

Small & To Share

Warm Olives - 9
Mediterranean Olive Mix / Castelvetro / Garlic

Fried Green Tomatoes - 10
House Made Lemon Aioli

Bowl of Soup - 12

MSK Fries - 12
Rosemary / Sea Salt / MSK Spices

Fava Bean Toast - 13
Fresh Ricotta / Garlic / Mint

Woodfire Roasted Summer Squash - 13
Garlic Confit / Basil

Kashke Bademjoon - 13
Persian Eggplant Dip On Toast / Cherry Tomato / Fresh Herbs

Applewood Smoked Bacon & Jalapeno Mac n Cheese Puffs - 14
Cheese Syringe / Scallion / Parmesan / Chipotle Aioli

Organic Stonefruit “Carpaccio” - 16
Stracciatella / Mint / Watermelon / Citronette

Heirloom Melon & Prosciutto - 16
Whipped Goat Cheese / Aged Balsamic / Wild Arugula

Woodfire Roasted Cherry Tomatoes - 17
Whipped Goat Cheese / Olives / Basil / Acme Toast

Chips, Salsa, and Guacamole - 17
Organic Corn Tortilla Chips / Corn & Summer Squash Salsa Roja

Di Stefano Burrata - 29
Wild Arugula / Prosciutto / Kalamata Olives / Local Olive Oil /
Heirloom Tomato / Acme Toast



9.30.24 Dinner Served at 5 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.

Add to your pizza

Parmeggiano Regiano 3

Kalamata Olives // Wild Arugula 3

Red Onions // Garlic Confit 3

Fennel Sausage // Ham // Pepperoni 5

Burrata // Prosciutto 9

Main

Basil Pesto Pasta - 29
Fresh Fettucini / Cherry Tomato / Burrata / Wild Arugula

Fennel Sausage Pasta - 31
Fresh Pappardelle / Heirloom Tomato Sauce / Fresh Ricotta / Toasted Breadcrumbs/
Greens

Three Wild Fish Tacos - 32
Cabbage Slaw / Fire-Roasted Tomatillo Salsa Verde / Sour Cream / Cilantro

Fish ‘n Chips - 32
Beer Battered Wild Rockfish / MSK Fries / Tartar Sauce / Cabbage Slaw

1/2 Pound Wagyu Cheese Burger - 32
Fried Green Tomato / Sweet Pepper Relish / Sharp Cheddar / MSK Pickles / Ro-
maine / Blue Cheese Aioli / Heirloom Tomato / MSK Fries

Mary’s Chicken al Mattone - 34
Heirloom Tomato Panzanella Salad / Feta / Basil / Persian Cucumber

Sierra Nevada Farms Bone-In Pork Chop - 37
Pepperonata / Stonefruit Jam

Wild Coho Salmon - 39
Fresh Cranberry Bean Ragu/ Cherry Tomato Caper Salsa

Painted Hills Bavette Steak - 44
Roasted Summer Squash / Garlic Confit / Basil

Pizza

Margherita - 24
Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 29
Sweet Corn / Tomato Sauce / Mozzarella

Summer Squash Pizza - 29
Basil Pesto / Heirloom Tomato / Mozzarella / Red Onion / Feta / Sweet Corn

Fennel Sausage Pizza - 29
Calabrian Chili / Sweet Pepper / Mozzarella / Tomato Sause / Kalamata Olive

Prosciutto - 31
Garlic Confit / Mozzarella / Wild Arugula / Parmesan / Cherry Tomato