

---

## 7.22.24 DINNER MENU Served at 5

---



### FOR THE TABLE

**Warm Olives - 9**

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

**MSK Fries - 9**

Rosemary / Sea Salt / MSK Spices

**Wood Fire Roasted Summer Squash - 11**

Garlic Confit / Basil

**Eggplant Involtni - 14**

Fresh Mozzarella / Basil / Heirloom Tomato Sauce / Parmesan

**Deep Fried Squash Blossoms - 14**

Ricotta / Mozzarella / Basil / Pesto

**Carnitas Nachos - 17**

Pork Shoulder / Organic Corn Tortilla Chips / Pickled Shallot / Roasted Corn / Avocado Crema / Cotija

**Mary's Chicken Olivieh - 17**

Persian Potato Salad / Woodfired Flatbread

**Yellowfin Tuna Tartare - 21**

Plum / Avocado / Yellow Corn Tortilla Chips / Ginger Dressing

**Di Stefano Burrata - 27**

Wild Arugula / Prosciutto / Dry Cured Olives / Local Olive Oil / Heirloom 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****Heirloom Tomato Panzanella Salad - 15**

Persian Cucumber / Maceraed Onions / Feta / Basil / Tomato Vinaigrette

**Roasted Eggplant Salad - 15**

Watermelon / Kalamata Olive / Mint / Ricotta Salata / Sherry Dressing

**Heirloom Melon & Prosciutto Salad - 16**

Whipped Laura Chenel Goat Cheese / Wild Arugula / Aged Balsamic

### MAIN

**Nduja Sausage & Mussels Pasta - 34**

Squid Ink Fettucini / Heirloom Tomato Arrabiata / Breadcrumbs

**Pasta Alla Norma - 28**

Fresh Fettucini / Heirloom Tomato Sauce / Mint / Garlic / Cherry Tomato / Ricotta Salata

**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 Yellowfin Tuna - 36**

Organic Summer Vegetables / Cherry Tomato Caper Salsa

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

Heirloom Tomato Panzanella Salad / Feta / Basil / Persian Cucumber

**1/2 Pound Wagyu Cheese Burger - 32**

Beer Battered Onion Ring / Chipotle Ranch / Sharp Cheddar / MSK Pickles / Romaine / MSK Fries

**Sierra Nevada Farms Bone-In Pork Chop - 39**

Arakas Latheros - Green Garbanzo Bean Stew / Bing Cherry & Ginger Chutney

**Painted Hills Bavette Steak - 38**

Organic Roasted Squash

### 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 / Cherry Tomato

**Nduja Sausage Pizza - 31**

Cauliflower / Red Onion / Cherry Tomato / Mozzarella / Lemon / Rosemary

**Summer Squash Pizza - 30**

Fava - Ricotta Cream / Heirloom Tomato / Mozzarella / Sweet Corn

#### ADD TO YOUR PIZZA

Kalamata Olives // Wild Arugula 3

Red Onions // Garlic Confit 3

Fennel Sausage // Ham // Pepperoni 4

Burrata // Prosciutto 6

Parmagiano 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.