



AMERICANA EATERY

BRUNCH

AVAILABLE SATURDAYS + SUNDAYS FROM 10:30am to 2:30pm

If you have ANY FOOD ALLERGIES, please alert your server! Thank you!

SHAREABLES

CINNAMON ROLL	oven baked + served w/ traditional icing glaze	5
MAIN STREET SKIN ON FRIES	our hand cut skin on fries w/ steak seasoning, homemade aioli + spicy ketchup	9
DEVILED EGGS	truffled caper aioli	9
MSF GUACAMOLE	hand pressed w/ peppers, onions, cilantro, jalapeños + orange zest	10
FARMER'S PLATTER	rotating selection of house made sausage, sliced salami + cheeses	25

SOUPS

TOMATO SOUP	crème fraiche, focaccia croutons	cup 5 bowl 8
ROTATIONAL SOUP	chef's selection of rotating soups	cup 5 bowl 8

MAIN STREET FARMER BRUNCH CLASSICS

FRENCH TOAST	house baked brioche, strawberry compote + vanilla bean whipped cream	16
BLUEBERRY PANCAKES	garnished w/ a house made blueberry sauce, bacon + vanilla bean whipped cream	16
MSF CORN BEEF HASH	corned beef brisket, peppers, onions, seasoned red potatoes, poached eggs + tabasco hollandaise	16
FARMERS BISCUITS + GRAVY	pork sausage in milk gravy, drop biscuits, 2 eggs + seasoned red potatoes	15
SMOKED SALMON CAKE BENEDICT	poached eggs + hollandaise over smoked salmon cakes w/ sliced avocado + petite green salad	16
FARMERS BENEDICT	2 poached eggs over grilled ham, drop biscuits, tabasco hollandaise, w/ seasoned red potatoes	15
AMERICANA CLASSIC	2 eggs cooked your way, crispy hash browns + compart farms bacon or sausage patties + grilled toast	14
CHEFS OMELET OF THE DAY	chef's choice of fresh daily ingredients, served w/ hash browns + sausage patties	14

GREENS + GRAINS

protein adds; grilled chicken \$4, pulled pork \$4, grilled flank steak \$6, grilled salmon \$7

CHICKEN BIBIMBAP	Korean inspired dish w/ bulgogi marinated chicken, kimchi, sesame, cucumber, scallions sunflower sprouts, pickled carrots + a soft boiled egg over white rice	15
WEDGE SALAD	butter lettuce, preserved tomatoes, bacon jam, blue cheese, shaved radish w/ green goddess dressing	13
MIXED GREENS	shaved spring vegetables w/ a fresh cucumber vinaigrette	11
MSF CAESAR	soft boiled egg, anchovy, parmesan, boquerones, romaine + focaccia croutons	13

HAND HELDS

HOT ITALIAN BEEF	white cheddar w/ house made giardiniera + garlic aioli on a hoagie bun	13
PULLED PORK	tossed w/ vinegar based bbq + complimented w/ a creamy cabbage slaw	14
LOBSTER ROLL	lobster tossed w/ celery tarragon + cucumber aioli on house made milk bun	17
TURKEY BURGER	wild acres raise turkey, lettuce, tomato, guacamole + fresh salsa	13
MSF CHEESEBURGER	pettit pastures raised beef, bacon onion jam, lettuce, tomato + american cheese	14

KIDS MENU

CLASSIC BREAKFAST	scrambled eggs, hash browns, toast, choice of bacon or sausage patties	7
PANCAKES	maple syrup, whipped butter, choice of bacon or sausage patties	7

*Many of our dishes can be prepared gluten free, vegetarian or vegan with substitutions such as the removal of dairy or bread ingredients. Please inquire with your server.

* for better conservation we provide complimentary water upon request only. **all coffee + soft drinks include a maximum of three refills per order.
Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All prices are in USD \$ + do NOT include sales tax.



AMERICANA EATERY

LIBATIONS

AVAILABLE FROM 11am to 10pm | CLOSED ON MONDAYS

all rail or call alcohol drinks are served w/ 2 oz. pours of liquor.

WHISKEY + BOURBON

THE ST. MICHAEL

buttered cody road bourbon, smoked vanilla demerara syrup + black walnut bitters

OLD FASHIONED FARMER

cody road bourbon, demerara syrup + angostura bitters

MAIN STREET SAZERAC

sazerac rye, demerara syrup, absinthe, peychaud's + angostura bitters

NEW YORKER

cody road bourbon, trincherero sweet vermouth + angostura bitters

ON A TUESDAY

jameson irish whiskey, bailoni apricot liqueur, house s&s, msf lager

NOT MY MULE

black velvet whiskey, apple juice + gosling's ginger beer

GIN

MINNESOTA COBLER

mcqueen & the violet fog gin, muddled strawberries, strawberry coulee, rhubarb shrub + rhubarb bitters

NEGRONI

tattersall barrel-aged gin, campari + trincherero sweet vermouth

AVIATION

far north gustav gin, tempus fugit liqueur de violette, luxardo maraschino liqueur + lemon juice

