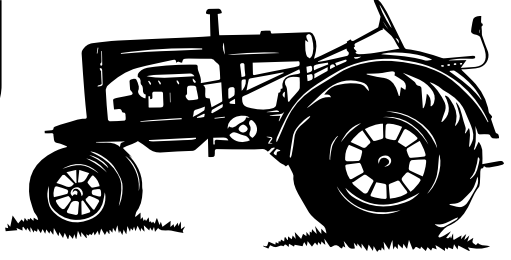


# DINNER MENU

2022

**MAIN STREET  
FARMER**  
ST MICHAEL MINNESOTA  
AMERICANA EATERY



## Appetizers

<b>CHIPOTLE CHEDDAR NACHOS</b>	16
smoked cheddar cheese, grilled jalapeños, pico de gallo salsa pickled onions, sour cream & fresh cilantro	
<b>SPICY CHARRED BRUSSELS SPROUTS</b>	16
Tennessee hot sauce, blue cheese crumbles, prosciutto bits & house ranch	
<b>PIEROGI "RUSKIE"</b>	13
hand-made Russian style dumplings filled w/ farmer's cheese, mashed potatoes & onions w/ herb sour cream	
<b>SKIN ON FRIES W/ AIOLI</b>	9
hand-cut, msf steak seasoning w/ house garlic aioli	

## Grains + Greens

<b>CURRY THAI BOWL</b>	18
basmati rice, pea shoots, pickled fresno peppers, julienne carrots, red cabbage served w/ naan bread	
<b>BÛCHERON GOAT CHEESE SALAD</b>	18
cranberry vinaigrette, pepitas, candied walnuts & fresh field greens	
<b>MAIN STREET CAESAR</b>	16
creamy anchovy-lemon based caper dressing, fried capers	
<b>WILD MIXED GREENS</b>	8   14
red onion, cucumber, carrots & tomato w/ choice of house dressing <i>protein adds: grilled chicken breast \$8, salmon filet \$14</i>	

## Handhelds

<b>TENNESSEE HOT CHICKEN SANDWICH</b>	17
hand-battered chicken w/ bacon, house ranch, lettuce & tomato	
<b>MELTED BRIE BURGER</b>	17
horseradish mayo, charred jalapeños, arugula & bread and butter pickles	
<b>TURKEY AVOCADO BURGER</b>	16
wild acres fresh ground turkey, sliced avocado, roasted tomatoes, charred jalapeños, fresh arugula & roasted red pepper aioli	
<b>MSF BASIC BACON CHEESE BURGER</b>	16
premium short rib, brisket & ground chuck <i>all handhelds served w/ your choice of our house fries &amp; aioli or mixed greens; gluten free buns available for an extra \$3</i>	

## Pasta

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

## Mains

<b>CERTIFIED ANGUS RIBEYE</b> 12oz	59
msf hand cut fries w/ blue cheese crumbles & grilled broccolini or mashed potatoes w/ rich pan gravy + 3	
<b>BRAISED BONE-ON LAMB SHANK</b>	44
cabernet red wine sauce, baby carrots, mashed potatoes	
<b>MSF FRENCHED CHICKEN</b>	29
wild-acres farm raised chicken breast stuffed w/ garlic-sage cheese, wrapped in prosciutto mashed potatoes, pan-gravy & long green beans	
<b>CHEF'S WEEKLY FISH SPECIAL</b>	MP

## Kids Menu

for children 12 years old & under

<b>CHICKEN STRIPS</b>	10
<b>KIDS CHEESE BURGER</b>	10
<b>BUTTERED NOODLES</b>	10

## Dessert

<b>CHEF'S WEEKLY SPECIALS</b>	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.*