

3.29.24 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 - 19
Organic Medjool Dates / Laura Chenel Goat Cheese

Fra'Mani Ham Omelette - 19
Leeks / Brie

Fra'Mani Pancetta Omelette - 20
Caramelized Onion / Sharp Cheddar

Chanterelle Mushroom Omelette - 19
Mozzarella

Aidelles Chicken Apple Sausage Omelette - 19
Asparagus / Gruyere

ENTREES

Old-Fashioned Potato Hash - 25
House-made Pork Fennel Sausage / Yukon Gold Potato / Acme Levain / Red Onion / Two Organic Sunny Side Eggs

Old-Fashioned Veggie Hash - 25
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 - 27
Wood Fire Flat Bread / Feta / Persian Cucumber / Radish / Walnut / Fresh Herbs / Straus Butter / Kalamata Olives / House Jam

French Toast - 28
Acme Levain / Strawberry / Pear / Pineapple / Citrus Butter / Organic Maple Syrup
+ chocolate chips 3

BENEDICTS

Fra'Mani Ham Eggs Benedict - 24
Two Organic Poached Eggs / Hollandaise

Aidelles Chicken Apple Sausage Benedict - 24
Asparagus / Organic Rainbow Carrot / Two Organic Poached Eggs / Salsa Verde

Kuku Sabzi Benedict - 27
Persian Herb Frittata / AmaRosa Fingerling Potato / Barberry / Two Organic Poached Eggs / Red Radish / Herb Yogurt Salsa

Dungeness Crab Benedict - 38
Fennel / Leek / Romanesco / Two Organic Poached Eggs / Hollandaise

Vegetarian Benedict - 27
Seasonal Vegetables / Two Organic Poached Eggs / Hollandaise / Breadcrumbs

BRUNCH SIDES

Strawberry and Pear Bread Pudding - 6

Toast and 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 - 15
House Pear Jam / Local Honey

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

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.

3.29.24 LUNCH MENU Served until 5pm



STARTERS & SIDES

Cup of Soup - 6 / Bowl of Soup - 12

Warm Olives - 9

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

MSK Fries - 9

Rosemary / Sea Salt / MSK Spices

Fresh Fava Bean Hummus - 19

Wood-fire Flat Bread / Berbere / Nigella Seed

Deep Fried Brussel Sprout - 14

Herb Yogurt Dressing

Wood-fire Roasted Cauliflower - 18

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

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 / Parmigiano Reggiano / Point Reyes Bay Blue / Candied Walnut / Prosciutto / House Jam / MSK Pickles

Grilled California Asparagus - 14

Applewood Smoked Bacon / Hard Boiled Egg / Mustard Dressing

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 / Sour Kraut

Painted Hill's Grilled Bavette Steak - 22

Balsamic Onion / Wild Arugula / Lemon Aioli / Pickled Vegetables

Superior Farms 1/2 lb Lamb Burger - 26

Tzatziki / Roasted Spring Onion / Wild Arugula / MSK Pickles / Feta / MSK Fries

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

Mandarin / Point Ryes Blue Cheese / Organic Greens / Candied Walnut / Balsamic Dressing

Confit Tuna Nicoise Salad - 32

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

ENTREE

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

Sierra Nevada Farm Bone in Pork Chop - 39

Roasted Romanesco / Kumquat Jam

Superior Farms Lamb Chop - 49

Blue Lake Bean / Roasted Spring Onion / Sumac

Painted Hills Bavette Steak - 38

Grilled Asparagus / AmaRosa Fingerling Potato

PIZZA

Margherita - 22

Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 26

Fennel / Tomato Sauce / Mozzarella

Fra'Mani Pancetta- 30

AmaRosa Potato / Mozzarella / Caramelized Onion / Calabrian Chili

California Asparagus Pizza- 30

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

Prosciutto - 29

Garlic Confit / Mozzarella / Wild Arugula / Parmigiano Reggiano / 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

Parmigiano Reggiano 2.5