

OMELETTES

All omelettes are served with a side of mixed greens and Acme toast
+ jalapeno 1 / bacon 4 / ham 4 / fennel sausage 4 / avocado 4

MSK Omelette - 19

Organic Medjool Dates / Laura Chenel Goat Cheese

Organic Summer Squash Omelette - 19

Basil / Feta

Aidelles Smoked Chicken Apple Sausage Omelette - 20

Dino Kale / Gruyere

Caramelized Onion & Yukon Potato Omelette - 19

Mozzerella

House Made Fennel Sausage Omelette - 20

Sweet Peppers / Smoked Gouda

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



11.1.24 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

Aidelles Smoked Chicken Apple Sausage Benedict - 26

Summer Squash / Dino Kale / Two Organic Poached Eggs / Salsa Verde

Portobello Mushroom Benedict - 27

Dino Kale / Fresh Garbanzo Bean / Sweet Peppers / Two Organic Poached Eggs / Chipotle Hollandaise

Smoked Salmon Benedict - 29

Persian Cucumber & Garbanzo Bean Salad / Organic Mixed Greens / Sour Cream / Two Organic Poached Eggs

72 Hour Cooked Beef & Pork Ragu Benedict - 27

Saffron Arancini / Two Organic Poached Eggs / Ricotta Salata

BRUNCH SIDES

Toast and House Made Jam - 6

Peach Crumble Bar - 5

Two Organic Eggs Any Style - 7

Painted Hill's Apple Smoked Bacon - 7

Aidelles Smoked 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 Grapefruit / Organic Pineapple

MSK Bloody Mary - 15

+2 Hanson Habanero 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 / Castelvetroano / Garlic

MSK Fries - 12

Rosemary / Sea Salt / MSK Spices

Mirza Ghasemi - 14

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

Deep Fried Brussel Sprouts - 15

Pomegranate / Sage / Herb Yogurt Sauce

Roasted Pork Belly - 16

Spiced Pear / Whipped Bleu Cheese / Macerated Shallot

Saffron Arancini's - 16

Mozzarella / Heirloom Tomato Sauce / Parmesan

Woodfire Roasted Cherry Tomatoes - 17

Whipped Goat Cheese / Olives / Basil / Acme Toast

Di Stefano Burrata - 29

Wild Arugula / Prosciutto / Kalamata Olives / Local Olive Oil / Oven Roasted Tomato / Acme Toast

SANDWICH

[+add MSK Fries 6](#) | [+add Organic Green Salad 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

Pepperonata / Wild Arugula / Lemon Aioli / Pickled Vegetables

Oyster Po' Boy - 25

Tartar Sauce / Romaine Lettuce / Cabbage Slaw



11.1.24 Lunch
Served Until 5 pm

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

Add To Your Pizza

Parmaggiano Regiano 3

Kalamata Olives // Wild Arugula 3

Red Onions // Garlic Confit 3

Fennel Sausage // Ham // Pepperoni 4

Burrata // Prosciutto 9

SALAD

[+Marys Chicken 8](#) / [Steak 10](#) / [Wild Fish of the Day 12](#)

MSK Greek Salad - 19

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

Bartlette Pear Salad - 19

Mandarin / Organic Carrot / Point Reyes Blue Cheese / Candied Walnut / Poppy Seed Dressing

Pomegranate Salad - 20

Persimmon / Goat Cheese / Organic Baby Kale / Pomegranate Dressing / Pumpkin Seed

ENTREE

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

Fish 'n Chips - 32

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

Mary's Chicken al Mattone - 34

Brussel Sprouts / Brown Butter / Butternut Squash

Sierra Nevada Farms Bone-In Pork Chop - 37

Pepperonata / Stomefruit Jam

Wild Coho Salmon - 39

Seasonal Vegetables / Cherry Tomato Caper Salsa

Painted Hills Bavette Steak - 44

Organic Dino Kale / Yukon Potato