

Small & To Share

Warm Olives - 10

Mediterranean Olive Mix / Castelvetrano / Garlic

Late Spring Fruit - 16

Fresh Ricotta Cheese / Mint / Tarragon / Hazelnut Praline

Fava Bean Salad - 15

Avocado / Pickled Onion / Cucumber / Feta / Herb Yogurt Dressing

Corn Off The Cobb - 15

Chili Butter / Avocado Crema / Cotija

Bowl of Soup - 12

BelGioioso Burrata - 19

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

Woodfire Oven Roasted Summer Squash - 13

Basil / Garlic Confit

Saffron & Yogurt Marinated Skewers

Woodfire Flatbread / Fresh Herbs / Sumac / Herb Dressing

[Joojeh Chicken Thigh - 16/](#) [Filet Mignon - 21](#)

Kashke Bademjan - 16

Acme Toast / Straus Yogurt

Woodfire Balsamic Roasted Figs- 17

Whipped Goat cheese / Prosciutto / Wild Arugula

Deep Fried Local Calamari - 19

Chipotle Aioli

Moroccan-Style Braised Napa Cabbage - 13

Whipped Feta Cheese



06.11.26 Dinner

Served at 5pm

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.

3% Card Processing Fee added to all card transactions.

Parties of 6 or more will be charged a 20% **service fee.**

**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
with Parmesan

5 oz glass of

2025 Wairau River, Sauvignon Blanc

or

2023 Cusumano, Nero D'Avola

Main

Painted Hills Grilled Hanger Steak - 49

Grilled Spring Onion / Yukon Gold Potato

1/2 Pound Wagyu Cheeseburger - 32

Beer Battered Onion Rings / Sharp White Cheddar / Charred Leek Aioli / Wild Arugula / Smokey Eggplant Relish / MSK Fries

Mary's Chicken al Mattone - 33

Seasonal Vegetables / Demi-Glace

Sierra Nevada Farms Bone-In Pork Chop - 41

Moroccan Braised Cabbage / Smokey Eggplant Relish

Wild Catalina White Seabass - 39

Italian Butterbean Ragu / Meyer Lemon Salsa

Eggplant Pasta Alla Norma - 29

Fresh Fettuccini / Ricotta Salata / Heirloom Tomato Sauce / Mint

Fresh Squid Ink Fettuccini - 34

House Made Nduja Sausage / Little Neck Clams / White Wine Sauce / Toasted Bread Crumbs

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 Olives / 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

Parmagiano Reggiano 4

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

Fennel Sausage // Ham // Pepperoni 5

Burrata // Prosciutto 9