



# 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
- 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

- BÛCHERON GOAT CHEESE SALAD** 18  
cranberry vinaigrette, pepitas, candied walnuts & fresh field greens
- COCONUT GINGER THAI BOWL** 18  
coconut-ginger infused basmati rice, grilled pineapple, purple cabbage, pickled onion & red fresno pepper & a fried egg
- WILD MIXED GREENS** 8 | 14  
red onion, cucumber, carrots & tomato w/ choice of house dressing
- protein adds: grilled chicken breast \$8, salmon filet \$14*

### Handhelds

- BROWN SUGAR CURED BACON BLT** 17  
roasted red pepper aioli, pepper jack cheese, tomato & lettuce
- MELTED BRIE BURGER** 16  
horseradish mayo, charred jalapeños, arugula w/ our homemade bread & house pickles
- TURKEY AVOCADO BURGER** 15  
wild acres fresh ground turkey, sliced avocado, roasted tomatoes, charred jalapeños & fresh arugula
- MSF BASIC BACON CHEESE BURGER** 15  
premium dry aged short rib & ground chuck

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

### Pasta

- AUTUMN SQUASH RAVIOLI** 19  
thyme ricotta crumbles, walnut dust, prosciutto & edamame complimented w/ a brown butter sauce
- CHICKEN TEQUILA FETTUCCINE** 18  
flambé tequila w/ soy sauce, garlic & cream complimented w/ tri-color peppers, red onion & parmesan cheese
- protein adds: grilled chicken breast \$8, salmon filet \$14*

### Mains

- NEW YORK STRIP & FRITES** 12oz 46  
msf hand cut fries w/ blue brie sauce & grilled brocolini
- MSF FRENCHED CHICKEN** 29  
wild-acres farm raised chicken breast stuffed w/ garlic-sage cheese, wrapped in prosciutto mashed potatoes, pan-gravy & long green beans
- CHEF'S WEEKLY FISH SPECIAL** MP

### Kids Menu

*for children 12 years old & under*

- CHICKEN STRIPS** 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.*

# LIBATIONS MENU

## Fall / Winter Cocktails

<b>APPLE CINNAMON MULE</b>	10
apple-cinnamon infused vodka, ginger beer & lime	
<b>HARVEST PUMPKIN SPICE</b>	11
rumchata, vodka & pumpkin spice	
<b>TORONTO MAPLE LEAF</b>	11
canadian whiskey, maple syrup w/ a lemon twist	
<b>OTOÑO AGAVE ROJO</b>	11
tequila, cointreau, creme de cassis & ginger beer	

## Main Street Farmer House Cocktails

<b>THE SAINT MICHAEL</b>	12
buttered bourbon, smoked vanilla demarara & black walnut bitters	
<b>MSF OLD FASHIONED FARMER</b>	12
rye whiskey, bourbon, demarara & bitters	
<b>RED ROBIN SIDE CAR</b>	16
germaine robin brandy, grand marnier & lime juice	
<b>BESOS PICANTE</b>	12
reposado tequila, orange crema & chili ancho reyes	
<b>MEDICINE MAN</b>	12
smoke infused tequila, tattersall orange crema, agave nectar & lime	
<b>BLUEBERRY SOUR SMASH</b>	11
house infused blueberry vodka, sweet & sour	
<b>JALAPEÑO BUSINESS</b>	12
jalapeño infused reposado, pineapple juice & sweet & sour	
<b>JILTED BRIDE</b>	11
ketel one grapefruit & rose vodka, sparkling wine & rhubarb bitters	
<b>MARTINI POLSKA</b>	12
zubrowka bison grass vodka, honey liqueur, apple juice & cinnamon syrup	
<b>RASPBERRY LEMON DROP</b>	11
vodka, raspberry liqueur with sweet & sour	
<b>MARGATINI</b>	10
reposado tequila, cointreau, lime juice & simple syrup	
<b>ESPRESSO MARTINI</b>	12
vodka, kahlua, baileys, amaretto & espresso	

## Classic Cocktails

<b>MARGARITA</b>	12
tequila, cointreau, & sweet & sour	
<b>FRENCH 75</b>	11
gin, fresh lemon juice, simple syrup & sparkling wine	
<b>APEROL SPRITZ</b>	11
aperol orange bitters, sparkling wine & an orange wedge	
<b>MOJITO</b>	12
rum, mint, lime, simple syrup, soda water & sprite	
<b>MOSCOW MULE</b>	10
vodka, ginger beer & fresh lime in a copper cup	
<b>COSMOPOLITAN</b>	10
vodka, cointreau, cranberry juice & fresh lime	

## Tequila + Mezcal Flights

(3 .5 -ounce samples)

<b>MEZCAL</b> – fidencio, 400 rabbits, derrumbes oaxaca	14
<b>PLATO TEQUILA</b> – casamigos, riaazul, don julio	14
<b>REPOSADO TEQUILA</b> – casamigos, riaazul, don julio	16
<b>ANEJO TEQUILA</b> – casamigos, riaazul, don julio	18

## Champagne & Sparkling

<b>PROSECCO AVISSI</b> <i>italy</i>	12
flavors of green apple and pear   100 ml. personal bottle	
<b>BRUT ROSE CAVA GRAN CASTILLA ROCIO</b> <i>spain</i>	12   46
flavors of red berries, mandarin, orange w/ a buttery finish	
<b>SPARKLING SCHARFFENBERGER</b> <i>california</i>	34
rich + creamy sparkling white from the anderson valley of northern california. excellent on its own or w/ any salad!	
<b>CHAMPAGNE ROEDERER BRUT PREMIER</b> <i>france</i>	79
this champagne is the real deal. a perfect balance between youth + maturity, acid + richness, fruit + minerality. pair w/ any salad!	

## Whites

<b>SAUVIGNON BLANC SAINT CLAIR</b> <i>new zealand, 2020</i>	11   42
<b>MOSCATO CASTELLO DEL POGGIO</b> <i>italy</i>	10   38
<b>PINOT GRIGIO TERRA D'ORO</b> <i>california, 2019</i>	12   46
<b>CHARDONNAY NAPA CELLARS</b> <i>california, 2017</i>	13   49

## Reds

<b>CABERNET FOUR VIRTUES, BOURBON BARREL</b> <i>california, 2017</i>	13   49
<b>CABERNET PREDATOR</b> <i>california, 2017</i>	12   46
<b>RED BLEND JOEL GOTT PALISADES</b> <i>california, 2017</i>	11   42
<b>PINOT NIOR TRIBUTE</b> <i>california, 2018</i>	11   42

main street farmer serves a 6 oz glass of wine.

## Beer

ask your server about our current draught selections.

### BOTTLE/CAN

budweiser	bell's 2-hearted ipa
coors light	o'doul's na
michelob golden draft light	stella cidre
corona	blue moon
stella artois	white claw
excelsior blond	

## Coffee + Tea

<b>ESPRESSO</b> 4.5	<b>CAFE LATTE</b> 5.5	<b>HOT ASSORTED TEA</b> 4.5
<b>ESPRESSO</b> 4.5	<b>CAFE MOCHA</b> 6	<b>IRISH COFFEE</b> 10
<b>AMERICANO</b> 4.5	<b>DRIP COFFEE</b> 4.5	<b>KEOKE COFFEE</b> 10
<b>CAPPUCINO</b> 5.5		