

# SOUTHERN ON MAIN



## SOUPS & SALADS

crab & red pepper bisque  
\$6/\$9

chef's daily soup \$5/\$8

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

simple caesar \$5  
croutons, shaved parmesan

baby spinach salad \$7 🌿  
mushroom, egg, red onion, warm  
bacon vinaigrette

roast beet salad \$7 🌿  
goat cheese, spiced pecan, dried  
cranberries, mixed green

## SIDES

\$4

braised red cabbage 🌿

sautéed asparagus 🌿

loaded mashed potatoes 🌿

smoked gouda grits 🌿

garlic french beans 🌿

gouda mac & cheese

\$3

mashed potatoes 🌿

mashed sweet potatoes 🌿

collard greens 🌿

southern green beans 🌿

fried okra

NC yellow grits 🌿

\*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*

*\*parties of 5 or more may have gratuity added*

pimento cheese \$7  
Served hot or cold, pita chips

“southern popcorn” \$8  
fried okra, ranch

southern PEI mussels \$14  
garlic & white wine sauce, garlic bread

grilled fresh mozzarella \$9  
panko, marinara & house garlic bread

## SMALL PLATES AND APPETIZERS

baked oysters \$18  
creamed spinach, hollandaise  
baked to order, please allow extra time

fried green tomatoes \$9  
creamy cheddar NC yellow grits  
pimento cheese

smoked gouda mac and cheese \$11  
smoked breadcrumb add bacon crumbles \$1

main st brussels sprouts \$10  
bacon, caramelized onions, sorghum

house crab cake \$13  
braised red cabbage, apple & honey salsa

pastry wrapped baked brie \$12  
caramel drizzle, sliced apples  
baked to order, please allow extra time

## MAIN PLATES

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

Low Country Shrimp & Grits 🌿 \$26  
NC yellow grits, baby spinach, tomatoes, onions, mushrooms, white wine cream sauce

Pecan Crusted Mountain Trout \$25  
peach honey butter, mashed potatoes, french beans

Southern's Famous Buttermilk Fried Chicken Breast \$22  
sweet tea brined, creamy pepper gravy, mashed potatoes & braised collards

Blackened Catfish 🌿 \$19  
NC yellow grits, southern style green beans, apple & honey salsa

Roast BBQ Bone In Chicken \$23  
cheerwine bbq sauce, smoked gouda mac n cheese, collard greens

Main Street Crab Cakes \$27  
smoked gouda grits, pan seared asparagus, apple & honey salsa

Nolan's Pasta \$16  
penne pasta, roasted tomatoes, mushrooms, onions, baby spinach, parmesan, white wine  
add grilled mozzarella /\$5 grilled or blackened-chicken/ \$6 shrimp/ \$8 salmon/\$10

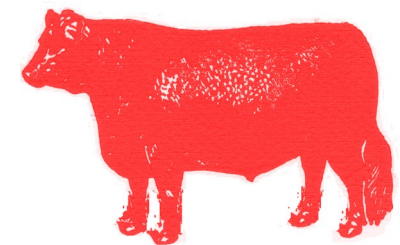
Dinner Burger \$16  
cheddar, applewood smoked bacon, toasted brioche bun, lettuce, tomato, onion, french fries

## 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 *	\$32	mushroom cabernet demi
🌿 10 oz Strip*	\$28	gorgonzola cream & crispy fried onions
🌿 11 oz Ribeye*	\$30	peppercorn & coffee rubbed with port wine demi

*Make it a Surf & Turf*  
Crab Cake \$9- Grilled Shrimp \$7-



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