

BITES TO SHARE

Deep fried sunchoke / lemon aioli 9

Acme toast / ricotta / Medjool date /
Hedgehog mushroom / roasted cauliflower 14

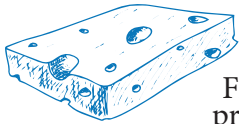
Warm mixed Mediterranean olive 6

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 / sage / brown butter 11

Cheese platter: Mahon 3 Mos Dop / Manchego /
Marin French Petit Truffle brie / Iceberg blue /
candied nuts / house-made jam 19



Fra' Mani Salumi platter: Nostrano / sopprasata /
prosciutto / 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

LEAFY BITES

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

Organic roasted beets / Satsuma mandarin / Purple Ninja radish /
pistachio / feta / balsamic dressing 13

Organic baby kale / Comice pear / feta / candied pecan /
poppy seed-honey dressing 12

Organic Pink Lady apple / celery / bacon / Yukon Gold potato /
mixed green / bleu cheese / mustard dressing 13

Shaved fennel / blood orange / Cara Cara /
roasted hazelnut / goat cheese / wild arugula 14



SIDES

MSK Fries 5

Mixed greens 4

Cabbage slaw 4

Acme sourdough bread / Straus
salted butter / McCauley olive oil 6

Roasted CA almonds /
chili / sea salt 5

Sauteed Dino Kale / garlic / chili 8

Soup of the day cup 5 / bowl 7

BITES BETWEEN BREAD

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

MSK burger / Niman Ranch ground beef / romaine / house-made pickles / red onion 10

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

Pesto cheese panini / mozzarella / gruyere / cheddar / MSK pickles / wild arugula 10



WOODFIRE PIZZA

Margherita 14

Prosciutto / mozzarella / dry roasted red tomato /
wild arugula / parmesan 21

Concorde pear / bleu cheese / mozzarella / leek-cream 19

Hedgehog mushroom / bechamel / organic Dino kale /
sage / brown butter / mozzarella 20

House-made Nduja sausage / roasted orange cauliflower /
sauteed greens / mozzarella / fried rosemary 22

Pepperoni / roasted fennel & red onion / tomato sauce / mozzarella 19

+Raw onion 1.5 / Parmesan 2.5

+ Prosciutto 6

+ Kalamata olive / arugula / egg 3

+ Fra'Mani ham / pepperoni / mushroom / fennel sausage / nduja sausage 4



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FRESH PASTA

Fettucini / Hedgehog mushroom /
parmeiggiano-reggiano 19

Pappardelle / slow-cooked Superior Farm
lamb ragu / pecorino-romano 24



MAIN BITES

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

Wild line caught fish of the day / seasonal vegetables 27

Grilled fish tacos / fire-roasted tomatillo salsa / sour cream / cabbage slaw / cup of soup 18

Chicken al Mattone / Brussel sprout / butternut squash 22

Country style Niman Ranch pork chop / caramelized Belgian endive & apple 27

San Jose Valley veal chop / Dino kale / Hedgehog mushroom 39

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.