

LUNCH



SMALL BITES

Roasted Cali almonds / chili flakes / sea salt 5
MSK Fries 4.5
Mixed greens / Cabbage slaw 4
Soup of the day cup 5 / bowl 7
Deep fried sunchokes 9
Champagne vinaigrette-pickled vegetables 5

LEAFY BITES

+ chicken breast 6 / fish of the day 13 / steak 12

Fava bean / feta / avocado / radish /
romaine / yogurt-herb dressing 14

Avocado salad / goat cheese / Heirloom tomato
mixed greens / sunflower seeds 13

Organic melon salad / prosciutto / goat cheese
mixed greens / balsamic dressing 14

Organic mixed green / pomegranate seed /
pomegranate dressing 9

BETWEEN BREAD

All sandwiches are served on bread from Acme, Berkeley, CA
+cheddar 1.5 / gruyere / feta / bleu / goat / bacon 2.5 / avocado 3

MSK burger / Niman Ranch ground beef / Heirloom tomato
romaine / house-made pickles / red onion 9

Fried Mary's chicken breast / lemon aioli / romaine 10

Grilled eggplant / fresh mozzarella / pesto / tomato 11

BLTA: bacon / romaine / avocado / Heirloom tomato / aioli 16

Steak sandwich / caramelized onion / wild arugula / lemon aioli 17

BIG BITES

Beer battered fish 'n chips / tartar sauce
MSK fries / cabbage slaw 18

Fish tacos / tomatillo salsa / sour cream
cabbage slaw / cup of soup 18

Wild line fish of the day / fava bean / corn /
cherry tomato 26

Niman Ranch veal chop /
Chanterelle mushroom 36

Chicken al Mattone / Dragon romano /
blue lake bean / purple bean 19

Niman Ranch ribeye /
roasted summer squash 46

BITES TO SHARE

Warm castelvetro olives 6

Burrata / levain / McCauly olive oil / sea salt 11
+ avocado 3 / prosciutto 6 / Heirloom tomato 4 / tapenade 4

Roasted organic summer squash / basil / garlic 6

Grilled local sardine / caper-herb salsa 9

Organic broccoli rabe / chili / garlic / lemon juice 7

Grilled escarole / mustard dressing /
bacon / reggiano-parmeggiano 8

Cheese platter: Italian reggiano parmeggiano / Brigante pecorino /
Cypress Grove truffle tremor / Shaft's bleu /
candied pecan / house-made jam 19

FRESH PASTA

All pasta fresh from The Pasta Shop, Berkeley, CA

Pappardelle / house-made fennel sausage /
Heirloom tomato sauce / chili flakes /
ricotta / breadcrumbs 23

Saffron fettucini / roasted Coho salmon / fava /
dill / creamy tomato sauce 26

Spinach ravioli / ricotta / mozzarella /
Chanterelle mushroom / parmesan 21

WOOD OVEN PIZZA Starts at 11 am

Margherita 14

Seckel pear / onion cream / mozzarella / sage / lemon /
thyme / bleu cheese 20

Prosciutto / Heirloom cherry tomato / wild arugula / mozzarella 22

House-made fennel sausage / broccoli di Ciccio /
red onion / fresh mozzarella / pesto 19

Pepperoni / tomato sauce / Heirloom pepper /
smoked cheddar / mozzarella 21

Summer squash / lemon / mint / ricotta / mozzarella / red onion 19

+ Kalamata olive / arugula / squash / egg / peppers 3
+ Prosciutto 6
+ Fra'Mani ham / pepperoni / fennel sausage / Chanterelle 4

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.