

BRUNCH

OMELETTES

All omelettes served on Acme levain with organic mixed greens

MSK Omelette / Medjool dates / Laura Chanel goat cheese 13

Fra' Mani ham / brie 14

Adelle's chicken apple sausage / corn / jalapeno 14

Organic heirloom cherry tomato / basil / feta 12

Chanterelle mushroom / mozzarella 13

Organic broccoli rabe / cheddar 13



MAIN BITES

Old fashioned potato hash / house-made fennel sausage / red onion / two organic sunny side eggs 17

MSK Chilaquiles / Fra' Mani ham / jalapeno / red onion / corn tortilla / salsa verde / sour cream 18

Roasted Coho salmon benedict / summer squash / creme fraiche / dill / cherry tomatoes / two poached eggs 26

MSK Persian breakfast / woodfired flat bread / feta / tomato / Persian cucumber / almonds / herbs 13

Fra' Mani ham benedict / two poached eggs / house-made hollandaise 18

Slow-cooked beef & pork ragu benedict / 2 poached eggs / ricotta salata 17

Vegetarian benedict / organic Heirloom tomato / sweet heirloom pepper / summer squash / corn / broccoli rabe / two poached eggs / hollandaise / breadcrumb 18

Chicken apple sausage benedict / Heirloom pepper / corn / two poached eggs / salsa verde 19

Fabrique Delices lamb merguez / fava bean / cherry tomato / garlic-mint yogurt / two poached eggs 18

French toast / Acme levain / roasted stone fruit / banana / cranberry compote / nutella mascarpone 17

MORNING DRINKS

proudly serving Straus Dairy Petaluma, CA

All coffee from Mr. Espresso Oakland, CA
Organic coffee 3

Harney & Sons tea 5

Latte 5

Mocha 5.5

Cappuccino 4

Americano 4

OJ 4.75

Mimosa 9
Bottomless 21 (90 min)

MSK Bloody Mary 9

Screwdriver 11

Irish coffee 11

SIDE BITES

Bowl of summer fruit 7

Fruit, Straus yogurt, house-made granola 9

Acme sourdough bread / house-made jam / butter 5

Two organic eggs any style 6

Mascarpone / champagne vinegar roasted fig
local honey / toast 9

Roasted Yukon gold potatoes / red onion 6

Fennel sausage / Fra' Mani ham
chicken apple sausage / bacon 6

Acme sourdough / avocado / sea salt / olive oil 7

Here at Main St Kitchen & Bar

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.
A 20% service charge is added to every check which goes directly to ensuring equal pay.
We politely decline menu modifications.