

6.07.24 DINNER MENU Served at 5



FOR THE TABLE

Warm Olives - 9

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

MSK Fries - 9

Rosemary / Sea Salt / MSK Spices

Roasted Sweet Yellow Corn - 10

Chili Butter

Fried Green Tomato - 11

Lemon Aioli

Eggplant Involtni - 14

Fresh Mozzarella / Basil / Heirloom Tomato Sauce / Parmesan

Wood Fire Roasted Summer Squash - 11

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

Yellowfin Tuna Tartare - 21

Flavorosa Pluot / Avocado / Organic Corn Tortilla Chips / Lemon Grass Dressing

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

Sweet Corn & Stonefruit Salad - 15

Jalapeno / Macerated Red Onion / Cilantro / Persian Cucumber / Shallot / Tequila - Lime Dressing

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

Sweet Pea & Mint Ravioli - 29

Fava Bean / Sweet Corn / Oven Roasted Tomato / Parmesan

Turtle Free White Shrimp Pasta - 29

Saffron Fettucini / White Wine / Shrimp Stock / Lemon

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 Yellow Fin Tuna - 36

Organic Summer Vegetables / Flavorosa Pluot & Olive Salsa

Mary's Chicken al Mattone - 29

Peach Panzanella Salad / Feta / Mint / Persian Cucumber

1/2 Pound Wagyu Cheese Burger - 33

Fried Green Tomato / Berry BBQ Sauce / Point Reyes Bleu Cheese / Romaine / MSK Pickles / MSK Fries

Sierra Nevada Farm Bone In Pork Chop - 39

Organic Summer Squash / Strawberry-Basil Jam

Painted Hills Bavette Steak - 38

Banana Fingerling Potato / Roasted Romanesco

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

House Made Fennel Sausage Pizza - 29

Basil Pesto / Organic Summer Squash / Red Onion / Mozzarella / Garlic Confit

Pizza Alla Norma - 29

Eggplant / Oven Roasted Tomato / Mozzarella / Tomato Sauce / Mint / Ricotta Salata

ADD TO YOUR PIZZA

Kalamata Olives // Wild Arugula 3
Red Onions // Garlic Confit 3
Fennel Sausage // Ham // Pepperoni 4
Burrata // Prosciutto 6
Parmaggiano 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.