

Main St. DELICATESSEN

- EST. 2013 -

← WE CATER

TAKE OUT →

172 MANITOBA ST.





A DELI WITH

A TWIST!



172 MANITOBA ST.
BRACEBRIDGE ON. P1L 2E2



705.637.0367



MainStDelicatessen.ca



Info@MainStDelicatessen.ca



@MainStDelicatessen



@MainStDelicatessen



Paul and I were born to cook! In fact, if you had asked us as kids what we wanted to be when we grew up, our answer would have been 'Chefs!' It is no wonder then that the two of us would truly become a match made in the kitchen.

It is our shared love for all things food that inspires us, as a dynamic husband and wife duo, to create quality home-cooked meals and we take no greater joy than serving up delicious cuisine for our guests here at Main St. Delicatessen.

Since 2013 our family-owned and operated business has evolved to where it is now and we are proud to call 172 Manitoba St., a landmark with over 100 years of history, our home.

Our ultimate goal is to create an experience that leaves an everlasting impression each and every time we have the honour of hosting you.

Thank you!

Jovan Milidoni

WHITE WINE

CHARDONNAY

SANTA CAROLINA. CHILE •○○○○
6oz. | 6 9oz. | 8 1/2 LITRE | 15

OYSTER BAY. NEW ZEALAND •○○○○
6oz. | 13 9oz. | 18 BOTTLE | 43

PINOT GRIGIO

BLU GIOVELLO. ITALY •○○○○
6oz. | 9 9oz. | 13 1/2 LITRE | 23

DELLE VENEZIE. ITALY •○○○○
6oz. | 10 9oz. | 14 BOTTLE | 32

SAUVIGNON BLANC

GATO NEGRO. CHILE •○○○○
6oz. | 6 9oz. | 8 1/2 LITRE | 15

OYSTER BAY. NEW ZEALAND •○○○○
6oz. | 13 9oz. | 18 BOTTLE | 43

RED WINE

CHIANTI

LEONARDO FRESCO. ITALY •●○○○
6oz. | 11 9oz. | 16 BOTTLE | 36

VALPOLICELLA

FOLONARI CLASSICO. ITALY •●○○○
6oz. | 10 9oz. | 14 1/2 LITRE | 24

MERLOT

DONINI. ITALY •●○○○
6oz. | 7 9oz. | 9 1/2 LITRE | 16

CABERNET SAUVIGNON

CONO SUR TOCORNAL. CHILE •○○○○
6oz. | 6 9oz. | 8 1/2 LITER | 15

ROSE

SANDBANKS ROSÉ. CANADA •●○○○
6oz. | 10 9oz. | 14 BOTTLE | 32

SPARKLING

MIONETTO PRESTIGE PROSECCO. ITALY •○○○○
4oz. | 7⁵⁰ 6oz. | 11 BOTTLE | 39

BEER

CRAFT LAGER • MUSKOKA BREWERY

EASY DRINKING CLASSIC LAGER • 4.8% ABV
18oz. PINT | 9 PITCHER | 29

DETOUR • MUSKOKA BREWERY

DRY HOPPED INDIA SESSION ALE (SESSION IPA) • 4.3% ABV
18oz. PINT | 9 PITCHER | 29

CREAM ALE • MUSKOKA BREWERY

SMOOTH ENGLISH PUB STYLE ALE • 5% ABV
18oz. PINT | 9 PITCHER | 29

APPLE CIDER • STRONG BOW

ORIGINAL DRY • 5.3% ABV
440ML CAN | 8

CORONA • CERVECERIA MODELO

LIGHT + CRISP PALE MEXICAN LAGER • 4.5% ABV
330ML BOTTLE | 7

MOLSON CANADIAN • MOLSON BREWING CO.

SMOOTH AND ROUNDED LAGER • 5% ABV
18oz. PINT | 9 PITCHER | 29

COORS LIGHT • MOLSON BREWING CO.

