

---

## 2.26.24 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

**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 / Anchovy

**Roasted beets - 14**  
Medjool Dates / Avocado / Organic Straus Yogurt / Roasted Pecan

**Wild Arugula Salad - 14**  
Meyer Lemon / Pecorino / Toasted Almond / Truffle Oil

**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

**Fava Pesto Ravioli - 28**  
Lemon Ricotta Ravioli / Burrata / Oven Roasted Tomato

**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**  
Brussel Sprout / Fennel / Leeks / Organic Beets / Meyer Lemon Salsa

**Mary's Chicken al Mattone - 29**  
Brussel Sprouts / Organic Rainbow Carrot

**1/2 Pound Wagyu Cheese Burger - 32**  
MSK Pickles / Sharp White Cheddar / Beer Battered Onion Rings / Carmelized Onion / Jalapeno-Mustard / MSK Fries

**Sierra Nevada Farm Bone In Pork Chop - 38**  
Moroccan Spiced Lentils / Pear & Saffron Chutney

**Painted Hills Filet Mignon - 46**  
Organic Spinach / Bintje Potato

### PIZZA

**Margherita - 22**  
Tomato Sauce / Fresh Basil / Fresh Mozzarella

**Pepperoni - 26**  
Fennel / Tomato Sauce / Mozzarella

**Chantrelle Mushroom Pizza - 29**  
Leeks / Mozzarella / Gremolata / Organic Spinach

**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

Chantrelle Mushroom 6

Parmaggiano 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.