVING LUNCH Served till 5pm

STARTERS & SIDES

Cup of soup - 6 / Bowl of soup - 9

MSK Fries - 8
Rosemary / sea salt / MSK spices

Warm olives - 7
Mediterranean olive mix / castelvetro / rosemary / citrus zest / garlic

Roasted summer squash - 9
Basil / garlic

Deep fried brussel sprout - 12
Pomegranate seed / herb yogurt dressing

Di Stefano burrata - 27
Wild arugula / prosciutto / kalamata olive / local olive oil / oven roasted tomato

Dungeoness crab cakes - 29
Lucy glow apple salad / lemon aioli / watercress

Charcuterie platter - 34
Pecorino romano / French marin petite brie / Cypress Grove truffle tremor
Shaft's aged blue / prosciutto / candied walnut / house jam

SANDWICH

Painted Hill's burger - 18
MSK pickles / red onion / romaine lettuce / sharp cheddar / heirloom tomato

Grilled eggplant sandwich - 18
Basil pesto / wild arugula / mozzarella / heirloom tomato / MSK pickles

Mary's fried chicken breast - 19
Lemon aioli / romaine lettuce / cabbage slaw

Painted Hill's grilled Bavette steak - 22
Pepperonata / wild arugula / lemon aioli / pickled vegetables

BLTA - 22
Applewood smoked bacon / Heirloom tomato / avocado / lemon aioli / romaine lettuce / MSK pickles

SALAD

+Mary's chicken 8 / wild fish of the day 10 / steak 12

Lucy Rose apple salad - 17
Celery / Point Reyes blue cheese / candied walnut / organic mixed greens / balsamic dressing

Heirloom tomato salad - 18
Early Girl tomato / avocado / goat cheese / organic mixed greens / sunflower seeds / balsamic dressing

Pomegranate salad - 19
Persimmon / pomegranate dressing / pumpkin seed / organic baby kale / feta

ENTREE

Butternut squash ravioli - 24
Brown butter sauce / fried sage / fresh ricotta

Three wild fish tacos - 28
Cabbage slaw / fire-roasted tomatillo salsa verde / sour cream

Fish 'n chips - 29
Beer battered wild rockfish / MSK fries / tartar sauce / cabbage slaw

Slow cooked Duck Ragu pasta - 29
Fresh pappardelle / parmesan

Mary's Chicken al Mattone - 29
Brussel sprouts / butternut squash / brown butter

Wild Halibut - 36
Seasonal vegetables / Meyer Lemon & pistachio salsa

Sierra Nevada Farm bone in pork chop - 38
Pepperonata / house made pear jam

Fra'Mani roasted organic turkey - 38
Yukon gold mashed potato / leek & fennel stuffing / cranberry sauce / gravy

Herb roasted prime rib - 69
Potato & leek gratin / blue lake beans

PIZZA

Margherita - 21
Tomato sauce / fresh basil / fresh mozzarella

Pepperoni - 26
Fennel / tomato sauce / mozzarella

Butternut squash & pear pizza - 27
Bartlett pear / bechamel / mozzarella / brown butter / goat cheese / sage

Nduja Pizza - 28
Roasted onion / roasted romanesco / mozzarella / lemon / fried rosemary

Prosciutto - 29
Garlic confit / mozzarella / wild arugula / parmesan / roasted tomato



SIDES

Potato leek gratin - 10

Sauteed blue lake beans - 10

Yukon Gold mashed potatoes - 10

Fennel & leek stuffing - 10

Cranberry sauce - 6

Gravy - 6

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

| 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

TEA & COFFEE

Brewed Coffee 6

Iced Coffee 6

Cafe au Lait 6

Double Espresso 5

Americano 6

Cappuccino 6

Macchiato 6

Latte 6

+1 vanilla / chocolate / caramel / lavender

Espresso con Panna 7

Hot Tea 7

Black Iced Tea 5

Using all Organic

Mr. Espresso Coffee | Harney & Sons Tea | Clover Milk

WINES

SPARKLING

Prosecco | Gambino 12 / 49

Sparkling Blanc de Blancs | Schramsberg 17 / 79

Brut Rosé | Lucien Albrecht 14 / 56

WHITE

Rosé | 2021 Les Sarrins 14 / 49

Sauvignon Blanc | 2022 Silverado 14 / 56

Chardonnay | 2022 Flowers 18 / 68

Pinot Grigio | 2021 Masi Masiatico 12 / 46

Chardonnay | 2020 Jordan 15 / 56

RED

Montepulciano | 2020 Carletto 13 / 48

Rioja | 2017 Arienzo de Marques 13 / 48

Monticello | 2014 Merlot 14 / 59

Pinot Noir | 2020 Domaine de Valmoissine 14 / 52

Cabernet Sauvignon | 2020 Monticello 15 / 56

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

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



BEERS

DRAFT BEER

Lager | Snap Shot | Morgan Territory 9

Wheat Beer | Allagash | White 9

Pilsner | Bo Pils | East Brother 9

IPA | Sculpin | Ballast Point 9

Brown Ale | Nut Brown | Alesmith 9

Hazy | Knee Deep 9

CANNED & BOTTLED

Dry Apple Cider | Sincere 9

Hard Kombucha | KYLA 9

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THANKSGIVING DINNER Served at 5pm

FOR THE TABLE

MSK fries - 8

Rosemary / sea salt / MSK spices

Warm olives - 7

Mediterranean olive mix / castelvetro / rosemary / garlic

Wood fire roasted squash - 9

Garlic confit / basil

Bowl of soup 10

Deep fried Brussel Sprouts - 12

Herb yogurt dressing / pomegranate seed

Shaved brussel sprout salad - 12

Pecorino / wild arugula / toasted almond / meyer lemon dressing

Fuyu persimmon carpaccio - 14

Whipped goat cheese / pomegranate seed / watercress / pistachio & coriander / local honey

Mixed chicory Caesar - 14

Crouton / parmesan / anchovy

Di Stefano burrata - 27

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

Dungeoness crab cakes - 29

Lucy glow apple salad / lemon aioli / frisee

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