



AMERICANA EATERY

FALL / WINTER MENU 2020 / 2021

If you have ANY FOOD ALLERGIES, PLEASE ALERT us!

SHAREABLES

PIEROGI DUMPLINGS	Polish dumplings filled w/ farmer's cheese, mashed potatoes + onions w/ garlic-herb sour cream	11
HOT CHARRED BRUSSEL SPROUTS	our Tennessee hot sauce, amablu crumbles, pickl'd shallots, prosciutto bits + house ranch	12
SMOKED SALMON RILLETTES	capers, pickl'd mustard seeds, lemon + dill completed w/ grilled baguette + sesame crackers	16
CHIPOTLE CHEDDAR NACHOS	tri-color corn chips, cumin black beans, pickled onions, salsa, sour cream + charred jalapeños	16
CILANTRO GUACAMOLE	hand pressed, fresh cilantro, slight citrus zest w/ tri-color corn chips	mp
MAIN STREET SKIN ON FRIES	our hand-cut fries w/ garlic aioli + steak seasoning	9
MSF PICKL'D VEGGIES + PICKLES	house made vinegar, garlic + fresh dill pickl'd vegetables + pickles	6

WINTER SOUP

MAIN STREET CHICKEN WILD RICE	rich broth, fine herbs, root vegetables, wild rice + wild acres chicken	cup 6 bowl 11
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HANDHELDS

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

SLOPPY JOEY ON SAINT + MAIN	smoked pulled pork, ground beef, our house sloppy sauce w/ fried onions	15
SMOKEY BBQ PULLED PORK	house bbq, crispy fried onions, msf pickl'd pickles + our crunchy coleslaw	15
TENNESSEE HOT CHICKEN	hand battered w/ crisp smoked bacon, our house ranch + romaine lettuce on a ciabatta bun	14
PEÑO-CHEDDAR BRAT BURGER	homemade jalapeño-cheddar pork sausage burger w/pickl'd mustard seeds + arugula	16
TURKEY 'GUAC' BURGER	wild acres fresh ground turkey, msf guacamole, roasted tomatoes, charred jalapeños + fresh arugula	15
MSF CHEESY BACON BURGER	angus beef, crispy bacon, lettuce, tomato, red onion + American cheese	15

WINTER BOWLS + FRESH SALADS

protein adds available; wild acres pulled chicken thigh \$7, grilled chicken breast \$7, pulled pork \$7, grilled salmon \$14

FRIED RICE AVOCADO BOWL	guacamole, pineapple relish, cumin-black beans, pickl'd onion w/ sesame oil, charred jalapeños	17
TENNESSEE HOT TENDERS BOWL	freshly hand batter'd chicken tenders w/ tennessee hot or msf original w/ mash, gravy + corn	19
SPINACH + BLUE SALAD	blue cheese, red onion, candied walnuts + olives w/ dijon balsamic dressing	16
ROASTED BEET + GOAT CHEESE	orange segments, roasted spicy granola + almond slivers w/ wild greens + a creamy greek yogurt dressing	16

PASTA

**all pasta is hand-made by guido, except our brown-rice gluten-free penne noodles which are available for an additional \$4*

VODKA MARINARA + ANDOUILLE RIGATONI	crushed tomato, garlic, andouille spanish sausage, onions, cream, fresh basil, parmesan	17
TEQUILA CHICKEN FETTUCCINI	flambé tequila w/ soy sauce + cream, roasted jalapeños, red onions, bell peppers + fresh cilantro	17

MAIN DISHES

BRIE + BLUE NEW YORK STRIP + PAVE	12oz new york strip, creamy brie + blue cheese sauce, garlic potato pave + broccoli	mp
GRILLED WINTER SAUSAGE + KRAUT	homemade grilled sausage w/ house kraut, spicy mustard, mashed potatoes + msf pickl'd veggies	26
MSF FRENCHED CHICKEN	wild acres farm raised chicken breast stuffed w/ garlic + sage cheese, wrapped in crispy prosciutto w/ mashed potatoes + a rich pan gravy w/ green beans + white onions	28

WEEKENDS ONLY

CAST IRON BLUE TENDERLOIN	6 oz cabernet-herb pan sauce melted blue cheese crust, mashed potatoes + chef's root vegetables	49
CHEF'S SALMON FILET	weekly chefs selection	mp

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.