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



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

BREAKEAST 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

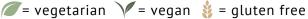
HOW TO ORDER FOOD MON-SAT:

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!





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*

pork rinds*

- fermented carrots \(\sigma \sigma \) \(\sigma \)
- tortilla chips* • coleslaw @ & • apple sauce @ &
 - *we fry in lard