

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

Cherry Tomato Omelette - 19
Basil / Feta

MSK Omelette -20
Organic Medjool Dates / Laura Chenel Goat Cheese

Chanterelle Mushroom Omelette - 20
Mozzerella

Aidelles Chicken Apple Sausage Omelette - 21
Sweet Corn / Gruyere

Fra'Mani Smoked Pancetta Omelette - 22
Sweet Pepper / Sharp Cheddar

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 Runny 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 - 28
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



9.18.24 Brunch

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.

BENEDICTS

Fra'Mani Ham Eggs Benedict - 24
Two Organic Poached Eggs / Hollandaise

Aidelles Chicken Apple Sausage Benedict - 26
Summer Squash / Sweet Yellow Corn / Two Organic
Poached Eggs / Salsa Verde

Bacon & Jalapeno Mac n Cheese
Puff Benedict - 26
Chipotle Aioli / Sweet Peppers / Two Organic Poached
Eggs / Cheese Syringe

Chanterelle Mushroom Benedict - 27
Blue Lake Bean / Heirloom Tomato / Heirloom Sweet
Pepper / Sweet Corn / Two Organic Eggs / Chipotle
Hollandaise

Smoked Salmon Benedict - 29
Persian Cucumber & Garbanzo Bean Salad / Organic
Mixed Greens / Sour Cream / Two Organic Poached
Eggs

BRUNCH SIDES

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
Stonefruit Jam / Local Honey
Fruit, Straus Yogurt & House Made Granola - 15

BOOZY BRUNCH

Mimosa 14 / Mimosa Carafe - 49
Fresh Squeezed Orange / Fresh Squeezed Grape-
fruit / Organic Pineapple

MSK Bloody Mary - 15
+2 Hanson Habanaro Vodka

Boozy Lattes - 17
Chocolate / Hazlenut / Sea Salt Caramel

Espresso Martini - 16
Hanson Vodka / Mr. Black Coffee Liqueur
Fresh Espresso

Small & To Share

Cup of Soup - 6 / Bowl of Soup - 12

Warm Olives - 9

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

MSK Fries - 12

Rosemary / Sea Salt / MSK Spices

Woodfire Roasted Shishito Peppers - 12

Woodfire Roasted Summer Squash - 13

Garlic Confit / Basil

Woodfire Roasted Cherry Tomatoes - 17

Whipped Goat Cheese / Olives / Basil / Acme Toast

Applewood Smoked Bacon & Jalapeno Mac n Cheese Puffs - 18

Cheese Syringe / Scallion / Parmesan / Chipotle Aioli

Chips, Salsa, and Guacamole - 19

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

Kashke Bademjooon - Persian Eggplant Dip - 19

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

Woodfire Roasted Cauliflopper - 21

Straus Yogurt / Zatar Spice / Roasted Pistachio / Saffron Butter

Di Stefano Burrata - 28

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

SANDWICH

+add MSK Fries 6

Painted Hill's Burger - 18

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

Grilled Eggplant - 19

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

Mary's Fried Chicken Breast - 21

Lemon Aioli / Romaine Lettuce / Cabbage Slaw

Painted Hill's Grilled Bavette Steak - 24

Pepperonata / Wild Arugula / Lemon Aioli / Pickled Vegetables

B.L.T.A - 24

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



9.18.24 Lunch

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

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

SALAD

+Mary's Chicken 8 / Steak 10 / Wild Fish of the Day 12

Heirloom Tomato Salad - 20

Avocado / Laura Chanel Goat Cheese / Sunflower Seeds / Organic Mixed Greens / Balsamic Dressing

MSK Greek Salad - 20

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

Heirloom Melon & Prosciutto Salad - 23

Prosciutto / Point Reyes Blue Cheese / Organic Mixed Greens / Roasted Pumpkin Seed / Balsamic Dressing

ENTREE

Chanterelle Mushroom Pasta - 29

Fresh Fettucini / Parmesan / Toasted Bread Crumbs

Three Wild Fish Tacos - 32

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

Fish 'n Chips - 32

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

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

Roasted Summer Squash / Garlic Confit / Mint

Duck Leg Confit - 46

Mediterranean Cous-Cous Salad / Plum Jam / Duck Jous