

## 8.9.24 BRUNCH MENU Served until 3



### OMELETTES

All omelettes are served with a side of mixed greens and Acme toast  
+ jalapeno 1 / bacon 3 / ham 3 / fennel sausage 3 / avocado 4

#### MSK Omelette - 20

Organic Medjool Dates / Laura Chenel Goat Cheese

#### Cherry Tomato Omelette - 19

Basil / Feta

#### Aidelles Chicken Apple Sausage Omelette - 20

Sweet Corn / Gruyere

#### Fra' Mani Pancetta Omelette - 20

Caramelized Onion / Sharp Cheddar

#### Fra'Mani Ham Omelette - 20

Brie

#### Shiitake Mushroom Omelette - 20

Romano Bean / Mozzarella

### 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 / Fresh Berries / Roasted Stonefruit / Mascarpone / Organic Maple Syrup  
+ chocolate chips 3

### BENEDICTS

#### Fra'Mani Ham Eggs Benedict - 24

Two Organic Poached Eggs / Hollandaise

#### Fried Green Tomato Benedict- 26

Shiitake Mushroom / Roasted Cauliflower / Garbanzo Bean / Two Organic Poached Eggs / Chipotle Hollandaise

#### Mary's Fried Chicken Benedict- 27

Avocado / Cabbage Slaw / Hollandaise / Two Organic Poached Eggs

#### Aidelles Chicken Apple Sausage Benedict - 26

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

#### Pork Belly Benedict - 26

Roasted Cauliflower / Chipotle Aioli / Two Organic Poached Eggs / Pickled Shallot

### BRUNCH SIDES

House Made Chocolate & Almond Biscotti - 5

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.

# 8.9.24 LUNCH MENU Served until 5pm



## STARTERS & SIDES

**Cup of Soup - 6 / Bowl of Soup - 12**

**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

**Fried Green Tomato - 11**

Lemon Aioli

**Involtini - 14**

Heirloom Tomato Sauce / Eggplant / Fresh Mozzarella / Basil

**Saffron Arancini's - 15**

Heirloom Tomato Sauce / Mozzarella / Parmesan

**Fresh Garbanzo Bean Hummus - 17**

Woodfire Flatbread / Nigella Seed / Berbere Spice

**Di Stefano Burrata - 27**

Wild Arugula / Prosciutto / Kalamata Olive / Local Olive Oil / Heirloom Tomato / Acme Toast

## 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

## SALAD

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

**Heirloom Tomato Salad - 19**

California Avocado / Laura Chenel Goat Cheese / Sunflower Seed / Organic Mixed Greens / Balsamic Dressing

**Grilled Peach Salad - 20**

Applewood Smoked Bacon / Point Reyes Bay Bleu / Candied Walnuts / Balsamic Dressing / Organic Mixed Greens

**MSK Greek Salad - 20**

Sweet Peppers / Heirloom Tomato / Feta / Kalamata Olive / Persian Cucumber / Red Onion / Herbs / Romaine

## ENTREE

**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

**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

**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 //  
Parmaggiano Regiano 2.5