
5.31.24 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

Roasted Sweet Yellow Corn - 9

Chili Butter

Croquetas De Bacalao - 9

Smoked-Salted Cod / Yukon Potato / Chipotle Aioli

Wood Fire Roasted Summer Squash - 10

Garlic Confit / Basil

Chips and Guacamole - 16

Organic Corn Tortilla Chips / Summer Squash & Corn Salsa Roja

Fava Bean Toast - 17

Fresh Ricotta / Mint / Garlic Confit / Acme Toast

Filet Mignon Beef Tartar - 25

Quail Egg Yolk / Caper / Shallot / MSK Pickles / Mustard Dressing / Acme Toast

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

English Pea Pasta - 29

Fresh Fettucine / Ricotta Cream / Lemon / Basil

Fra'Mani Pancetta Pasta - 32

Fresh Fettucine / Mint / Fava Bean / 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 / Fava / Organic Baby Carrot / Watercress / Pounded Parsley Oil

Mary's Chicken al Mattone - 29

Romanesco Panzanella Salad / Feta / Mint / Persian Cucumber

1/2 Pound Wagyu Cheese Burger - 32

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

Sierra Nevada Farm Bone In Pork Chop - 39

Roasted Romanesco / Strawberry-Basil Jam

Painted Hills Bavette Steak - 38

Banana Fingerling Potato / Organic Spinach

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

Braised Pork Belly Pizza - 31

Grilled Peach / Goat Cheese / Caramelized Onion / Mozzarella / Pork Belly Onion Glaze

Pesto Pizza - 30

Summer Squash / Yukon Potato / Mozzarella / Red Onion / Feta

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.