
4.15.24 DINNER MENU Served at 5



FOR THE TABLE

Warm Olives - 9

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

MSK Fries - 9

Rosemary / Sea Salt / MSK Spices

Saffron Arancini - 14

Mozzarella / Parmesan / Heirloom Tomato Sauce

Grilled California Asparagus -14

Applewood Smoked Bacon / Hard Boiled Egg / Mustard Dressing

Carciofi Alla Giudia - Deep Fried Artichoke Hearts - 16

Meyer Lemon / Mint Gremolata / Lemon Aioli

Crispy Polenta Cakes -14

Shaved Asparagus / Fava Pesto / Fresh Ricotta / Lemon

Persian Yogurt Dips - 22

Wood-fire Flat Bread / Persian Cucumber & Red Cabbage Dip / Dry-Mint Garlic Dip

Yellow Tail Tuna Tartar - 23

Avocado / Strawberry / Lemongrass Dressing / Organic Corn Tortilla Chips

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

SOUP & SALAD

Bowl of Soup - 12**English Pea Salad - 13**

Blue Lake Bean / Radish / AmaRosa Potato / Hard Boiled Egg / Almond / Wild Arugula / Mustard Dressing

Shaved Fennel Salad - 14

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

California Asparagus Salad - 15

Persian Cucumber / Avocado / Mint / Feta / Herb-Yogurt Dressing / Pistachio & Corriander

MAIN

Slow Cooked Lamb Ragu Pasta - 32

Fresh Pappardelle/ Parmesan / Mint

Heirloom Tomato Pasta - 27

Fresh Fettucini / Spinach / Basil / Burrata

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 Yellow Fin Tuna - 36

Blue Lake Bean / Fennel / Leeks / Spinach / Meyer Lemon Salsa

Mary's Chicken al Mattone - 29

Asparagus Panzanella Salad / Feta / Mint / Persian Cucumber

1/2 Pound Wagyu Cheese Burger - 32

MSK Pickles / Sharp White Cheddar / Beer Battered Onion Rings / Strawberry-Jalapeno Relish / Spring Onion Aioli

Sierra Nevada Farm Bone In Pork Chop - 39

Caramelized Endive / Kumquat Jam

Painted Hills Grilled Bavette - 38

Roasted Spring Onion / AmaRosa Fingerling Potato

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

House Made Fennel Sausage Pizza - 29

Artichoke Heart / Fresh Ricotta / Spring Garlic / Mozzarella / Tomato Sauce

California Asparagus Pizza- 30

Spring Onion / Mozzarella / Dry-Cured Black Beldi Olive / 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

Parmagiano Regiano 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.