

# SOUTHERN ON MAIN



## SOUPS & SALADS

crab & red pepper bisque  
\$4/\$7

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 \$7   
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  
note that some modifications may be upcharged  
gratuity may be added to parties of 5 or more

## SMALL PLATES AND APPETIZERS

pimento cheese \$7  
toasted crostini

"southern popcorn" \$8  
fried okra with ranch

baked oysters \$14  
creamed spinach, hollandaise  
baked to order, please allow extra time

deviled eggs \$6   
so heavenly!

fried green tomatoes \$8  
yellow grits, cheddar,  
corn & black eyed pea relish

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

smoked gouda mac and cheese \$8  
smoked breadcrumb add bacon crumbles \$1

grilled fresh mozzarella \$9  
marinara & house crostini

main st brussels sprouts \$9  
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*

Shrimp & Grits \$22  
NC yellow grits, baby spinach, tomatoes, onions, mushrooms, white wine cream sauce

Pan Grilled Pork Medallions \* \$18  
port wine & dried cranberry sauce, braised red cabbage, mashed sweet potatoes

Slow Braised Beef \$22  
slow braised red cabbage, mashed potatoes, rich wine gravy

Mountain Trout \$21  
cornmeal & thyme crust, citrus butter sauce, mashed potatoes, collards

Roasted Chicken Leg and Thigh Quarter \$15  
smoked gouda mac n cheese, collard greens, pan jus

Blackened Catfish \$17  
yellow grits, green beans, apple & honey salsa

Fried Chicken Breast \$18  
sweet tea brine, creamy pepper gravy, mashed potatoes & braised collards

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

## GRILLED ON MAIN

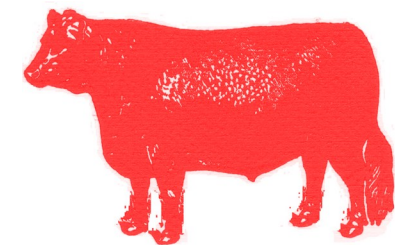
certified angus steak, grilled to temp, served with  
sautéed french green beans and mashed potatoes

	Steak	Add a Sauce \$2
6 oz Filet *	\$25	sautéed mushroom & red wine reduction
10 oz Strip*	\$24	gorgonzola cream & crispy fried onions
10 oz Ribeye*	\$23	peppercorn & coffee rubbed with port wine sauce

### Make it a Surf & Turf

Add Crab Cake \$9-

Add Grilled Shrimp \$6-



\*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*



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