

7.22.24 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 -20

Organic Medjool Dates / Laura Chenel Goat Cheese

Housemade Fennel Sausage Omelette - 20

Red Onion / Mozzarella

Aidelles Chicken Apple Sausage Omelette - 20

Sweet Corn / Gruyere

Basil Pesto Omelette - 20

Cherry Tomato / Feta

Fra'Mani Ham Omelette - 20

Brie

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 / Kalamata Olives / Heirloom Tomato / Straus Butter / House Jam

French Toast - 28

Acme Levain / Strawberry / Roasted Stonefruit / Mascarpone / Organic Maple Syrup
+ chocolate chips 3

BENEDICTS

Fra'Mani Ham Eggs Benedict - 24

Two Organic Poached Eggs / Hollandaise

Chicken Olivieh Benedict - 23

Persian Chicken Potato Salad / Two Organic Poached Eggs / MSK Pickles / Hollandaise

Smoked Salmon Benedict - 29

Persian Cucumber & English Pea Salad / Sour Cream / Two Organic Poached Eggs

Aidelles Chicken Apple Sausage Benedict - 26

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

Seasonal Vegetable Benedict - 26

Two Organic Poached Eggs / Hollandaise / Bread Crumbs

BRUNCH SIDES

Mixed Berry Bread Pudding - 6

Chantilly Cream

Toast and House Made 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

Bing Cherry and Rum Jam / Local Honey

Fruit, Straus Yogurt & House Made Granola - 15

BOOZY BRUNCH

Mimosa 14 / Mimosa Carafe - 49
Fresh Squeezed Orange / Fresh Squeezed
Grapefruit / Organic 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.

7.22.24 LUNCH MENU Served until 5pm



STARTERS & SIDES

Cup of Soup - 6 / Bowl of Soup - 12

Warm Olives - 9

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

MSK Fries - 9

Rosemary / Sea Salt / MSK Spices

Wood Fire Roasted Summer Squash - 11

Garlic Confit / Basil

Eggplant Involtini - 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

Yellowfin Tuna Tartare - 21

Strawberry / Avocado / Yellow Corn Tortilla Chips / Ginger Dressing

Di Stefano Burrata - 27

Wild Arugula / Prosciutto / Kalamata Olive / 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

SANDWICH

+add MSK Fries 5

Painted Hill's Burger - 18

MSK Pickles / Red Onion / Romaine Lettuce / Sharp Cheddar / Heirloom Tomato

Mary's Fried Chicken Breast - 19

Lemon Aioli / Romaine Lettuce / Cabbage Slaw

Grilled Eggplant - 21

Fresh Mozzarella / Basil Pesto / Heirloom Tomato / Wild Arugula / MSK Pickles

Painted Hill's Grilled Bavette Steak - 22

Balsamic Onion / Wild Arugula / Lemon Aioli / Pickled Vegetables

B.L.T.A - 24

Apple Smoked Bacon / Romaine Lettuce / Heirloom Tomato / Avocado / Lemon Aioli / MSK Pickles

Mary's Chicken Olivieh - 18

Persian Potato Salad / Tartar Sauce / Romaine / MSF Fries

SALAD

+Marys Chicken 8 / Steak 10 / Wild Fish of the Day 12

Heirloom Tomato Salad - 19

California Avocado / Feta / Sunflower Seed / Organic Mixed Greens / Balsamic Dressing

Fava Bean Salad - 20

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

Heirloom Melon & Prosciutto Salad - 21

Laura Chenel Goat Cheese / Pistachio / Organic Mixed Greens / Balsamic

ENTREE

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

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

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 //

Parmagiano Reggiano 2.5