

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

Fra'Mani Ham Omelette - 20

Leeks / Brie

Chantrelle Mushroom Omelette - 20

Mozzarella

Aidelle's Smoked Chicken Apple Sausage Omelette - 21

Dino Kale / Mozzarella

Basil Pesto Omelette - 21

Oven Roasted Tomato / Feta

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 / Persimmon / Carmelized Apple / Cranberry Sauce / Citrus Butter / Organic Maple Syrup
+ chocolate chips 3

Persian Breakfast - 28

Wood Fire Flat Bread / Feta / Persian Cucumber / Radish / Walnut / Fresh Herbs / Kalamata Olives / Straus Butter / House Jam



12.02.24 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

Aidelle's Smoked Chicken Apple Sausage Benedict - 25

Brussel Sprouts / Butternut Squash / Two Organic Poached Eggs / Salsa Verde

Smoked Salmon Benedict - 29

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

Dungeoness Crab Benedict - 39

Fennel / Leeks / Fresh Garbanzo / Two Organic Poached Eggs / Bearnaise Sauce

BRUNCH SIDES

Toast and House Made Jam - 6

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 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

Organic Dino Kale - 11

Garlic / Chili Flake / Lemon

MSK Fries - 12

Rosemary / Sea Salt / MSK Spices

Deep Fried Brussel Sprouts - 15

Pomegranate / Sage / Herb Yogurt Sauce

Woodfire Roasted Romanesco - 19

Roasted Garlic Tahini / Cranberry Chili Oil / Saffron

Fillet Mignon Beef Tartar - 26

Capers / Shallot / Tarragon / MSK Pickles / Quail Egg / Crostini

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

Pesto Cheese Panini - 18

White Cheddar / Gruyere / Mozzarella / Wild Arugula / Roasted Tomato / MSK Pickles

Mary's Fried Chicken Breast - 19

Lemon Aioli / Romaine Lettuce / Cabbage Slaw

Painted Hill's Grilled Bavette Steak - 24

Balsamic Onions / Wild Arugula / Lemon Aioli / Wild Arugula Salad

Dungeoness Crab Cake - 27

Tartar Sauce / Organic Romaine / Cabbage Slaw



12.02.24 Lunch

Served Until 5 pm

PIZZA

Margherita - 24

Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 29

Fennel / Tomato Sauce / Mozzarella

Butternut Squash - 29

Bechamel / Sage / Mozzarella / Dino Kale / Brown Butter

House Made Fennel Sausage - 31

Chanterelle Mushroom / Carmelized Endive / Mozzarella / Red Onion / Fresh Ricotta

Prosciutto - 31

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

Add To Your Pizza

Parmaggianno 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](#)

Bartlette Pear Salad - 19

Mandarin / Organic Carrot / Laurel Chanel Goat Cheese /

Roasted Almond / Poppy Seed Dressing / Organic Mixed Greens

Pomegranate Salad - 20

Persimmon / Feta / Pumpkin Seed / Pomegranate Dressing /

Organic Baby Kale

Pink Lady Apple Salad - 19

Currants / Celery / Point Reyes Blue Cheese / Candied Walnut /

Balsamic Dressing / Organic Mixed Greens

ENTREE

Pear & Goat Cheese Ravioli - 29

Bartlette Pear / Aged Balsamic / Roasted Nuts / Sage

Braised Chuck Pasta - 35

Fresh Papperdelle / Gremolota / Parmigianno Reggiano

Dungeoness Crab Pasta - 39

Saffron Fettucini / Leek / Fresh Garbanzo / White Wine Sauce

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 / Butternut Squash / Brown Butter / Sage

Sierra Nevada Farms Bone-In Pork Chop - 37

Morrocان Spiced Napa Cabbage / Pear Jam

Wild Halibut - 39

Fennel / Leek / Dino Kale / Fresh Garbanzo Beans / Blue Lake

Bean / Meyer Lemon Salsa

Grilled Painted Hills Filet Mignon - 59

Potato-Leek Gratin / Blue Lake Bean