GIN SMASHLEY

dunord fitzgerald gin, st. germain, simple syrup, fresh cucumber + lime

THE REVEREND

smoked rosemary-infused dunord gin, lemon juice, simple syrup + champagne

RUM

STRAWBERRY DAQUIRI

ron caribe citrus rum, strawberries, lime juice + simple syrup

MOJITO

trader vic's rum, mint, lime, simple syrup, soda water + sprite

BLACKBERRY MOJITO

ron caribe citrus rum, blackberries, mint, lime, simple syrup, soda water + sprite

BEFORE DINNER APERTIFS

KIR ROYAL

chambord + champagne

APEROL SPRITZ

aperol + champagne

AMERICANO CLASSIC

campari, trincherero sweet vermouth + soda water

AFTER DINNER

BITTERSWEET SYMPHONY

luksusowa vodka, Amaro Nonino, simple syrup + orange crema

FERNET CON COCA

fernet branca + coke

ESPRESSO MARTINI

luksusowa vodka, espresso, bailey's irish cream, kahlua, amaretto

MSF COFFEE

copper + kings brandy, bailey's irish cream, amaretto, coffee + whipped cream

IRISH COFFEE

jameson irish whiskey, bailey's irish cream, coffee + whipped cream

COFFEE DRINKS

ESPRESSO SHOT

AMERICANO shot of espresso + water

MACCHIATO espresso + foam

CAPPUCINO espresso + steamed milk + foam

CAFÉ LATTE espresso + steamed milk

CAFÉ MOCHA espresso + steamed chocolate milk

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all filtered coffee + soda soft drinks include a maximum of three refills per order.

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VODKA

JILTED BRIDE

12 ketel one grapefruit + rose vodka, champagne + rhubarb bitters

BLACK RASPBERRY LEMON DROP

12 stoli vanil vodka, chambord + house sweet + sour

COSMOPOLITAN

12 absolut citron vodka, cointreau, cranberry + lime juice

MOSCOW MULE

11 luksusowa vodka, lime + gosling's ginger beer

MARTINI POLSKA

11 zubrowka bison grass vodka, krupnik honey liqueur, apple juice + cinnamon syrup

BLUEBERRY SOUR SMASH

10 blueberry infused luksusowa vodka, muddled blueberries + house sweet + sour

SAGE BERRY FIZZ

12 luksusowa vodka, strawberries, sage, agave nectar, lime, soda water + gosling's ginger beer

THE DREAMER

11 stoli vanil vodka, tattersall orange crema, orange juice + fresh cream

KEY LIME PIE MARTINI

10 stoli vanil vodka, malibu rum, pineapple, lime + fresh cream

TEQUILA

MARGATINI

12 sauza silver tequila, cointreau, grand marnier, house s+s

A NICE PEAR

11 tres agaves reposado, pear puree, Benedictine, lemon juice + gosling's ginger beer

MEDICINE MAN

12 smoked sage infused tres agaves reposado, tattersall orange crema, agave nectar + lime

JALAPEÑO BUSINESS

10 jalapeño infused tres agaves reposado, pineapple juice, house s + s

DESERT BLOOM

11 jalapeño infused tres agaves reposado, prickly pear cactus puree, agave syrup, house s+s

BESOS PICANTES

12 tres agaves reposado, tattersall orange crema, ancho reyes liqueur, cherry syrup, habanero tincture + lime juice

LEGGO MY MANGO

9 sauza silver, mango puree, orange juice, agave syrup, lime juice

BEER BOTTLES + CANS

9 STELLA CIDRE, CIDER, 12 oz bottle 5

10 STELLA ARTOIS, PALE LAGER, 12 oz bottle 6

BUDWEISER, LIGHT LAGER, 12 oz bottle 5

WHITE CLAW, HARD SELTZER, 12 oz can 6

CORONA, LAGER, 12 oz bottle 5

11 COORS LIGHT, LIGHT LAGER, 12 oz bottle 5

MICHELOB GOLDEN LIGHT, LIGHT LAGER, 12 oz bottle 5

9 MILLER LIGHT, LIGHT LAGER, 12 oz bottle 5

BLUE MOON, BELGIAN WHITE ALE, 12 oz bottle 6

12 NEWCASTLE, BROWN ALE, 12 oz bottle 6

11 FOUNDERS, PORTER, 12 oz bottle 7

BELL'S TWO HARTED ALE, IPA, 12 oz bottle 7

10 ODOUL'S, N/A LAGER, 12 oz bottle 4

NON-ALCOHOLIC DRINKS

SAN PELLEGRINO sparkling water .25L 1.50 | .75L 4

CRANBERRY + SPARKLING WATER + lime 5

ORANGE JUICE + SPRITE 4

VIRGIN MOJITO 5-5

VIRGIN SAGE BERRY FIZZ 5-5

BREWED COFFEE 4

MSF LEMONADE 4

JUICES | apple, orange, grapefruit, cranberry or tomato 4

FRESH BREWED ICE TEA 4

SOFT DRINKS | coke, diet coke, sprite, fanta, root beer, ginger ale 3-5