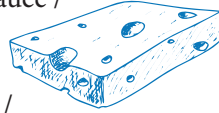


BITES TO SHARE

- Warm Castelvetro olive 6
- Burrata / Acme levain / McCauly Olive oil / sea salt 11
+avocado 3 / prosciutto 6 / tapenade 4
- Deep fried Half-Moon Bay brussel sprout /
sage / herb-sour cream dressing 9
- Butternut squash / brussel sprout / brown butter 11
- Mix radish / feta / fresh herb / pickled shallot 9
- MSK cheese fries / Yukon Gold potato / smoked cheese sauce /
Applewood smoked bacon 11
- Trippa alla Fiorentina / Acme toast 11
- Woodfired mussels / Nduja sausage / cranberry bean /
white wine sauce / toast 14
- Cheese platter: Parmigiano-Reggiano / Manchego /
Cypress Grove Humbolt Fog / Iceberg blue /
candied nuts / house-made jam 19
- Fra' Mani Salumi platter: Nostrano / sopprasata /
mortadella / MSK pickles / whole grain mustard 14



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

FRESH PASTA



- Saffron fettucini / currant / roasted
orange cauliflower / pine nut / pecorino 22
- Pappardelle / fennel sausage / chili / heirloom
tomato sauce / greens / ricotta / breadcrumbs 25
- Mussels Arrabiata / squid ink fettucini / garlic /
Heirloom tomato sauce / white wine / parsley 22
- MSK Mac 'n Cheese / smoked gouda / gruyere /
smoked cheddar / mozzarella / breadcrumbs 17

LEAFY BITES

- Brussel sprout / roasted almond / wild arugula / pecorino 13
- Shaved beet / Straus yogurt / date / Ruby grapefruit /
baby Dandelion greens / coriander-pistachio salsa 14
- Wild arugula / Meyer lemon / black truffle oil / parmesan 12
- Living butter lettuce / avocado / pear /
buttermilk dressing / roasted hazelnut 14



SMALL BITES

- MSK Fries 7
- Soup of the Day 8
- Acme bread /
Straus butter / olive oil 6
- Roasted CA almonds /
chili flakes / sea salt 5
- Sauteed broccolini /
garlic / chili 8
- Woodfire roasted shishito pepper 8
- Deep fried organic sunchokes / aioli 9

MAIN BITES

- Wild line caught fish of the day /
seasonal vegetables 28
- Chicken al Mattone / Brussels sprout /
butternut squash 24
- Country style Niman Ranch pork chop /
roasted orange cauliflower / pear-persimmon
chutney 31
- Niman Ranch bavette / broccolini 36
- Braised veal osso buco / creamy polenta /
caper-gremolata 39



PIZZA

- Margherita 16
- Prosciutto / mozzarella / dry roasted red tomato /
wild arugula / parmesan 21
- Caramelized Pacific rose apple / bleu cheese /
mozzarella / leek-cream 19
- Roasted butternut squash / brown butter /
sage / / bechamel / mozzarella 20
- House-made Nduja sausage / roasted orange cauliflower /
sauteed greens / red onion / mozzarella / fried rosemary 22
- Pepperoni / roasted fennel /
red onion / tomato sauce / mozzarella 19
- +Raw onion 1.5 / Parmesan 2.5
+ Prosciutto / mortadella 6
+ Kalamata olive / arugula / egg 3

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.