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## 8.9.24 DINNER MENU Served at 5

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### FOR THE TABLE

**Warm Olives - 9**

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

**MSK Fries - 9**

Rosemary / Sea Salt / MSK Spices

**Fried Green Tomatoes - 11**

Lemon Aioli

**Wood Fire Roasted Summer Squash - 11**

Garlic Confit / Basil

**Involtini - 14**

Heirloom Tomato Sauce / Eggplant / Fresh Mozzarella / Basil

**Saffron Arancini - 15**

Heirloom Tomato Sauce / Mozzarella / Parmesan

**Fresh Garbanzo Bean Hummus - 17**

Woodfire Flatbread / Nigella Seed / Berbere Spice

**Roasted Pork Belly - 17**

Grilled Peach / Point Reyes Blue Cheese / Macerated Shallot / Fruit Glaze

**Woodfire Blistered Cherry Tomato - 17**

Whipped Laura Chenel Goat Cheese / Kalamata Olive / Cured Olive / Basil / Garlic Confit Oil / Acme Toast

**Di Stefano Burrata - 27**

Wild Arugula / Prosciutto / Dry Cured Olives / Local Olive Oil / Heirloom Tomato / Acme Toast

### SOUP & SALAD

**Bowl of Soup - 12****Heirloom Tomato "Carpaccio" - 15**

Fresh Ricotta / Fresh Garbanzo Bean / Basil / Lemon

**Roasted Sweet Pepper Salad - 16**

Persian Cucumber / Heirloom Tomato / Shallot / Kalamata Olive / Feta

**Stonefruit & Watermelon Salad - 17**

Stracciatella / Spearmint / Aged Balsamic / Pistachio

### MAIN

**Cherry Tomato Pasta - 26**

Fresh Fettucini / Basil / Stracciatella / Chili Oil

**Coho Salmon Pasta - 34**

Fresh Fettucini / Dill / Creamy Heirloom Tomato Sauce / Garbanzo Bean

**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 Coho Salmon - 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 / Sweet Pepper Relish / Sharp Cheddar / MSK Pickles / Romaine / Chipotle Aioli / Heirloom Tomato / MSK Fries

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

Romano Beans / Bing Cherry & Ginger Chutney

**Painted Hills Bavette Steak - 38**

Woodfire Roasted Summer Squash / Garlic Confit / Basil

### 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

**Summer Squash Pizza - 29**

Basil Pesto / Heirloom Tomato / Mozzarella / Sweet Corn / Feta

**Fra' Mani Pancetta Pizza - 32**

Yukon Gold Potato / Calabrian Chili / Garlic Confit / Mozzarella / Fresh Ricotta / Cauliflower

### 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.