

# 5.17.2024 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

### Organic Summer Squash Omelette - 19

Basil / Feta

### Aidelles Chicken Apple Sausage Omelette - 20

Sweet Yellow Corn / Gruyere

### Yukon Gold Potato Omelette - 19

Caramelized Onion / Mozzarella

### Fra'Mani Pancetta Omelette - 20

White Cheddar

## 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 Stonefruit / Blueberry / Mascarpone / Organic Maple Syrup  
+ chocolate chips 3

## BENEDICTS

### Fra'Mani Ham Eggs Benedict - 24

Two Organic Poached Eggs / Hollandaise

### Aidelles Chicken Apple Sausage Benedict - 26

Summer Squash / Sweet Yellow Corn / Two Organic Poached Eggs / Salsa Verde

### Vegetarian Benedict - 27

Organic Seasonal Vegetables / Two Organic Poached Eggs / Hollandaise / Breadcrumbs

### Spicy Pulled Pork Benedict - 24

Organic Corn Tortilla Chips / Avocado Salsa / Cotija Cheese / Two Organic Poached Eggs

## BRUNCH SIDES

House Banana Bread - 5

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 Habanaro 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.

# 5.17.2024 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

**Roasted Sweet Yellow Corn - 9**

Chili Butter

**Carciofi Alla Giudia - Deep Fried Artichokes - 15**

Lemon Aioli / Mint Gremolata

**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

## SANDWICH

+add MSK Fries 5

**Painted Hill's Burger - 18**

MSK Pickles / Red Onion / Romaine Lettuce / Sharp Cheddar

**Mary's Chicken Olviah - 18**

Persian Potato Salad / English Pea / Romaine / MSK Fries

**Mary's Fried Chicken Breast - 19**

Lemon Aioli / Romaine Lettuce / Cabbage Slaw

**Pesto & Cheese Panini - 19**

Oven Roasted Tomato / Wild Arugula / MSK Pickles

**Painted Hill's Grilled Bavette Steak - 22**

Balsamic Onion / Wild Arugula / Lemon Aioli / Pickled Vegetables

## SALAD

+Marys 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 Chenel 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

## ENTREE

**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

**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

**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 //  
Parmigiano Reggiano 2.5