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## 5.10.24 DINNER MENU Served at 5

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### 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

**Grilled California Asparagus - 14**

Applewood Smoked Bacon / Hard Boiled Egg / Mustard Dressing

**Crispy Polenta Cakes - 15**

Shaved Asparagus / Basil Pesto / Lemon / Fresh Ricotta

**Yellow Fin Tuna Tartar - 22**

Avocado / Strawberry / Tortilla Chips / Lemongrass Dressing

**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****Baby Spinach Salad - 15**

Strawberry / Blueberry / Point Reyes Blue Cheese / Hazelnut

**Summer Fruit Salad - 15**

Apricot / Cherry / Mandarin / Watercress / Roasted Almond / Whipped Laura Chenel Goat Cheese

**Fava Salad - 15**

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

### MAIN

**Spinach & Ricotta Ravioli - 28**

Oven Roasted Tomato / Spring Vegetables / Parmesan

**Dungeness Crab Pasta - 35**

Saffron Fettucini / Spring Garlic / Leek / English Pea / White Wine

**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 Blue Fin Tuna - 36**

Fennel / Leeks / Fava / Organic Baby Carrot / Kalamata Olive & Caper Salsa / Watercress

**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**

Roasted Romanesco / Strawberry Jam

**Painted Hills Roasted Prime Rib - 69**

Banana Fingerling Potato / Blue Lake Bean

### 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

**Pesto Pizza - 30**

Asparagus / Yukon Potato / Mozzarella / Caramelized Onion / Feta

### 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.