

11.19.23 BRUNCH MENU Served until 3



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 - 18

Organic Medjool dates / Laura Chenel goat cheese

Chicken apple sausage omelette - 18

Gruyere

Chanterelle mushroom omelette - 18

Sweet Peppers / mozzarella

Fra'Mani ham omelette - 18

Brie

Organic baby kale omelette - 17

Feta

ENTREES

Old-Fashioned potato hash - 23

House-made pork fennel sausage / yukon gold potato / red onion / two organic sunny side eggs

Old-Fashioned veggie hash - 23

Seasonal vegetables / yukon gold potato / red onion / two organic sunny side eggs

MSK chilaquiles - 24

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

Persian breakfast - 26

Wood fire flatbread / feta / Persian cucumber / radish / walnut / fresh herbs / Straus butter / Heirloom tomato kalamata olives / house jam

French toast - 27

Acme levain / grapes / cranberry sauce / banana / mascarpone / organic maple syrup
+ 3 chocolate chips

BENEDICTS

Fra'Mani ham eggs benedict - 23

Two organic poached eggs / hollandaise

Chicken apple sausage benedict - 24

Roasted summer squash / organic baby kale / two organic poached eggs / fire roasted tomatillo salsa verde

Smokey Mac & Cheese benedict - 21

Orchiette pasta / organic poached egg / apple wood smoked bacon / toasted breadcrumb

Smoked Salmon benedict - 29

Persian cucumber & caper salad / sour cream / two organic poached eggs

Painted Hills Bavette steak benedict - 31

Long cooked blue lake bean / MSK fries / two organic poached eggs / hollandaise

BRUNCH SIDES

Banana Bread - 5

Streusel

Toast & jam - 6

Two organic eggs any style - 7

Painted Hill's apple smoked bacon - 7

Chicken apple sausage - 7

Fra'Mani ham - 7

House made pork fennel sausage - 7

Yukon gold roasted potato - 12

Seasonal fruit - 12

Avocado toast - 12

Mascarpone toast - 13

Plum 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

We value quality over quantity. Sustainability over mass production. Natural over artificial.
We strive to find the ripest fruits, humanely-raised protein & freshest grains all while working with local, sustainable farms, ranches & fisheries. We politely decline all menu substitutions. Please disclose all allergies to your server to ensure your safety. Consumption of undercooked meats may harmful.
Parties of 6 or more will be charged a 20% service fee.

11.19.23 LUNCH MENU Served until 5pm



STARTERS & SIDES

Cup of soup - 6 / Bowl of soup - 10

MSK fries - 8

Rosemary / sea salt / MSK spices

Warm olives - 7

Mediterranean olive mix / castelvetro / rosemary / garlic

Woodfire roasted organic summer squash - 10

Garlic confit / basil

Coke Farms deep fried sunchokes - 11

Lemon Aioli

Deep fried brussel sprouts - 12

Herb yogurt dressing / pomegranate seed

Smokey Mac & Cheese - 14

Toasted bread crumbs

Kashke Bademjoon - 14

Persian eggplant dip / straus organic yogurt / fresh herbs / acme toast

Involtini - 14

Fresh mozzarella / grilled eggplant / basil / parmesan / heirloom tomato sauce

Di Stefano burrata - 27

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

Charcuterie platter - 34

Pecorino romano / French marin petite brie / Cypress Grove truffle tremor

Shaft's aged blue / prosciutto / candied walnut / house jam

SANDWICH

+add MSK fries 5

Painted Hill's burger - 18

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

Mary's fried chicken breast - 19

Lemon aioli / romaine lettuce / cabbage slaw

Grilled eggplant sandwich - 19

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

BLTA - 22

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

Painted Hill's grilled Bavette steak - 22

Pepperonata / wild arugula / lemon aioli / pickled vegetables

SALAD

+Marys chicken 8 / steak 10 / wild fish of the day 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

Fennel sausage pasta - 28

Fresh papperdelle / heirloom tomato sauce / fresh ricotta / baby kale / toasted breadcrumbs

Mary's Chicken al Mattone - 29

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

Wild White Sea Bass - 34

Seasonal vegetables / Meyer Lemon & pistachio salsa

Painted Hill's bavette - 36

Long cooked blue lake bean

Sierra Nevada Farm bone in pork chop - 38

Pepperonata / crispy polenta / house made pear jam

PIZZA

Margherita - 21

Tomato sauce / fresh basil / fresh mozzarella

Pepperoni - 26

Sweet peppers / tomato sauce / mozzarella

Butternut squash & Comice pear pizza - 27

Bechamel / mozzarella / brown butter / goat cheese / sage

House made Nduja sausage Pizza - 28

Roasted onion / baby kale / mozzarella / lemon / fried rosemary

Prosciutto - 29

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

ADD TO YOUR PIZZA

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