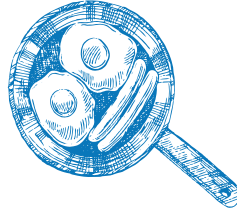




OMELETTES

All omelettes are served on Acme levain with organic mixed greens

- MSK Omelette / Medjool dates / Laura Chenel goat cheese 13
Adelle's chicken apple sausage / jalapeno 13
Fra' Mani ham / leeks / brie 14
Hedgehog mushroom / mozzarella 14
Dino kale / feta 13



MAIN BITES

- Old Fashioned potato hash / house-made fennel sausage / red onion / two sunny side eggs 17
Vegetarian hash / seasonal vegetables / Yukon potato / red onion / two sunny side eggs 17
Roasted wild Steelhead / two poached eggs/ caper / cucumber / red onion / sour cream 19
MSK Chilaquiles scramble / Fra' Mani ham / jalapeno / red onion / corn tortilla / salsa verde / sour cream 18
Fra' Mani ham benedict / two organic poached eggs / hollandaise 18
Slow-cooked Superior Farm lamb ragu / two poached eggs / herb salsa / pecorino romano 24
MSK Persian breakfast / woodfired flat bread / feta / Persian cucumber / fresh walnuts / herbs 14
Vegetarian benedict / seasonal vegetables / two poached eggs / hollandaise / breadcrumb 18
Chicken apple sausage benedict / Brussel sprout / butternut squash / two organic poached eggs / salsa verde 19
French toast / Acme levain / caramelized apple / banana / pear / mascarpone 17

1358 North Main Street WALNUT CREEK, CA

OPEN

Mon, Weds, Thurs & Fri @ 8AM Saturday & Sunday @ 9AM

925.933.1001

ORGANIC

www.mainstkitchen.com

locally sourced

SEASONAL MENU

PRIVATE EVENTS

@mainstreet_kitchen

event catering

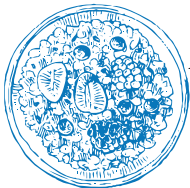
DRINKS

- Organic coffee 3
Harney & Sons tea 5
Hot Chocolate 4
Latte 5
+vanilla / mint / lavender / mocha 1
Cappuccino 4
Double Espresso 3
Americano 4
Fresh Squeezed OJ 5
Blood Orange Juice 5



SIDE BITES

- Bowl of seasonal fruit 7
Fruit / Straus yogurt / house-made granola 9
Acme bread / house-made jam / Straus butter 6
Two organic eggs any style 6
Mascarpone / local honey/ toast 9
Roasted Yukon gold potato / red onion 7
Fennel sausage / Fra' Mani ham / chicken apple sausage / bacon 6
Acme sourdough / avocado / sea salt / olive oil 8
House-made baklava 4



BOOZY BRUNCH

- Classic Mimosa 9
Bottomless 21 (90 mins)
Pomegranate mimosa 10
Peach mimosa 10
Blood orange mimosa 10
MSK bloody mary 11
Screwdriver 11
Irish coffee 11
Aperol Spritz 12
Hot toddy 13
Sparkling Apple cider 12
cinnamon sugar rim



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.

Every crew member from dishwasher to cook, host to bartender, is involved in the experience & service of our guests. Therefore we believe in paying everyone a fair, livable, wage. In lieu of tips, a 20% service charge is added to every check which goes directly to ensuring equal pay. We politely decline menu modifications.