

SOUTHERN ON MAIN



SOUP & SALAD

crab & red pepper bisque
\$4/\$6

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
but please note certain ones will have an upcharge*

pimento cheese \$6
toasted crostini

"southern popcorn" \$7
fried okra with ranch

baked oysters \$12
creamed spinach, hollandaise
baked to order, please allow extra time

deviled eggs \$6
so heavenly!

SMALL PLATES AND APPETIZERS

fried green tomatoes \$7
yellow grits, cheddar,
corn & black eyed pea relish

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

smoked gouda mac and cheese \$8
smoked breadcrumb

grilled fresh mozzarella \$8
marinara & house crostini

main st brussels sprouts \$8
bacon, caramelized onions, sorghum

lump crab cake \$12
braised red cabbage,
apple & honey salsa
Entrée \$21

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 \$19
NC yellow grits, baby spinach, tomatoes, onions, mushrooms, white wine cream sauce

Pan Grilled Pork Medallions * \$15
port wine & dried cranberry sauce, braised red cabbage, mashed sweet potatoes

Braised Beef Short Ribs \$17
braised red cabbage, mashed potatoes, red wine reduction

Mountain Trout \$17
cornmeal & thyme crust, citrus butter sauce, mashed potatoes, collards

Roasted Chicken Leg and Thigh Quarter \$16
smoked gouda mac n cheese, collard greens, pan jus

Blackened Catfish \$15
yellow grits, green beans, apple & honey salsa

Fried Chicken Breast \$16
sweet tea brine, creamy pepper gravy, mashed potatoes & braised collards

Nolan's Pasta \$14
penne pasta, roasted tomatoes, mushrooms, onions, baby spinach, parmesan, white wine
 add grilled or blackened chicken/\$4 shrimp/\$5 salmon/\$6

GRILLED ON MAIN

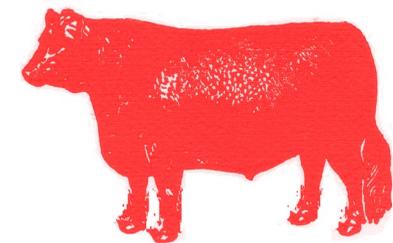
*certified angus steak, grilled to temp, served with
sautéed french green beans and mashed potatoes*

Steak		Add a Sauce \$1
6 oz Filet *	\$24	sautéed mushroom & red wine reduction
10 oz Strip*	\$21	gorgonzola cream & crispy fried onions
10 oz Ribeye*	\$20	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
parties of 6 or more may have gratuity added

Notes Gluten Free Items.

A few other items can be modified to be gluten free