

WOOD-FIRED PIZZA

FRI 4:00-6:30

SOURDOUGH RED PIZZA 🌿 \$ 17.25

housemade pasta filata cheese, crushed tomatoes, salt, fresh basil and oregano

SOURDOUGH WHITE PIZZA 🌿 \$18.25

housemade pasta filata and ricotta cheeses, fresh garlic, olive oil, salt and oregano

SOURDOUGH MEAT LOVERS \$22.50

housemade pasta filata cheese, crushed tomatoes, housemade sausage & pepperoni, salt and oregano

OUR PIZZA SPECIAL \$22.99

check out our socials or stop in the store to find out this week's special pizza!

CAESAR SALAD \$14.99

local romaine, housemade caesar dressing, parmesan, & topped with sourdough focaccia croutons

FERMENTED FRENCH FRIES 🌿 \$7.99

fermented & twice fried in lard, served with housemade ketchup and mayo

HOW TO ORDER PIZZA:

These dinner specials are **only** on friday. Either order ahead on our website or give us a call to secure your order & select a timeslot.

To ensure maximum freshness, we start making your pizza when you walk in!

WHAT MAKES US DIFFERENT

At the Modern Stone Age Kitchen, everything is prepared 100% from scratch relying on traditional approaches to make our food as safe, nourishing & delicious as possible

At MSAK, we...

- Use ancestral approaches to maximize safety, nutritional value & flavor
- Use **sourdough**, nixtamalization, fermentation and/or soaking techniques with **ALL** grains, seeds, nuts or legumes
- Exclusively use high-quality fats – **NO industrial nut or seed oils**
- Champion a nose-to-tail approach to butchering and cooking
- Favor low oxalate options
- Exclusively use unrefined sugar, maple syrup and/or honey – **NO refined sweeteners**
- Celebrate seasonality & locality
- Work towards sustainability in our packaging
- Cultivate a **friendly & warm environment** for all who come in!

OPEN:
mon-thr: 8am - 4pm
fri: 8am - 6pm
sat: 8am - 2pm
sun: 9am - 2pm

SERVING:
breakfast: 8am - 11am
lunch: 11am - 3pm
(11am-2pm on sat & sun)
pizza: 4pm - 6pm (fri)



CREATING SCRATCH-MADE,
ARTISAN FOOD TO HELP YOU
#EATLIKEAHUMAN

- 📞 + (410)-996-4776
- ✉ info@eatlikeahuman.com
- 🌐 moderstoneagekitchen.com
- 📷 @modernstoneagekitchen
- 📍 236 Cannon St, Chestertown, MD 21620

100% SOURDOUGH. 100% GENUINE.

BREAKFAST

MON-SAT

BREAKFAST SANDWICH \$4.00 - 15.00
choice of sourdough croissant, bagel or bread,
topped with local eggs & housemade meats

BASIC BAGEL 🌿 \$5.00
plain, everything, sea salt or old bay
sourdough bagel - slathered with fermented
butter or housemade cream cheese

OMELETTE 🌿🌾 \$10.00 - 15.00
local eggs & side of sourdough bread &
fermented butter with your choice of filling:
cheese, western, veggie or meat lovers

RICOTTA TOAST 🌿 \$9.50 - 12.50
traditional sourdough slathered with
housemade ricotta and topped with avocado
or tomato & basil

YOGURT PARFAIT 🌿🌾 \$8.50
housemade yogurt topped with our soaked
granola and drizzled with fermented honey

LOCAL EGGS 🌿🌾 \$4.00 - 10.00
two local eggs cooked to your liking: fried,
scrambled, sunnyside up or over-easy

SIDE OF MEAT 🌾 \$4.00
homemade sausage, bacon or scrapple

SOURDOUGH PASTRIES 🌿 \$4.00 - 9.00
all your favorites - with NO refined sugar!

SPECIALS

SAT BREAKFAST

SOURDOUGH FRENCH TOAST 🌿 \$13.00
a thick slice of sourdough soaked with local
egg, milk & lemon custard served with
fermented butter & local maple syrup

SOURDOUGH WAFFLE 🌿 \$8.00
sourdough belgian waffle topped with
fermented butter & local maple syrup

BISCUITS & SAUSAGE GRAVY \$14.00
sourdough biscuits covered in butter &
topped with sausage & sourdough gravy

HOW TO ORDER FOOD MON-SAT:

Call ahead or walk in to eat in the shop, or
take it to go! **Make sure to ask about
weekly specials.** See directions on back for
ordering friday night pizza.

WHAT ELSE DO WE DO?

- We have a **full sourdough bakery** with a
spread of breads/cookies available
Monday-Saturday
- We **cater** & host private events
- We do **classes** through our non-profit,
the Eastern Shore Food Lab. Check
online for more information!

🌿 = vegetarian 🌿🌾 = vegan 🌾 = gluten free

LUNCH

MON-SAT

CHICKEN SALAD \$14.50
house-roasted chicken in housemade aioli, on
sourdough with local lettuce & tomato

CAPRESE 🌿 \$13.50
house mozzarella, fermented peppers, local
tomatoes, evoo & balsamic vinegar on
rosemary focaccia

HUMMUS 🌿🌿 \$11.50
homemade hummus on sourdough, topped
with lettuce, tomatoes, onions & olive oil

LIVERWURST \$13.00
housemade liverwurst with sliced onion,
lettuce & mustard on new york style deli rye

ROAST BEEF \$16.00
thin slices of roast beef with horseradish
sauce, lettuce, tomato, onions, & young
provolone - served on sourdough barley ale

CHEESE PANINI 🌿 \$10.00
our take on a classic with housemade
cheese on sourdough bread

PORK RINDS 🌾 \$14.00
fried in lard with a side of your choosing:
crema, pâté, hummus or pimento cheese

ASK ABOUT OUR LUNCH SPECIALS

ALL SANDWICHES CAN BE ENJOYED AS SALADS 🌾

ALL SANDWICHES COME WITH A SIDE:

- fermented potato chips* 🌾
- tortilla chips* 🌾
- coleslaw 🌿🌾
- pork rinds* 🌾
- fermented carrots 🌿🌿🌾
- sauerkraut 🌿🌿🌾
- apple sauce 🌿🌾

*we fry in lard