
2.12.24 DINNER MENU Served at 5



FOR THE TABLE

Warm Olives - 7

Mediterranean olive mix / castelvetro / rosemary / citrus zest / garlic

MSK Fries - 9

Rosemary / sea salt / MSK spices

Deep Fried Brussel Sprout - 12

Herb yogurt dressing / pomegranate seeds

Chanterelle Mushroom & Organic Rainbow Chard - 14

Garlic / chili flake

Wood-fire Roasted Rainbow Carrot - 14

Whipped goat cheese / saffron butter / Berbere spice / 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 / Parmesan Reggiano / Shaft's aged blue / candied walnut / prosciutto / house jam / MSK pickles

SOUP & SALAD

Bowl of Soup - 12**Caesar Salad - 13**

Little gem / parmesan / house made croutons

Roasted beets - 14

Medjool dates / avocado / organic Straus yogurt / roasted pecan

Wild Arugula Salad - 13

Meyer Lemon / Pecorino / toasted almond

Shaved Fennel Salad - 14

Blood Orange / Cara cara orange / whipped goat cheese / watercress / local honey / hazelnut

MAIN

Nduja Sausage & Mussel Pasta - 31

Fresh squid ink fettucine / heirloom tomato arabiatta / white wine / breadcrumbs

Heirloom Tomato Pasta - 27

Fresh Fettucini / spinach / feta

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 Halibut - 36

Organic rainbow chard / fennel / leeks / Organic beets

Mary's Chicken al Mattone - 29

Brussels sprout / butternut squash / sage / brown butter

1/2 Pound Wagyu Cheese Burger - 32

MSK pickles / Sharp white cheddar / beer battered onion rings / leek relish / charred onion aioli / MSK fries

Sierra Nevada Farm bone in Pork Chop - 38

Long cooked broccolini / pear & saffron chutney

Grilled Painted Hills Bavette Steak - 36

Creamy spinach

Painted Hills Ribeye - 69

Organic rainbow chard / chanterelle mushrooms

PIZZA

Margherita - 22

Tomato sauce / fresh basil / fresh mozzarella

Pepperoni - 26

Fennel / tomato sauce / mozzarella

Butternut Squash Pizza - 29

Bechamel / organic rainbow chard / mozzarella / brown butter / sage

House made Nduja sausage pizza - 28

Roasted onion / romanesco / 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

Chanterelle Mushroom 6

Parmaggianno reggiano 2.5

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.