

## Small & To Share

Warm Olives - 9

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

Bowl of Soup - 12

MSK Fries - 12

Rosemary / Sea Salt / MSK Spices

Woodfire Roasted Shishito Peppers - 12

Woodfire Roasted Summer Squash - 13

Garlic Confit / Basil

Heirloom Tomato "Carpaccio" - 16

Fresh Ricotta / Garbanzo Bean / Sweet Yellow Corn / Basil / Lemon

Woodfire Roasted Cherry Tomatoes - 17

Whipped Goat Cheese / Olives / Basil / Acme Toast

Heirloom Melon & Prosciutto - 18

Whipped Goat Cheese / Aged Balsamic / Wild Arugula

Applewood Smoked Bacon & Jalapeno Mac n Cheese Puffs - 18

Cheese Syringe / Scallion / Parmesan / Chipotle Aioli

Kashke Bademjoon - Persian Eggplant Dip - 19

Kashke / Dry Mint / Cherry Tomato / Fresh Herbs / Acme Toast

Chips, Salsa, and Guacamole - 19

Organic Corn Tortilla Chips / Corn & Summer Squash Salsa Roja / Guacamole

Woodfire Roasted Cauliflower - 21

Straus Yogurt / Za'atar Spice / Roasted Pistachio / Saffron Butter

Di Stefano Burrata - 28

Wild Arugula / Prosciutto / Dry Cured Olives / Local Olive Oil /

Heirloom Tomato / Acme Toast



## 9.18.24 Dinner

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.**

## Add to your pizza

Parmigiano Regiano 2.5

Kalamata Olives // Wild Arugula 3

Red Onions // Garlic Confit 3

Fennel Sausage // Ham // Pepperoni 4

Burrata // Prosciutto // Mushrooms 6

## Main

Chantrelle Mushroom Pasta - 29

Fresh Fettucini / Parmesan / Toasted Bread Crumbs

Three Wild Fish Tacos - 32

Cabbage Slaw / Fire-Roasted Tomatillo Salsa Verde / Sour Cream / Cilantro

Fish 'n Chips - 32

Beer Battered Wild Rockfish / MSK Fries / Tartar Sauce / Cabbage Slaw

1/2 Pound Wagyu Cheese Burger - 32

Beer Battered Onion Ring / Strawberry and Jalapeno Relish / Smoked Guada / MSK Pickles / Romaine / Blue Cheese Aioli / Heirloom Tomato / MSK Fries

Fra'Mani Smoked Pancetta Pasta - 34

Fresh Fettucini / Garbanzo Bean / Fresh Ricotta / Mint / Egg Yolk

Mary's Chicken al Mattone - 34

Heirloom Tomato Panzanella Salad / Feta / Basil / Persian Cucumber

Wild Halibut - 39

Fresh Cranberry Bean Ragu / Cherry Tomato Caper Salsa

Sierra Nevada Farms Bone-In Pork Chop - 42

Pepperonata / Stonefruit Jam

Painted Hills Bavette Steak - 44

Long Cooked Blue Lake Beans / Garlic Confit / Mint

Duck Leg Confit - 46

Mediterranean Cous-Cous Salad / Plum Jam / Duck Jous

## Pizza

Margherita - 24

Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 29

Sweet Peppers / Tomato Sauce / Mozzarella

Summer Squash Pizza - 30

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

Fra'mani Pancetta Pizza - 32

Yukon Gold Potato / Calabrain Chili / Mozzarella / Caramelized Onion / Smoked Gouda

Prosciutto - 34

Garlic Confit / Mozzarella / Wild Arugula / Parmesan / Cherry Tomato