

## 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 -19  
Organic Medjool Dates / Laura Chenel Goat Cheese

Aidelles Chicken Apple Sausage Omelette - 19  
Sweet Corn / Gruyere

Applewood Bacon Omelette - 19  
Smoked Cheddar

Fra'Mani Ham Omelette - 20  
Brie

## 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

French Toast - 26  
Acme Levain / Roasted Grapes/ Roasted Stonefruit / Mascarpone /  
Organic Maple Syrup  
+ chocolate chips 3

Persian Breakfast - 28  
Wood Fire Flat Bread / Feta / Persian Cucumber / Radish / Walnut /  
Fresh Herbs / Kalamata Olives / Heirloom Tomato / Straus Butter /  
House Jam



10.4.24 Brunch  
Served Until 3 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.**

## BENEDICTS

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

Late Summer Vegetable Benedict - 26  
Two Organic Poached Eggs / Hollandaise / Bread  
Crumbs

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

Mary's Fried Chicken Benedict - 27  
Two Organic Poached Eggs / Chipotle Hollandaise /  
Sweet Peppers / Sweet Corn / Avocado

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

## BRUNCH SIDES

Toast and House Made Jam - 6

House Coffee Cake - 7

Two Organic Eggs Any Style - 7

House Made Cheddar & Jalapeno Biscuit - 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 - 14

Mascarpone Toast - 15

House Made 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 / Garlic

Fried Green Tomatoes - 10  
House Made Lemon Aioli

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 Bademjooon - 13  
Persian Eggplant Dip On Toast / Cherry Tomato / Fresh Herbs

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

## SANDWICH

+add MSK Fries 6

Painted Hill's Burger - 18  
MSK Pickles / Red Onion / Romaine Lettuce / Sharp Cheddar / Heirloom Tomato

Grilled Eggplant - 18  
Fresh Mozzarella / Basil Pesto / Heirloom Tomato / Wild Arugula / MSK Pickles

Mary's Fried Chicken Breast - 19  
Lemon Aioli / Romaine Lettuce / Cabbage Slaw

B.L.T.A - 21  
Apple Smoked Bacon / Romaine Lettuce / Heirloom Tomato / Avocado / Lemon Aioli / MSK Pickles

Painted Hill's Grilled Bavette Steak - 24  
Peperonata / Wild Arugula / Lemon Aioli / Pickled Vegetables



10.4.24 Lunch  
Served Until 5 pm

## 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

### 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

## SALAD

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

Heirloom Tomato Salad - 19  
Avocado / Laura Chanel Goat Cheese / Sunflower Seeds / Organic Mixed Greens / Balsamic Dressing

MSK Greek Salad - 19  
Sweet Peppers / Heirloom Tomato / Feta / Kalamata Olive / Persian Cucumber / Red Onion / Herbs / Romaine

Halfmoon Bay Fava Bean Salad - 21  
Avocado / Feta / Macerated Red Onion / Romaine Heart / Persian Cucumber / Herb Yogurt Dressing

## ENTREE

Basil Pesto Pasta - 29  
Fresh Fettucini / Cherry Tomato / Burrata / Wild Arugula

Fennel Sausage Pasta - 31  
Fresh Papperdelle / Heirloom Tomato Sauce / Fresh Ricotta / Toasted Breadcrumbs / Greens

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

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