

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 Chèvre

Caggiano Chicken Apple Sausage - 21

Gruyere / Brentwood Corn

Applewood Smoked Bacon - 21

White Cheddar

Rose Lane Farms Summer Squash - 20

Basil / Feta

Niman Ranch Ham - 21

Brie

BENEDICTS

Niman Ranch Ham - 26

Two Poached Eggs / Hollandaise

Caggiano Chicken Apple Sausage - 28

Organic Carrot / Rose Lane Farms Summer Squash / Two Poached Eggs /

Fire Roasted Tomatillo Salsa

Mary's Fried Chicken & French Toast - 31

Two Poached Eggs / Chipotle Maple Hollandaise

Smoked Salmon - 29

Cabrillo Farms Blue Lake Beans / English Pea / Two Poached Eggs /

Brentwood Corn / Hollandaise

Prime Rib - 35

Two Poached Eggs / Wood-Fired Carrots / Red Onion

Cabrillo Farms Bluelake / Hollandaise



06.19.26 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. 4% processing fee added to card transactions.

ENTREES

French Toast - 26

Acme Levain / Roasted Plum / Apricot / Peach /
Marscapone / Organic Maple Syrup
+ chocolate chips 3

Persian Breakfast - 26

Wood-Fired Flatbread / Feta / Persian Cucumber /
Almonds / Fresh Herbs / Kalamata Olives /
Heirloom Tomatoes / Salted 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

Scrambled Eggs / Jalapeno / Red Onion / Mi Rancho Corn
Tortilla Strips / House Made Fire Roasted Tomatillo Salsa /
Sour cream

BRUNCH SIDES

Banana & Chocolate Chip Bread Pudding - 6
Whipped Cream

Acme Levain Toast - 6
Salted Butter / House Made Jam

Painted Hill's Apple Smoked Bacon - 7

Caggiano Chicken Apple Sausage - 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 - 15
House Made Strawberry Balsamic Jam / Local Honey

Fruit, Straus Yogurt & House Made Granola - 15

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 / Castelvetrano / Garlic

BelGioioso Burrata - 19

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

Wood Fired Oven Roasted Rose Lane Farms Summer Squash - 13

Basil / Garlic Confit

Corn Off The Cobb - 15

Chili Butter / Avocado Crema / Cotija

Kashke Bademjan - 16

Sourdough Flatbread / Fermented Yogurt

SANDWICH

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

Painted Hill's Burger - 19

MSK Pickles / Red Onion / Romaine / Sharp White Cheddar / Ledesma Family Farms Heirloom Tomato

Mary's Fried Chicken - 21

House Made Lemon Aioli / Romaine / 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](#)

BLT&A - 27

Applewood Smoked Bacon / Romaine / Aioli / Avocado / Ledesma Family Farms Heirloom Tomato / MSK Pickles

Chicken Olviah - 21

Persian Potato Salad / Hard Boiled Egg / English Pea / MSK Pickles
Ledesma Family Farms Heirloom Tomato / MSK Pickles

French Dip - 27

Shaved Prime Rib / Horseradish Sour Cream / Gruyere / Roasted Onion / Beef Jus / Cabrillo Farms Blue Lake Beans



06.26.26 Lunch
Served Until 5 pm

WOOD FIRED PIZZA

Margherita - 25

Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 28

Corn / Tomato Sauce / Mozzarella

Housemade Nduja / Ricotta - 29

Spicy Pork Salumi / Rose Lane Farm Summer Squash / Mozzarella / Spring Onion / Calabrian Chili Honey

Prosciutto - 31

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

Roasted Black Mission Fig - 29

Point Reyes Blue Cheese / Creamy Onions / Thyme / Aged BalsamicMint /

PIZZA ADD-ONS

Parmiggiano 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

Cabrillo Farms English Pea Salad - 23

Applewood Smoked Bacon / Yukon Potato / Macerated Onion / Little Gem / Point Reyes Blue Cheese / Mustard Dressing

Cabrillo Farms Fava Bean Salad - 22

Avocado / Pickled Onion / Radish / Feta / Little Gem / Herb Yogurt Dressing / Persian Cucumber

Grilled Ponce Farms Peach Salad - 21

Point Reyes Blue Cheese / Organic Mixed Greens / Candied Almonds / Cabernet Dressing

Ledesma Family Farms Heirloom Tomato - 21

ENTREE

Three Wild Fish Tacos - 29

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

Mary's Chicken al Mattone - 33

Ledesma Family Farms Heirloom Tomato Panzanella / Demi-Glace

Wild San Francisco Halibut - 39

Italian Butterbean Ragù / Meyer Lemon Salsa

Summer Squash & Brentwood Corn Ravioli - 29

Rose Lane Farms Summer Squash / Ricotta

Wild Rock Fish & Chips - 29

Beer Batterer / MSK Fries / Cabbage Slaw / Housemade Caper Tarter Sauce