

# SOUTHERN ON MAIN



## DINNER MENU

### SOUP & SALAD

crab & red pepper bisque \$4/\$6	southern wedge \$6 bacon, roast tomato, blue cheese
chef's daily soup \$4/\$6	baby spinach salad \$6 mushroom, egg, red onion, warm bacon vinaigrette
main house \$5 carrots, cucumber, tomato, cheddar	roast beet salad \$6 goat cheese, spiced pecan, mixed
simple caesar \$5 croutons, shaved parmesan	

### SKILLETS & SIDES

\$4	\$3
braised red cabbage	mashed potatoes
pan sautéed asparagus	mashed sweet potatoes
chef's vegetable	collard greens
yellow grits	southern green beans
french green beans	fried okra

pimento cheese \$6  
toasted crostini

“southern popcorn”  
Fried okra with ranch \$6

baked oysters\* \$12  
creamed spinach, hollandaise

deviled eggs \$6  
So heavenly!

### SMALL PLATES

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

main st brussels sprouts \$7  
bacon, caramelized onions, sorghum

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

pastry wrapped baked brie \$9  
caramel drizzle, sliced apples

### MAIN PLATES

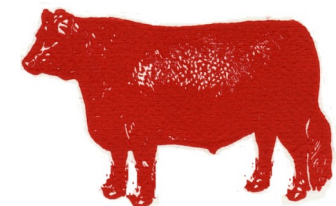
*Add a main house or caesar to entrée for \$2-*

<b>Shrimp &amp; Grits</b>	\$18
cheddar grits, baby spinach, tomatoes, mushrooms, white wine cream sauce	
<b>Braised Beef Short Ribs</b>	\$17
braised red cabbage, mashed potatoes, red wine reduction	
<b>Mountain Trout</b>	\$16
cornmeal & thyme crust, citrus butter sauce, mashed potatoes, collards	
<b>Roasted Chicken Leg and Thigh Quarter</b>	\$16
smoked gouda mac n cheese, collard greens, pan jus	
<b>Blackened Catfish</b>	\$16
yellow grits, green beans, apple & honey salsa	
<b>Pan Grilled Pork Medallions *</b>	\$15
port wine & dried cranberry sauce, braised red cabbage, mashed sweet potatoes	
<b>Fried Chicken Breast</b>	\$14
Sweet tea brine, creamy pepper gravy, mashed potatoes & braised collards	
<b>Nolan's Pasta</b>	\$14
penne pasta, roasted tomato, mushrooms, baby spinach, parmesan, white wine add grilled or blackened chicken/ \$4    shrimp/ \$5	

### GRILLED ON MAIN

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

Steak		Add a Sauce \$1
6 oz Filet *	\$23	sautéed mushroom & red wine reduction
10 oz Strip*	\$20	gorgonzola cream & crispy fried onions
10 oz Ribeye*	\$19	peppercorn & coffee rubbed with port wine sauce



\*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