

# SOUTHERN ON MAIN



## SOUPS & SALADS

crab & red pepper bisque  
\$4/\$7

chef's daily soup \$4/\$6

main house \$5   
carrots, cucumber, tomato, cheddar

simple caesar \$5  
croutons, shaved parmesan

southern wedge \$6   
bacon, roast tomato, blue cheese

baby spinach salad \$6   
mushroom, egg, red onion, warm  
bacon vinaigrette

roast beet salad \$6   
goat cheese, spiced pecan, dried  
cranberries, mixed green

## SKILLETS & SIDES

\$4

braised red cabbage

pan sautéed asparagus

chef's vegetable

NC yellow grits

french green beans

\$3

mashed potatoes

mashed sweet potatoes

collard greens

southern green beans

fried okra

*sides may be modified on entrees  
note that some may be upcharged*

pimento cheese \$7  
toasted crostini

"southern popcorn" \$8  
fried okra with ranch

baked oysters \$14  
creamed spinach, hollandaise  
baked to order, please allow extra time

deviled eggs \$6   
so heavenly!

## SMALL PLATES AND APPETIZERS

fried green tomatoes \$8  
yellow grits, cheddar,  
corn & black eyed pea relish

steamed PEI mussels \$12   
garlic, white wine, crostini

smoked gouda mac and cheese \$8  
smoked breadcrumb add bacon crumbles \$1

grilled fresh mozzarella \$9  
marinara & house crostini

main st brussels sprouts \$9  
bacon, caramelized onions, sorghum

lump crab cake \$12  
braised red cabbage,  
apple & honey salsa  
*Entrée \$23*

pastry wrapped baked brie \$10  
caramel drizzle, sliced apples  
baked to order, please allow extra time

## MAIN PLATES

*add a main house or caesar to entrée for \$3*

Shrimp & Grits \$21  
NC yellow grits, baby spinach, tomatoes, onions, mushrooms, white wine cream sauce

Pan Grilled Pork Medallions \* \$18  
port wine & dried cranberry sauce, braised red cabbage, mashed sweet potatoes

Slow Braised Beef \$22  
slow braised red cabbage, mashed potatoes, rich wine gravy

Mountain Trout \$21  
cornmeal & thyme crust, citrus butter sauce, mashed potatoes, collards

Roasted Chicken Leg and Thigh Quarter \$15  
smoked gouda mac n cheese, collard greens, pan jus

Blackened Catfish \$16  
yellow grits, green beans, apple & honey salsa

Fried Chicken Breast \$17  
sweet tea brine, creamy pepper gravy, mashed potatoes & braised collards

Nolan's Pasta \$15  
penne pasta, roasted tomatoes, mushrooms, onions, baby spinach, parmesan, white wine  
 add grilled or blackened chicken/ \$4 shrimp/ \$5 salmon/ \$7

## GRILLED ON MAIN

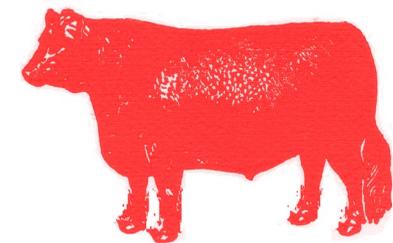
*certified angus steak, grilled to temp, served with  
sautéed french green beans and mashed potatoes*

	Steak	Add a Sauce \$2
6 oz Filet *	\$24	sautéed mushroom & red wine reduction
10 oz Strip*	\$23	gorgonzola cream & crispy fried onions
10 oz Ribeye*	\$22	peppercorn & coffee rubbed with port wine sauce

### Make it a Surf & Turf

Add Crab Cake \$8-

Add Grilled Shrimp \$5-



\*These foods may be cooked to order; hamburger, seafood, eggs & pork. *Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*



Notes Gluten Free Items.

ask your server about other items that can be modified to be gluten free menu items and prices subject to change