

## 5.3.24 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

#### House-Made Fennel Sausage Omelette - 19

Baby Spinach / Sharp Cheddar

#### California Asparagus Omelette - 18

Mint / Feta

#### Aidelles Chicken Apple Sausage Omelette - 20

Spring Onion / Gruyere

#### Shiitake Mushroom Omelette - 19

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

#### House Fennel Sausage Biscuits & Gravy - 27

Cheddar & Jalapeno Biscuit / Roasted Romanesco / Two Organic Poached Eggs

#### French Toast - 28

Acme Levain / Strawberry / Banana / 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

Asparagus / Roasted Spring Onion / Two Organic Poached Eggs / Salsa Verde

#### Portobello Mushroom Benedict - 27

Asparagus / English Pea / Romanesco / Oven Roasted Tomato / Two Organic Poached Eggs / Hollandaise

#### Smoked Salmon Benedict - 29

Persian Cucumber & Fava Salad / Capers / Two Organic Poached Eggs / Sour Cream

#### Bavette Steak Benedict - 34

Fingerling Potato / Roasted Spring Onion / Two Organic Poached Eggs / Chipotle Hollandaise

### 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

House Pear Jam / 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.

## 5.3.24 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

**Seared Cabbage - 14**

Moroccan Spiced Tomato Salsa / Breadcrumbs / Feta

**Crispy Polenta Cakes - 15**

Shaved Asparagus / Basil Pesto / Lemon Fresh Ricotta

**Grilled California Asparagus - 14**

Applewood Smoked Bacon / Hard Boiled Egg / Mustard 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

### 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

+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 / Balsamic Dressing

**Fava Bean Salad - 19**

Persian Cucumber / Avocado / Macerated Onion / Feta / Radish / Little Gem / Herb Yogurt Dressing

### ENTREE

**Asparagus & Meyer Lemon Ravioli - 29**

Fresh Ricotta / Mint / Butter Sauce

**Braised Chuck Pasta - 32**

Fresh Pappardelle / Gremolata / Parmesan

**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 White Sea Bass - 36**

Fennel / Leeks / Fava / Meyer Lemon Salsa / Watercress

**Mary's Chicken al Mattone - 29**

Asparagus Panzanella Salad / Feta / Mint / Persian Cucumber

**Sierra Nevada Farm Bone in Pork Chop - 39**

Moroccan Seared Cabbage / Kumquat Jam

**Painted Hills Bavette Steak - 38**

Roasted Spring Onion / AmaRosa Fingerling Potato

### 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

**California Asparagus Pizza - 30**

Spring Onion / Mozzarella / Dry-Cured Black Beldi Olive / Feta / Gremolata

### 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