



Lunch

## Breakfast

All omelettes served on Acme whole wheat sour dough lavan  
with side of organic mixed greens  
Egg Whites only add 2

MSK Omelette - Dates & goat cheese 13

Cherry tomato, basil & feta 13

Fra' Mani ham & brie 14

Chicken apple sausage, corn & gruyere 14

Old fashioned potato hash with house-made fennel sausage & red onions  
topped with two organic eggs sunny side up 19

Vegetarian potato hash with seasonal vegetables & spring onions  
topped with two organic eggs sunny side up 19

## Starters

Soup of the Day - Cup 5 Bowl 7

Warm Castelvetro olives 5

Corn off the cob with chili 6

Burrata on levain toast drizzled with olive oil & sea salt 12  
Add La Quercia prosciutto 7 / Add cherry tomato 4

Deep fried shishito peppers with lemon aioli 8

Cranberry bean & cherry tomato ragu 8

Brokaw avocado on levain with heirloom tomato & McCauley olive oil 10

MSK Fries- seasoned with sea salt & rosemary 7

## Salads

All salads served on Acme whole wheat sourdough lavain  
Add Chicken 6 / Add Fish of the Day 14/ Add Smoked Wild Coho Salmon 12

Warm seasonal vegetables with sea salt, olive oil 15

La Quercia prosciutto, melon, goat cheese, mixed lettuces, balsamic dressing 15

Wild arugula, seasonal organic fruit, Medjool dates, candied pecans,  
feta, balsamic dressing 15

Brokaw Avocado, heirloom tomato, goat cheese, sunflower seed,  
mixed lettuces, balsamic dressing 15

Nicoise, Amorosa potato, cherry tomato, red onion, green bean,  
hard boiled egg, kalamata olive, tomato vinaigrette 14

Organic mixed lettuces, balsamic dressing 9

Happy Hour 3Pm-5Pm Monday - Friday

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



## Sandwich

- Main St. Burger - SunFed Ranch grass-fed beef with sharp cheddar, heirloom tomato & caramelized onion with MSK fries 15  
Add Gruyère / Mozzarella / Point Reyes blue cheese / Goat cheese/ Apple Wood smoked bacon / Avocado 2.50 each
- Niman Ranch steak with lemon aioli, wild arugula, balsamic onions & MSK fries 17
- Fried organic Mary's Chicken breast on soft Acme roll with lemon aioli & cabbage slaw 15
- Grilled eggplant sandwich with fresh mozzarella, pesto, heirloom tomato, wild arugula & MSK pickles 12
- BLTA - Applewood smoked bacon, lettuce, heirloom tomato, avocado, lemon aioli & side of MSK pickles 16

## 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

## Entree

- 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 & mint 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 dollar 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