



DINNER MENU • 2021

MAIN STREET FARMER

ST MICHAEL MINNESOTA
AMERICANA EATERY

Appetizers

- SKIN ON FRIES W/ AIOLI** 9
hand-cut, msf steak seasoning w/ house garlic aioli
- PIEROGI "RUSKIE"** 13
hand-made Russian style dumplings filled w/ farmer's cheese, mashed potatoes & onions w/ herb sour cream
- FENNEL & MINT LAMB MEATBALL SKEWERS** 14
complimented w/ house tahini yogurt, cilantro chutney & shaved fennel
- SPICY CHARRED BRUSSEL SPROUTS** mp
Tennessee hot sauce, blue cheese crumbles, prosciutto bits & house ranch
- TENNESSEE HOT CHICKEN TENDERS & FRITES** 15
w/ our house ranch dressing, msf hand cut fries & aioli

Grains + Greens

- COCONUT GINGER THAI BOWL** 18
coconut-ginger infused basmati rice, grilled pineapple, purple cabbage, pickled onion & red fresno pepper & a fried egg
- ASIAN SESAME CHICKEN SALAD** 17
mandarines, toasted almonds, wontons, wild mixed greens, a sesame vinaigrette & our msf fried chicken tenders
- MAIN STREET CAESAR** 16
creamy anchovy-lemon based caper dressing, lemon zest, fried capers, house croutons & a parmesan crouton crisp
- WILD MIXED GREENS** 8 | 14
red onion, cucumber, carrots & tomato w/ choice of house dressing

protein adds: wild acres pulled chicken thigh \$7, grilled chicken breast \$8, lamb meat balls \$8, grilled salmon \$14

Handhelds

- MSF BASIC BACON CHEESE BURGER** 15
premium dry aged short rib & ground chuck
- BK SCHNITZEL SANDWICH** 16
herb bread crusted w/ horseradish cream, red cabbage slaw & pickles
- TURKEY AVOCADO BURGER** 15
wild acres fresh ground turkey, sliced avocado, roasted tomatoes, charred jalapeños & fresh arugula
- MELTED BRIE BURGER** 16
horseradish mayo, charred jalapeños, arugula w/ our homemade bread & house pickles

all handhelds served w/ your choice of our house fries & aioli or mixed greens; gluten free buns available for an extra \$3

Pasta

- CHICKEN TEQUILA FETTUCCINE** 18
flambé tequila w/ soy sauce, garlic & cream complimented w/ tri-color peppers, red onion & parmesan cheese
- BASIL & ALMOND PESTO LINGUINI** 17
a delicious fresh purée of freshly crushed garlic, fresh basil leaves, almonds, olive oil, salt, pepper & grated parmesan cheese
- protein adds: wild acres pulled chicken thigh \$7, grilled chicken breast \$8, lamb meat balls \$8, grilled salmon \$14*

Mains

- NEW YORK STRIP & FRITES** 12oz 46
msf hand cut fries, house chimichurri & grilled asparagus
- MSF FRENCHED CHICKEN** 28
wild-acres farm raised chicken breast stuffed w/ garlic-sage cheese, wrapped in prosciutto mashed potatoes, pan-gravy & long green beans
- TATRY MOUNTIAN HIGHLANDER RIBS, ŽEBERKA'** 46
dry rub, braised, seared & baked pork ribs w/ braised bacon-cabbage, raw horseradish, pickled onions & potato wedges
- TENNESSEE HOT CHICKEN TENDER DINNER** 23
breaded & fried chicken tenders, mashed potatoes, pan gravy & chef's daily fresh vegetables & our house made ranch dressing
- CHEF'S WEEKLY SALMON SPECIAL** mp

Kids Menu

for children 12 years old & under

- CHICKEN STRIPS** 10
- BUTTER'D NOODLES** 10
- KIDS CHEESE BURGER** 10

Dessert

- CHEF'S WEEKLY SPECIALS** mp
please inquire with your server

*If you have ANY FOOD ALLERGIES, please alert your server! Thank you!
Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
All prices are in USD \$ and do NOT include sales tax.*