

Small & To Share

Warm Olives - 9

Mediterranean Olive Mix / Castelvetroano / Garlic

Bowl of Soup - 12

MSK Fries - 12

Rosemary / Sea Salt / MSK Spices

Mirza Ghasemi - 14

Smokey Persian Eggplant Dip On Toast / Cherry Tomato / Organic Egg / Straus Yogurt / Fresh Herbs

Deep Fried Brussel Sprouts - 15

Pomegranate / Sage / Herb Yogurt Sauce

Organic Little Gem Salad - 16

Avocado / Persian Cucumber / Macerated Onion / Feta / Creamy Herb Dressing

Saffron Arancini's - 16

Mozzarella / Heirloom Tomato Sauce / Parmesan

Roasted Pork Belly - 16

Spiced Pear / Whipped Bleu Cheese / Macerated Shallot

Dino Kale Salad - 16

Pomegranate / Persimmon / Feta Cheese / Candied Walnut / Poppy Seed Dressing

Woodfire Roasted Cherry Tomatoes - 17

Whipped Goat Cheese / Olives / Basil / Acme Toast

Daily Selection Oysters

1/2 Dozen - 24 | Dozen - 48

Di Stefano Burrata - 29

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

Oven Roasted Tomato / Acme Toast



11.1.24 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

Parmagiano Regiano 3

Kalamata Olives // Wild Arugula 3

Red Onions // Garlic Confit 3

Fennel Sausage // Ham // Pepperoni 4

Burrata // Prosciutto 9

Main

Pasta Alla Norma - 28

Fresh Fettucini / Roasted Eggplant / Heirloom Tomato Sauce / Mint / Ricotta Salata

72 Hour Cooked Beef and Pork Ragu Pasta - 34

Fresh Papperdelle / Parmesan

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 / Bacon & Tomato Relish / Sharp Cheddar / MSK Pickles / Romaine / Chipotle Aioli / MSK Fries

Mary's Chicken al Mattone - 34

Brussel Sprouts / Butternut Squash / Sage

Sierra Nevada Farms Bone-In Pork Chop - 37

Pepperonata / Stonefruit Jam

Wild Coho Salmon - 39

Seasonal Vegetables / Cherry Tomato Caper Salsa

Painted Hills Bavette Steak - 44

Dino Kale / Yukon Potato

Pizza

Margherita - 24

Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 29

Sweet Peppers / Tomato Sauce / Mozzarella

Butternut Squash Pizza - 29

Bechamel / Sage / Mozzarella / Dino Kale / Brown Butter

Nduja Sausage Pizza - 29

Dino Kale / Red Onion / Mozzarella / Fried Rosemary / Lemon

Prosciutto - 31

Garlic Confit / Mozzarella / Wild Arugula / Parmesan / Oven Roasted Tomato