

5.10.24 BRUNCH MENU Served until 3



OMELETTES

All omelettes are served with a side of mixed greens and Acme toast
+ jalapeno 1 / greens 3 / bacon 3 / ham 3 / fennel sausage 3 / avocado 4

MSK Omelette - 19

Organic Medjool Dates / Laura Chenel Goat Cheese

Fra'Mani Ham Omelette - 19

Brie / Leeks

California Asparagus Omelette - 18

Mint / Feta

Aidelles Chicken Apple Sausage Omelette - 20

Spring Onion / Gruyere

Yukon Gold Potato Omelette - 19

Caramelized Onion / Mozzarella

ENTREES

Old-Fashioned Potato Hash - 25

House-made Pork Fennel Sausage / Yukon Gold Potato / Acme Levain / Red Onion / Two Organic Sunny Side Eggs

Old-Fashioned Veggie Hash - 25

Seasonal Vegetables / Yukon Gold Potato / Acme Levain / Red Onion / Two Organic Sunny Side Eggs

Fra'Mani Ham Chilaquiles- 25

Fra'Mani Ham / Scrambled Eggs / Jalapeno / Red Onion / Organic Corn Tortilla Strips / Fire Roasted Tomatillo-Salsa verde / Sour cream / Cilantro

Persian Breakfast - 27

Wood Fire Flat Bread / Feta / Persian Cucumber / Radish / Walnut / Fresh Herbs / Straus Butter / Kalamata Olives / House Jam

French Toast - 28

Acme Levain / Strawberry / Roasted Apricot / Blueberry / Citrus Butter / Organic Maple Syrup
+ chocolate chips 3

BENEDICTS

Fra'Mani Ham Eggs Benedict - 24

Two Organic Poached Eggs / Hollandaise

Aidelles Chicken Apple Sausage Benedict - 26

Organic Baby Carrot / Roasted Spring Onion / Two Organic Poached Eggs / Salsa Verde

Portobello Mushroom Benedict - 27

Asparagus / Fava Bean / Romanesco / Oven Roasted Tomato / Two Organic Poached Eggs / Hollandaise

Dungeness Crab Benedict - 37

Roasted Romanesco / Fennel / English Pea / Two Organic Poached Eggs / Hollandaise

Roasted Prime Rib Benedict - 37

Banana Fingerling Potato / Blue Lake Bean / Horseradish Sour Cream / Two Organic Poached Eggs

BRUNCH SIDES

House Coffee Cake - 2

House Banana Bread - 2

Toast and Jam - 6

Two Organic Eggs Any Style - 7

Painted Hill's Apple Smoked Bacon - 7

Chicken Apple Sausage - 7

Fra'Mani Ham - 7

House Made Pork Fennel Sausage - 7

Yukon Gold Roasted Potato - 12

Seasonal Fruit - 12

Avocado Toast - 12

Mascarpone Toast - 15

Kumquat Marmalade / Local Honey

Fruit, Straus Yogurt & House Made Granola - 15

BOOZY BRUNCH

Mimosa 14 / Mimosa Carafe - 49
Orange / Grapefruit / Pineapple

MSK Bloody Mary - 15
+2 Hanson Habanero Vodka

Boozy Lattes - 15
Chocolate / Hazlenut / Sea Salt Caramel

Espresso Martini - 16
Hanson Vodka / Mr. Black Coffee Liqueur
Fresh Espresso

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.

5.10.24 LUNCH MENU Served until 5pm



STARTERS & SIDES

Cup of Soup - 6 / Bowl of Soup - 12

Warm Olives - 9

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

MSK Fries - 9

Rosemary / Sea Salt / MSK Spices

Grilled California Asparagus - 14

Applewood Smoked Bacon / Hard Boiled Egg / Mustard Dressing

Crispy Polenta Cakes - 15

Shaved Asparagus / Basil Pesto / Lemon Fresh Ricotta

Fresh Green Chickpea Hummus - 21

Woodfire Flatbread / Nigella Seed / Berbere

Yellow Fin Tuna Tartar - 22

Avocado / Strawberry / Tortilla Chips / Lemongrass Dressing

Di Stefano Burrata - 27

Wild Arugula / Prosciutto / Kalamata Olive / Local Olive Oil / Oven Roasted Tomato

Charcuterie Platter - 34

SANDWICH

+add MSK Fries 5

Painted Hill's Burger - 18

MSK Pickles / Red Onion / Romaine Lettuce / Sharp Cheddar

Mary's Fried Chicken Breast - 19

Lemon Aioli / Romaine Lettuce / Cabbage Slaw

Pesto & Cheese Panini - 19

Oven Roasted Tomato / Wild Arugula / Sour Kraut

Painted Hill's Grilled Bavette Steak - 22

Balsamic Onion / Wild Arugula / Lemon Aioli / Pickled Vegetables

SALAD

+Mary's Chicken 8 / Steak 10 / Wild Fish of the Day 12

English Pea Salad - 19

Fingerling Potato / Macerated Red Onion / Applewood Smoked Bacon / Point Reyes Bleu Cheese / Organic Romaine / Mustard Dressing

Organic Strawberry Salad - 18

Laura Chanel Goat Cheese / Organic Baby Spinach / Candied Walnut / Apricot / Balsamic Dressing

Fava Bean Salad - 19

Persian Cucumber / Avocado / Macerated Onion / Feta / Radish / Organic Romaine / Herb Yogurt Dressing

Wild Arugula Salad - 19

Mandarin / Fennel / Laura Chanel Goat Cheese / Medjool Dates / Hazelnut / Meyer Lemon Dressing

ENTREE

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

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

Sierra Nevada Farm Bone In Pork Chop - 39

Roasted Romanesco / Strawberry Jam

Painted Hills Bavette Steak - 38

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 //
Parmagiano Regiano 2.5