

6.07.24 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

Fennel Sausage Omelette - 19

Caramelized Onion / Cheddar

Organic Summer Squash Omelette - 19

Basil / Feta

Aidelles Chicken Apple Sausage Omelette - 20

Sweet Yellow Corn / Gruyere

Shiitake Mushroom Omelette - 19

Mozzerella

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

Shiitake Mushroom Benedict - 27

Fried Green Tomato / Sweet Corn / Fava Bean / Two Organic Poached Eggs / Chipotle Hollandaise

Smoked Salmon Benedict - 29

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

Painted Hills Bavette Steak Benedict - 34

Roasted Romanesco / MSK Fries / Two Organic Poached Eggs / Hollandaise

BRUNCH SIDES

Bing Cherry Pound Cake - 6

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

Strawberry-Basil 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.

6.07.24 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

Roasted Sweet Yellow Corn - 10

Chili Butter

Wood Fire Roasted Summer Squash - 11

Garlic Confit / Basil

Fried Green Tomato - 11

Lemon Aioli

Eggplant Involtni - 14

Fresh Mozzarella / Basil / Heirloom Tomato Sauce / Parmesan

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

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 / 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

Organic Strawberry Salad - 18

Apriot / Point Reyes Bleu Cheese / Organic Baby Spinach / Roasted Almond / Balsamic Dressing

Fava Bean Salad - 19

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

Bay Shrimp & Stonefruit Salad - 23

Sweet Corn / Jalapeno / Macerated Onion / Cilantro / Organic Tortilla Strips / Organic Greens / Lime

ENTREE

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

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

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 //

Parmagiano Regiano 2.5