

12.9.23 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

Organic baby kale omelette - 17

sweet peppers / Feta

Fra'Mani ham omelette- 19

Leek / brie

Shiitake mushroom omelette - 19

Mozzarella

Aidelles chicken apple sausage - 18

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- 24

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

Persian breakfast - 26

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

French toast - 27

Acme levain / persimmon / cranberry sauce / pear / pumpkin mascarpone / organic maple syrup
+ 3 chocolate chips

BENEDICTS

Fra'Mani ham eggs benedict - 23

Two organic poached eggs / hollandaise

Chicken apple sausage benedict - 24

Brussels sprouts / butternut squash / two organic poached eggs / salsa verde

Smoked Salmon Benedict - 28

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

Shaved herb roasted prime rib benedict - 27

Dino kale / MSK fries / two organic poached eggs / horseradish sour cream

Creamy braised greens benedict - 22

Coconut cream / shiitake mushroom / togarashi spice / organic poached egg / feta / toasted breadcrumbs

BRUNCH SIDES

House cheddar & jalapeno biscuit - 6

Straus salted butter / house jam

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

Japanese persimmon / local honey

Fruit, Straus yogurt & house made granola - 14

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 be harmful.
Parties of 6 or more will be charged a 20% service fee.



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 / citrus zest / garlic

Coke Farms deep fried sunchokes - 11

Lemon Aioli

Chantarelle mushroom & dino kale - 14

Garlic / chili flake / lemon

Deep fried brussel sprout - 12

Pomegranate seed / herb yogurt dressing

Wood-fire roasted cauliflower - 16

Za'atar spice / Straus yogurt / saffron butter / roasted pistachio

Di Stefano burrata - 27

Wild arugula / prosciutto / kalamata olive / local olive oil / oven roasted tomato

Charcuterie platter - 34

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

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

SANDWICH

+add MSK fries 5

Painted Hill's burger - 18

MSK pickles / red onion / romaine lettuce / sharp cheddar

Mary's fried chicken breast - 19

Lemon aioli / romaine lettuce / cabbage slaw

Grilled eggplant sandwich - 19

Basil pesto / wild arugula / mozzarella / roasted tomato / 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

Bartlette Pear salad- 17

Organic carrot / Medjool date / Laura Chenel goat cheese / roasted pistachio / meyer lemon dressing / organic greens

Organic Red & Gold beet salad - 18

Satsuma Mandarin / Point Ryes Blue cheese / organic greens / candied walnut / balsamic dressing

Pomegranate salad - 19

Fuyu persimmon / pomegranate dressing / roasted almond / organic baby kale / feta cheese

ENTREE

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 Black Cod - 36

Seasonal vegetables / Meyer Lemon & pistachio salsa

Mary's Chicken al Mattone - 29

Brussel sprout / butternut squash / sage / brown butter

Sierra Nevada Farm bone in pork chop - 38

Braised organic Napa cabbage / carrot & saffron chutney

Grilled Bayette Steak - 36

Creamy braised greens

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 - 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 //

Chantrelle Mushroom 6

Parmaggiano regiano 2.5