

Small & To Share

Warm Olives - 9

Mediterranean Olive Mix / Castelvetroano / Garlic

Fried Green Tomatoes - 10

House Made Lemon Aioli

Bowl of Soup - 12

MSK Fries - 12

Rosemary / Sea Salt / MSK Spices

Fava Bean Toast - 13

Fresh Ricotta / Garlic / Mint

Woodfire Roasted Summer Squash - 13

Garlic Confit / Basil

Kashke Bademjoon - 13

Persian Eggplant Dip On Toast / Cherry Tomato / Fresh Herbs

Organic Stonefruit “Carpaccio” - 16

Fresh Ricotta / Mint / Watermelon / Citronette

Heirloom Melon & Prosciutto - 16

Whipped Goat Cheese / Aged Balsamic / Wild Arugula

Woodfire Roasted Cherry Tomatoes - 17

Whipped Goat Cheese / Olives / Basil / Acme Toast

Chips, Salsa, and Guacamole - 17

Organic Corn Tortilla Chips / Corn & Summer Squash Salsa Roja

Fresh Green Chickpea Hummus - 19

Woodfire Flatbread / Migella / Berbere

Di Stefano Burrata - 29

Wild Arugula / Prosciutto / Kalamata Olives / Local Olive Oil /

Heirloom Tomato / Acme Toast



10.4.24 Dinner

Served at 5 pm

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

Parmaggiano Regiano 3

Kalamata Olives // Wild Arugula 3

Red Onions // Garlic Confit 3

Fennel Sausage // Ham // Pepperoni 5

Burrata // Prosciutto 9

Main

Basil Pesto Pasta - 29

Fresh Fettucini / Cherry Tomato / Burrata / Wild Arugula

Fennel Sausage Pasta - 31

Fresh Pappardelle / Heirloom Tomato Sauce / Fresh Ricotta / Toasted Breadcrumbs / Greens

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

Fried Green Tomato / Sweet Pepper Relish / Sharp Cheddar / MSK Pickles / Romaine / Chipotle Aioli / MSK Fries

Mary’s Chicken al Mattone - 34

Heirloom Tomato Panzanella Salad / Feta / Basil / Persian Cucumber

Sierra Nevada Farms Bone-In Pork Chop - 37

Pepperonata / Stonefruit Jam

Wild Coho Salmon - 39

Fresh Cranberry Bean Ragu/ Cherry Tomato Caper Salsa

Painted Hills Bavette Steak - 44

Roasted Summer Squash / Garlic Confit / Basil

Pizza

Margherita - 24

Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 29

Sweet Corn / Tomato Sauce / Mozzarella

Summer Squash Pizza - 29

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

Fennel Sausage Pizza - 29

Calabrian Chili / Sweet Pepper / Mozzarella / Tomato Sauce / Kalamata Olive

Prosciutto - 31

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