

OMELETTES

All omelettes are served with a side of mixed greens and Acme toast
+ bacon 3 / ham 3 / fennel sausage 3 / avocado 3

MSK - 22

Organic Medjool Dates / Laura Chenel Goat Cheese

Caggiano Chicken Apple Sausage - 21

Gruyere / Sweet Yellow Corn

Organic Baby Spinach - 20

Mozzarella

Summer Squash - 21

Basil / Feta

Niman Ranch Ham - 22

Brie / Leek

BENEDICTS

Niman Ranch Ham - 26

Two Poached Eggs / Hollandaise

Caggiano Chicken Apple Sausage - 28

Organic Carrot / Leeks / Two Poached Eggs /

Fire Roasted Salsa Verde

Mary's Fried Chicken & French Toast - 31

Two Poached Eggs / Chipotle Maple Hollandaise

Chicken Olviah Benedict - 27

Persian Potato Salad / English Pea / Two Poached Eggs / MSK Pickles

Smoked Salmon - 29

Persian Cucumber Salad / Two Poached Eggs / Sour Cream



05.29.26 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. 3% processing fee added to card transactions.

ENTREES

French Toast - 26

Acme Levain / Roasted Cherry / Apricot / Nectarine /
Marscapone / Organic Maple Syrup
+ chocolate chips 3

Persian Breakfast - 26

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

Old-Fashioned Potato Hash - 27

House Made Pork Fennel Sausage / Yukon Gold Potato /
Acme Levain / Red Onion / Two Organic Sunny Side Eggs

Old-Fashioned Veggie Hash - 27

Seasonal Vegetables / Yukon Gold Potato /
Acme Levain / Red Onion / Two Organic Sunny Eggs

Niman Ranch Ham Chilaquiles - 27

Niman Ranch Ham / Scrambled Eggs / Jalapeno / Red
Onion / Organic Corn Tortilla Strips / House Made Fire
Roasted Tomatillo Salsa Verde / Sour cream / Cilantro

BRUNCH SIDES

House Made Muffin of the Day - 6

Acme Levain Toast - 6

Straus Butter / House Made Jam

Painted Hill's Apple Smoked Bacon - 7

Caggiano Chicken Apple Sausage - 7

Niman Ranch Ham - 7

House Made Pork Fennel Sausage - 7

Two Organic Eggs Any Style - 7

Yukon Gold Roasted Potato - 14

Seasonal Fruit - 14

Avocado Toast - 14

Mascarpone Toast - 17

House Made Strawberry Balsamic Jam / Local Honey

Fruit, Straus Yogurt & House Made Granola - 17

BOOZY BRUNCH

Mimosa - 14

Fresh Squeezed Orange / Fresh Squeezed
Grapefruit / Organic Pineapple / Organic
Cranberry

Boozy Lattes - 15

Chocolate / Hazlenut / Sea Salt Caramel

MSK Bloody Mary - 15

+2 Hanson Habanero Vodka

Espresso Martini - 16

Gruven Vodka / Mr. Black Coffee Liqueur
Fresh Espresso

Bottomless Mimosas

Bottomless Mimosas will be available for \$34 per person, each party will be limited to one choice of juice, time limit of 60 minutes.

SMALL & TO SHARE

Cup of Soup - 6 / Bowl of Soup - 12

Warm Olives - 10

Mediterranean Olive Mix / Castelvetro / Garlic

Belgioioso Burrata - 19

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

Woodoven Roasted Summer Squash - 13

Basil / Green Garlic

Corn Off The Cobb - 15

Chili Butter / Avocado Crema / Cotija

Eggplant Involtni - 16

Heirloom Tomato Sauce / Basil / Fresh Mozzarella / Parmesan

SANDWICH

+Add MSK Fries 6 | +Add Organic Mixed Greens 6

Painted Hill's Burger - 19

MSK Pickles / Red Onion / Romaine Lettuce / Sharp White Cheddar

Mary's Fried Chicken Breast - 21

House Made Lemon Aioli / Romaine Lettuce / Cabbage Slaw

Grilled Eggplant - 19

Basil Pesto / Fresh Mozzarella / Wild Arugula / Oven Roasted Tomato / MSK Pickles

Saffron & Yogurt Marinated Skewers

Woodfire Flatbread / Persian Cucumber Salad / Sumac / Herb Dressing

Joojeh Chicken Thigh - 21 | Filet Mignon - 26

Chicken Olviah - 21

Persian Potato Salad / Hard Boiled Egg / English Pea / MSK Pickles



05.29.26 Lunch
Served Until 5 pm

WOOD FIRED PIZZA

Margherita - 25

Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 28

Corn / Tomato Sauce / Mozzarella

Summer Squash - 29

Roasted Spring Onion / Mozzarella / Pesto / Kalamata Olive / Feta

Prosciutto - 31

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

Pizza Alla Norma - 29

Roasted Eggplant / Spring Onion / Mozzarella / Oven Roasted Tomato / Mint / Ricotta Salata

PIZZA ADD-ONS

Parmaggiano Reggiano 4

Kalamata Olives // Wild Arugula // Red Onions // Garlic Confit 3

Fennel Sausage // Ham // Pepperoni 5 Burrata // Prosciutto 9

Join Us for Late Night Chef's Special
Last Hour of Service Every Night

\$38

Chef's Daily Choice of Protein

Roasted Herbed Potatoes / Arugula Salad
5 oz glass of Wine



SALAD

+Mary's Chicken 9 / Steak 12 / Wild Fish of the Day 15 / Smoked Salmon 12

English Pea Salad - 22

Applewood Smoked Bacon / Yukon Potato / Macerated Onion /

Organic Romaine / Point Reyes Blue Cheese / Mustard Dressing

Fava Bean Salad - 22

Avocado / Pickled Onion / Radish / Feta / Romaine /

Herb Yogurt Dressing / Persian Cucumber

Strawberry Salad - 21

Goat Cheese / Baby Spinach / Hazelnut Praline / Balsamic Dressing

ENTREE

Three Wild Fish Tacos - 29

Cabbage Slaw / House Made Fire Roasted Tomatillo Salsa Verde / Sour Cream

Painted Hills Grilled Hanger Steak - 49

Grilled Spring Onion / Yukon Gold Potato

Mary's Chicken al Mattone - 33

Seasonal Vegetables / Demi-Glace

72 Hour Long Cooked Lamb Ragu - 35

Fresh Papperdelle / Parmesan

Wild Yellow Tail - 39

Organic Carrot / Fava / Leek / Baby Spinach / Meyer Lemon Salsa

Basil Pesto Pasta - 29

Fresh Fettuccini / Burrata / Parmesan / Pinenut / Arugula

Fish 'n Chips - 29

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

Sierra Nevada Farms Bone-In Pork Chop - 41

Moroccan Braised Cabbage / Smokey Eggplant Relish