
3.29.24 DINNER MENU Served at 5



FOR THE TABLE

Warm Olives - 9

Mediterranean Olive Mix / Castelvetro / Rosemary / Citrus Zest / Garlic

MSK Fries - 9

Rosemary / Sea Salt / MSK Spices

Wood-fire Roasted Cauliflower -18

Straus Yogurt / Saffron Butter / Za'atar Spice / Lemon / Pistachio

Fresh Fava Bean Hummus - 19

Wood-fire Flat Bread / Berbere / Nigella Seed

Grilled California Asparagus -14

Applewood Smoked Bacon / Hard Boiled Egg / Mustard Dressing

Deep Fried Brussel Sprout - 14

Herb Yogurt Dressing

Di Stefano Burrata -27

Wild Arugula / Prosciutto / Kalamata Olive / Local Olive Oil / Oven Roasted Tomato

Charcuterie Platter - 34

Pecorino Romano / French Marin Petite Truffle Brie / Parmesan Reggiano / Point Reyes Bay Blue / Candied Walnut / Prosciutto / House Jam / MSK Pickles

SOUP & SALAD

Bowl of Soup - 12**Caesar Salad - 14**

Little Gem / Parmesan / House Made Croutons / Anchovy

Confit Tuna Nicoise Salad - 18

Blue Lake Bean / Organic Boiled Egg / Dry-Cured Black Beldi Olive / AmaRosa Potato / Little Gem / Oven Roasted Tomato / Mustard Dressing

Shaved Brussel Sprout Salad - 14

Meyer Lemon / Wild Arugula / Pecorino / Toasted Almond

Shaved Fennel Salad - 14

Blood Orange / Cara Cara Orange / Whipped Goat Cheese / Watercress / Local Honey / Hazelnut

MAIN

Fra'Mani Pancetta Pasta - 32

Fresh Fettucini / Fava Leaves / Garlic / Mint / Fresh Ricotta / Egg Yolk

Dungeness Crab Pasta - 36

Fresh Fettucini / Asparagus / Leek / White Wine Butter Sauce

Three Wild Fish Tacos - 30

Cabbage Slaw / Fire-Roasted Tomatillo Salsa Verde / Sour Cream

Fish 'n Chips - 31

Beer Battered Wild Rockfish / MSK Fries / Tartar Sauce / Cabbage Slaw

Wild Sea Bass - 36

Brussel Sprout / Fennel / Leeks / Rainbow Carrot / Meyer Lemon Salsa

Mary's Chicken al Mattone - 29

Asparagus Panzanella Salad / Feta / Mint

1/2 Pound Wagyu Cheese Burger - 32

MSK Pickles / Sharp White Cheddar / Beer Battered Onion Rings / Caramelized Onion / Jalapeno-Mustard / MSK Fries

Sierra Nevada Farm Bone In Pork Chop - 39

Roasted Romanesco / Kumquat Jam

Painted Hills Grilled Bavette - 38

Grilled Asparagus / AmaRosa Fingerling Potato

Superior Farms Lamb Chop - 49

Blue Lake Bean / Roasted Spring Onion / Sumac

PIZZA

Margherita - 22

Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 26

Fennel / Tomato Sauce / Mozzarella

Prosciutto - 29

Garlic Confit / Mozzarella / Wild Arugula / Parmesan / Oven Roasted Tomato

Fra'Mani Pancetta- 30

AmaRosa Potato / Mozzarella / Caramelized Onion / Calabrian Chili

California Asparagus Pizza- 30

Lemon - Basil Ricotta Cream / Spring Onion / Mozzarella / Feta / Gremolata

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.