

12.1.23 DINNER MENU Served at 5



FOR THE TABLE

MSK Fries - 8
Rosemary / sea salt / MSK spices

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

Roasted summer squash - 9
Basil / garlic

Coke Farms deep fried sunchokes -11
Lemon Aioli

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

Involtini-14
Fresh mozzarella / grilled eggplant / basil / parmesan / heirloom tomato sauce

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

Dungeoness crab cakes - 26
Pink lady apple salad / lemon aioli / frisee

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

Soup & Salad

Bowl of soup 10

Comice Pear - 13
Butternut squash / medjool date / fresh ricotta / meyer lemon dressing

Organic Escarole Salad - 14
Lucy rose apple / point reyes blue cheese / shallot / pomegranate / roasted pistachio / pomegranate dressing

Mixed Chicory Caesar Salad - 14
Crouton / parmesan / anchovy

Shaved Brussel Salad - 13
Pecorino / wild arugula / roasted almond

Main

Chantarelle mushroom pasta - 27
Fresh Fettucini / garlic / parmesan / breadcrumbs

Slow cooked Duck Ragu pasta - 29
Fresh papperdelle / pecorino

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

Wild Sea Bass - 36
Seasonal vegetables / Meyer Lemon & pistachio salsa

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

1/2 pound Wagyu Cheese Burger - 32
MSK pickles / Sharp white cheddar / beer battered onion rings / sweet pepper relish / jalapeno mustard / MSK fries

Sierra Nevada Farm bone in pork chop - 38
Pepperonata / organic baby kale / carrot & saffron chutney

Grilled Bavette Steak - 36
Organic roasted summer squash

PIZZA

Margherita - 21
Tomato sauce / fresh basil / fresh mozzarella

Pepperoni - 26
Sweet peppers / tomato sauce / mozzarella

Chanterelle Mushroom -27
Leeks / sunchokes / mozzarella / gremolata

House made Nduja sausage pizza - 28
Roasted onion / baby kale / mozzarella / lemon / fried rosemary

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

ADD TO YOUR PIZZA

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