

2.12.24 BRUNCH MENU Served until 3



OMELETTES

All omelettes are served with a side of mixed greens and Acme toast
+ jalapeno 1 / greens 3 / bacon 3 / ham 3 / fennel sausage 3 / avocado 4

MSK Omelette - 18

Organic Medjool dates / Laura Chenel goat cheese

Basil Pesto Omelette - 18

Oven roasted tomato / Feta

House Made Fennel Sausage Omelette - 19

Leeks / Sharp Cheddar

Aidelles Chicken Apple Sausage - 18

Broccolini / Gruyere

ENTREES

Old-Fashioned Potato Hash - 24

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

Old-Fashioned Veggie Hash - 24

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 / banana / cranberry sauce / caramelized apple / citrus butter / organic maple syrup
+ 3 chocolate chips

BENEDICTS

Fra'Mani Ham Eggs Benedict - 23

Two organic poached eggs / hollandaise

Bavette Steak Benedict - 32

MSK Fries / Long cooked broccolini / two organic poached eggs / hollandaise

Chicken Apple Sausage Benedict - 24

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

Creamy Spinach Bendeict - 21

Romanesco / two organic poached eggs / feta / toasted breadcrumbs

Smoked Salmon Benedict - 29

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

BRUNCH SIDES

Medjool Date & Walnut Bread - 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 - 15

House pear jam / local honey

Fruit, Straus yogurt & house made granola - 15

BOOZY BRUNCH

Mimosa 14 / Mimosa Carafe - 49
Orange / Grapefruit / Pineapple

MSK Bloody Mary - 15
+2 Hanson Habanaro 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.

2.12.24 LUNCH MENU Served until 5pm



STARTERS & SIDES

Cup of Soup - 6 / Bowl of Soup - 12

Warm Olives - 7

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

MSK Fries - 9

Rosemary / sea salt / MSK spices

Chanterelle Mushroom & Rainbow Chard - 14

Garlic / chili flake

Wood-fire Roasted Rainbow Carrot - 14

Whipped goat cheese / saffron butter / Berbere spice / pistachio

Deep Fried Brussel Sprout - 12

Herb yogurt dressing / pomegranate seeds

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

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

Pesto & Cheese Panini - 19

Oven roasted tomato / wild arugula / MSK pickles

Painted Hill's Grilled Bavette Steak - 22

Balsamic onion / wild arugula / lemon aioli / pickled vegetables

SALAD

+Marys chicken 8 / steak 10 / wild fish of the day 12

Shaved Fennel Salad - 18

Cara Cara Orange / Blood Orange / Laura Chenel goat cheese / medjool dates / hazelnut / meyer lemon dressing

Organic Red & Gold Beet Salad - 18

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

Pomegranate Salad - 19

Bartlette & Asian Pear / carrot / feta / organic mixed greens / roasted almond / pomegranate dressing

ENTREE

Heirloom Tomato Pasta - 25

Fresh Fettucini / spinach / feta

Nduja Sausage & Mussel Pasta - 31

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

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

Brussel sprout / butternut squash / sage / brown butter

Sierra Nevada Farm Bone in Pork Chop - 38

Long cooked broccolini

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 - 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 //

Chanterelle Mushroom 6

Parmaggiano regiano 2.5