

# SOUTHERN ON MAIN



## SOUPS & SALADS

crab & red pepper bisque  
\$5/\$7

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*

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

pimento cheese \$7  
Served hot or cold, toasted crostini

“southern popcorn” \$8  
fried okra, ranch

southern PEI mussels \$12  
bacon white wine cream, crostini

grilled fresh mozzarella \$9  
panko, marinara & house crostini

## SMALL PLATES AND APPETIZERS

baked oysters \$15  
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 \$8  
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 \$23*

pastry wrapped baked brie \$11  
caramel drizzle, sliced apples  
baked to order, please allow extra time

## MAIN PLATES

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

12 oz Pork Porterhouse \$22  
bourbon apple bbq glaze, mashed sweet potatoes, braised red cabbage

Low Country Shrimp & Grits \$23  
NC yellow grits, baby spinach, tomatoes, onions, mushrooms, white wine cream sauce

Slow Braised Beef \$22  
braised red cabbage, mashed potatoes, rich au jus gravy

Pistachio Crusted Lamb Loin Chops \$25  
malbec demi, mashed sweet potatoes, braised red cabbage

Pecan Crusted Mountain Trout \$22  
peach honey butter, mashed potatoes, french beans

Southern's Famous Buttermilk Fried Chicken Breast \$19  
sweet tea brine, creamy pepper gravy, mashed potatoes & braised collards

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

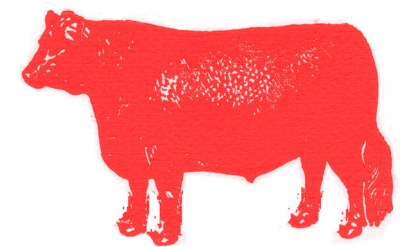
Nolan's Pasta \$15  
penne pasta, roasted tomatoes, mushrooms, onions, baby spinach, parmesan, white wine  
add grilled mozzarella /\$5 grilled or blackened-chicken/ \$6 shrimp/ \$7 salmon/\$10

## 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 *	\$30	mushroom cabernet demi
10 oz Strip*	\$24	gorgonzola cream & crispy fried onions
10 oz Ribeye*	\$26	peppercorn & coffee rubbed with port wine demi

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



## Dinner Burger \$15

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