EASY DRINKING LIGHT LAGER • 4% ABV
18oz. PINT | 9 PITCHER | 29

ROTATING TAP

ASK YOUR SERVER ABOUT WHAT WE HAVE ON TAP TODAY!
18oz. PINT | 9 PITCHER | 29

ROTATING BOTTLE/CAN

ASK YOUR SERVER ABOUT WHAT WE HAVE TODAY!
341ML BOTTLE | 7 500ML CAN | 9



MUSKOKA
Brewery

NON ALCOHOLIC BEER

PERONI • NASTRO AZZURRO

CRISP REFRESHING PILSNER • 0.0% ABV
330ML BOTTLE | 5

VEER • MUSKOKA BREWERY

LAGER WITH LIME • 0.5% ABV
355ML CAN | 5

COCKTAILS

1 OZ COCKTAILS

WINTER PUNCH | 9

VODKA. PROSECCO. CRANBERRY JUICE. GINGER ALE
CRANBERRY COULIS RIM

SERVED WITH ORANGE SLICE + CRANBERRIES + CINNAMON STICK

2oz. | 13

VANILLA COKE | 9

RYE. VANILLA BEAN PASTE. CARAMEL EXTRACT. COKE

SERVED WITH VANILLA BEAN

2oz. | 13

MAIN ST. DELI CAESAR | 9

VODKA. CLAMATO JUICE. WORCESTERSHIRE SAUCE
MONTREAL STEAK SPICE RIM

SERVED WITH PEPPERETTE + PICKLE

2oz. | 13

BERRY MERRY SMASH | 9

SPICED RUM. BLUEBERRY SYRUP. LIME JUICE. SODA WATER

SERVED WITH CUCUMBER SLICES + BLUEBERRIES + MINT

2oz. | 13

CHERRY MARGARITA | 9

TEQUILA. LIME MARGARITA MIX. CHERRY SYRUP
FLAKED SALT + COARSE SUGAR RIM

SERVED WITH MARASCHINO CHERRY + LIME

2oz. | 13

MIMOSA | 9

4oz. PROSECCO. ORANGE JUICE

SERVED WITH ORANGE

BAR RAIL

TEQUILA • VODKA • WHITE RUM • SPICED RUM • GIN • RYE • BOURBON

1oz. | 5⁷⁵

1oz. MIXED | 8²⁵

2oz. | 9⁷⁵

2oz. MIXED | 12²⁵





STARTER BITES

 PERFECTLY SHAREABLE + HIGHLY CRAVEABLE

BEER BATTERED ONION RINGS | 14

YELLOW ONIONS. STOUT BEER BATTER. TOSSED IN SEASONING SALT

 SERVED WITH GARLIC MAYO DIPPING SAUCE

CRAB CAKES | 16

TENDER + SWEET CRAB TOSSED IN OLD BAY SEASONING
W/ LEMON JUICE + FRESH CHIVES

 SERVED WITH TARTAR DIPPING SAUCE

DEEP FRIED PEROGIES | 15

3 CHEESE POTATO DUMPLINGS TOPPED WITH CHEDDAR

 SERVED WITH GARLIC MAYO DIPPING SAUCE

CRISPY RAVIOLI | 16

BREADED RAVIOLI FILLED WITH MOZZARELLA

 SERVED WITH MARINARA DIPPING SAUCE

1 POUND CHICKEN WINGS | 16

LIGHTLY DUSTED

 SERVED WITH BBQ DIPPING SAUCE

COCONUT SHRIMP | 19

BUTTERFLIED JUMBO SHRIMP BREADED IN
COCONUT FLAKES

 SERVED WITH SWEET CHILI AIOLI DIPPING SAUCE

CALAMARI | 16

LIGHTLY DUSTED CALAMARI

 SERVED WITH REMOULADE DIPPING SAUCE

CAULIFLOWER TEMPURA | 14

BATTERED CAULIFLOWER FLORET TOSSED IN
SEASONING SALT

 SERVED WITH GREEN GODDESS AIOLI DIPPING SAUCE



GLUTEN FREE



VEGETARIAN



DAIRY FREE

DRINKS

POP | 2⁵⁰

355^{ML} CAN. ASSORTED

JUICE | 2²⁵

APPLE. ORANGE. CRANBERRY. LEMONADE

SPARKLING WATER | 7⁵⁰

750^{ML}

FLAVOURED SAN PELLEGRINO | 3⁵⁰

330^{ML}

STEWART'S FOUNTAIN CLASSICS | 3

355^{ML} ROOT BEER. BLACK CHERRY. CREAM SODA

ESPRESSO | 4

TALL OR SHORT

COFFEE | 3

REFILLABLE

TEA | 3

ASSORTED

LATTE | 6

HOT CHOCOLATE | 5

WHIPPED CREAM. MARSHMALLOWS

CHOCOLATE MILK | 3

WHIPPED CREAM

ICE CREAM FLOAT | 9

STEWART'S CREAM SODA OR ROOT BEER
2 SCOOPS OF ICE CREAM: VANILLA OR CHOCOLATE

SHIRLEY TEMPLE | 3⁵⁰

ORANGE JUICE. GRENADINE. SPRITE





RAVIOLI



**CHICKEN
PARMIGIANA**



**BRAISED
SHORT RIB**

MAINS



SERVED ALL DAY

BRAISED SHORT RIB | 39

FALL OFF THE BONE BEEF SHORT RIB SIMMERED IN A RED WINE REDUCTION PAIRED W/ CRISPY ROASTED YUKON GOLD POTATOES TOSSED IN THYME BUTTER + MAPLE GLAZED ROASTED HEIRLOOM CARROTS



SERVED WITH WARM + BUTTERY CORNBREAD W/ A ROSEMARY HONEY DRIZZLE

PAN SEARED SALMON | 34

SALMON FILLET SIMMERED IN A RICH CREAM SAUCE W/ SWEET CHERRY TOMATOES + GARLIC + CRACKED BLACK PEPPER OVER PEARL COUSCOUS TOSSED W/ FRESH PARSLEY + LEMON ZEST + OLIVE OIL



