

# SOUTHERN ON MAIN



## SOUPS & SALADS

crab & red pepper bisque  
\$6/\$8

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

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

simple caesar \$5  
croutons, shaved parmesan

southern wedge \$7 🌿

bacon, roast tomato, blue cheese

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 🌿

pan sautéed asparagus 🌿

loaded mashed potatoes 🌿

NC yellow grits 🌿

garlic french beans 🌿

\$3

mashed potatoes 🌿

mashed sweet potatoes 🌿

collard greens 🌿

southern green beans 🌿

fried okra

\*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*

## MAIN PLATES

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

Low Country Shrimp & Grits 🌿

\$24

NC yellow grits, baby spinach, tomatoes, onions, mushrooms, white wine cream sauce

Pecan Crusted Mountain Trout

\$23

peach honey butter, mashed potatoes, french beans

Southern's Famous Buttermilk Fried Chicken Breast

\$21

sweet tea brine, creamy pepper gravy, mashed potatoes & braised collards

Pistachio Crusted Lamb Loin Chops

\$26

malbec demi, mashed sweet potatoes, braised red cabbage

Blackened Catfish 🌿

\$18

yellow grits, green beans, topped with an apple & honey salsa

Roast BBQ Bone In Chicken

\$20

cheerwine bbq sauce, smoked gouda mac n cheese, collard greens

Dinner Burger

\$15

cheddar, applewood smoked bacon, toasted brioche bun, lettuce, tomato, onion, french fries

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/ \$7 salmon/\$10

## 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

corn & black eyed pea relish

smoked gouda mac and cheese \$9

smoked breadcrumb add bacon crumbles \$1

main st brussels sprouts \$10

bacon, caramelized onions, sorghum

lump crab cake \$13

braised red cabbage, apple & honey salsa

**Entrée \$24**

pastry wrapped baked brie \$12

caramel drizzle, sliced apples

baked to order, please allow extra time

## 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\* \$26

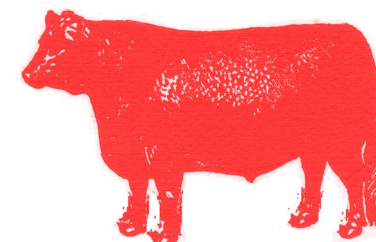
gorgonzola cream  
& crispy fried onions

🌿 10 oz Ribeye\* \$28

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