

4.26.24 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

Fritto Misto - 14

Meyer Lemon / Asparagus / Fennel / Red Onion / Lemon Aioli

Seared Cabbage - 14

Moroccan Spiced Tomato Salsa / Breadcrumbs / Feta

Crispy Polenta Cakes - 15

Shaved Fennel Salad / Basil Pesto / Lemon

Grilled California Asparagus - 14

Applewood Smoked Bacon / Hard Boiled Egg / Mustard Dressing

Saffron Arancini - 14

Heirloom Tomato Sauce / Parmesan

Fresh Green Chickpea Hummus - 21

Woodfire Flatbread / Nigella Seed / Berbere

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

California Asparagus Salad - 13

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

Fava Salad - 15

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

MAIN

Asparagus & Meyer Lemon Ravioli - 29

Fresh Ricotta / Mint / Butter Sauce

Braised Chuck Pasta - 32

Fresh Pappardelle / Gremolata / Parmesan

Three Wild Fish Tacos - 30

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

Fish 'n Chips - 31

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

Wild Halibut - 36

Fennel / Leeks / Meyer Lemon Salsa / Fava

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

Moroccan Spiced Cabbage / 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

Nduja Sausage Pizza - 29

Roasted Romanesco / Spring Onion / Fresh Mozzarella / Lemon / Rosemary

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

Parmigiano 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.