



Dinner

Starters

- Soup of the Day - Cup 5 Bowl 7
- Warm Castelvetro olives 5
- Corn off the cob with chili 6
- Organic Acme bread with butter & olive oil 5
- Burrata on levain toast drizzled with olive oil & sea salt 12
Add La Quercia prosciutto 7 / Add cherry tomato 4
- Cranberry bean & cherry tomato ragu 9
- Deep fried shishito peppers with lemon aioli 8
- Brokaw avocado on levain with heirloom cherry tomato & McCauley olive oil 10
- MSK Fries- seasoned with sea salt & rosemary 7

Salads

- Add Chicken 6 / Add Fish of the Day 14/ Add Smoked Wild Coho Salmon 12
- Warm seasonal vegetables with sea salt, olive oil 15
- Caprese, heirloom tomato, fresh mozzarella, lemon basil,
wild arugula, balsamic dressing 12
- Nicoise, Amorosa potato, cherry tomato, red onion, green bean,
hard boiled egg, kalamata olive, tomato vinaigrette 12
- English pea, Red Little Gem, lemon cucumber, shaved pecorino,
silver lime, toasted almonds 12
- Organic mixed lettuces, balsamic dressing 9

Fresh Pasta

- Pappardelle with fennel sausage, garlic, chili flakes, greens,
bread crumbs & ricotta 24
- Fettucini with English pea, mint, garlic & ricotta salata 17
- Pasta alla Norma: Eggplant, mint, spring onion, heirloom tomato sauce & ricotta salata 19

Due to our limited kitchen space, please, no substitutions
City mandates require that water is served only upon request

Please disclose any food allergies at the time of ordering so we can insure your food safety

Happy Hour 3pm-5pm Monday - Friday



Entree

Main St. Burger - SunFed Ranch grass-fed beef topped
with sharp cheddar, heirloom tomato & caramelized onions with MSK fries 15
Add Gruyère / Mozzarella / Apple wood smoked bacon / Avocado/ Point Reyes bleu cheese / Goat cheese 2.50 each

Niman Ranch country style pork chop with cranberry bean ragu 31

Two fish tacos with sour cream, cabbage slaw, tomatillo salsa with a cup of soup 19

Chicken al Mattone with heirloom tomato panzanella salad 25

Niman Ranch grilled Bavette steak with green beans 38

Grilled lamb chop with roasted summer squash 36

Beer Battered Fish & Chips - Fish of the day in light beer batter over MSK fries
with side of cabbage slaw & house-made tartar sauce 19

Fish of the day over seasonal vegetables 31

Dessert

Organic summer fruit 7

Yellow peach upside-down cake with mascarpone whipped cream 7

Affogato- Mint chocolate chip ice cream with a double shot of espresso 5

Stonefruit & berry crisp with streusel topping
& scoop of vanilla ice cream 9

Ice Cream Quattro:

Caramel Toffee Crunch, Brown Sugar Banana, Coffee & Dutch Chocolate 8

Check us out on Facebook to get daily menu updates
Main Street Kitchen also provides catering & we would love to cater your events!

A 20% service charge will apply to all parties of 6 or more // A \$20 corkage will apply to all bottles not purchased at MSK
// \$2 cutting fee for any pastries not purchased at MSK

All of our produce, seafood, meats & poultry come from farms, ranches, and fisheries guided by sustainability
We love our local farmers and source locally wherever possible