

5.17.2024 DINNER MENU Served at 5



FOR THE TABLE

Warm Olives - 9

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

MSK Fries - 9

Rosemary / Sea Salt / MSK Spices

Fritto Misto - 14

Meyer Lemon / Fava Beans / Fennel / Red Onion / Lemon Aioli

Roasted Sweet Yellow Corn - 9

Chili Butter

Carciofi Alla Giudia - Deep Fried Artichokes - 15

Lemon Aioli / Mint Gremolata

Mary's Chicken Olviah - 14

Woodfire Flat Bread / English Pea / MSK Pickles

Crispy Polenta Cakes - 19

Shaved Prime Rib / Gremolata

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 / Nectarine / 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

Fra'Mani Pancetta Pasta - 32

Fresh Fettucine / Mint / English Pea / Fresh Ricotta / Egg Yolk

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 / 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 Summer Squash / Strawberry Jam

Painted Hills Bavette Steak - 38

Banana Fingerling Potato / Long Cooked Blue Lake Bean

PIZZA

Margherita - 22

Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 26

Sweet Yellow Corn / 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

Summer Squash / 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.