SERVED WITH ARUGULA SALAD TOSSED W/ TOASTED PINE NUTS + PARMIGIANA + BALSAMIC GLAZE

RAVIOLI | 32

RAVIOLI STUFFED W/ WHIPPED RICOTTA + LEMON ZEST BAKED IN A SMOKY CHORIZO CREAM RAGU W/ SWEET ROASTED RED PEPPERS + PAPRIKA SPRINKLED W/ MACHGO CHEESE



SERVED WITH THIN RIBBONS OF ZUCCHINI TOSSED IN BASIL INFUSED OLIVE OIL + CRISPY SHALLOTS

FISH N' CHIPS | 27

BEER BATTERED 8 1/2^{oz} HADDOCK + SAVOURY HERB WEDGE FRIES



SERVED WITH CREAMY COLESLAW + HOMEMADE TARTAR SAUCE

CHICKEN PARMIGIANA | 33

CRISPY BREADED CHICKEN BREAST TOPPED W/ HOUSE MADE MARINARA SAUCE + MELTED MOZZARELLA W/ GNOCCHI SAUTÉED IN A SUN DRIED TOMATO BASIL PESTO W/ WHITE WINE + ROASTED GARLIC FINISHED W/ BABY SPINACH + PARMIGIANA



SERVED WITH A CRUSTY BAGUETTE W/ GARLIC BUTTER

CHEESE CANNELLONI | 28

PASTA TUBES FILLED W/ RICOTTA + MASCARPONE + MOZZARELLA BAKED IN A CREAMY BÉCHAMEL SAUCE LAYERED W/ SLOW SIMMERED BEEF BOLOGNESE BAKED UNTIL GOLDEN



SERVED WITH CHUNKY BRIOCHE CROUTONS TOSSED IN PARMIGIANA + FRESH THYME



GLUTEN FREE



VEGETARIAN



DAIRY FREE



SALAD MAINS



THESE SALAD MAINS ARE NOT ONLY DELICIOUS BUT NUTRITIOUS COMPLETE MEALS

CAPRESE SALAD WITH PARMIGIANA TOSSED MEATBALLS | 27

ARUGULA. BOCCONCINI CHEESE. CHERRY TOMATOES. BASIL. BALSAMIC VINAIGRETTE. PESTO

COUNTRY SALAD WITH CHERRY MAPLE ROASTED HAM | 24

MESCLUN GREENS. GREEN APPLES. CUCUMBER. CANDIED WALNUTS. CANADIAN CHEDDAR. CREAMY HONEY DIJON DRESSING

WINTER QUINOA WITH GRILLED CHICKEN SKEWERS | 34



TRI COLOURED QUINOA. DRIED CRANBERRIES. CRISPY ROOT VEGETABLES. TOASTED PECANS. CRUMBLLED GOAT CHEESE. POMEGRANATE CITRUS VINAIGRETTE

LIVING SALAD WITH GRILLED ATLANTIC SALMON | 33



MESCLUN GREENS. SMASHED AVOCADO. CUCUMBER. CARROT. TOASTED CANDIED PECANS. CRANBERRIES. ORANGE MAPLE VINAIGRETTE

HARVEST SALAD WITH GRILLED CHICKEN SKEWERS | 28



MESCLUN GREENS. DICED CRISPY BUTTERNUT SQUASH. GREEN APPLE. CUCUMBER. BOCCONCINI. PUMPKIN SEEDS. ORANGE MAPLE VINAIGRETTE

CRUNCH SALAD WITH GRILLED ATLANTIC SALMON | 28



MESCLUN GREENS. CUCUMBER. GREEN APPLE. CABBAGE. HICKORY SMOKED ALMONDS. GREEN GODDESS DRESSING

CAESAR SALAD WITH CRISPY CHICKEN BREAST | 27

ROMAINE HEARTS. DOUBLE SMOKED BACON. PARMIGIANA REGGIANO. CROUTONS. HOMEMADE CREAMY DRESSING

GREEK SALAD WITH GRILLED CHICKEN SKEWERS | 28



ROMAINE HEARTS. CHERRY TOMATO. CUCUMBER. RED ONION. KALAMATA OLIVES. FETA. OREGANO. BALSAMIC VINAIGRETTE. PESTO. BALSAMIC REDUCTION



GLUTEN FREE



VEGETARIAN



DAIRY FREE

FRIES

SAVOURY HERB WEDGE FRIES

SKIN ON YUKON GOLD POTATOES
TOSSED IN SEASONING SALT

REGULAR | 5⁵⁰ LARGE | 8⁵⁰

▽ 3oz. SIDE OF GRAVY | 3

▽ GARLIC MAYO DIPPING SAUCE | 2

SWEET POTATO FRIES

STRAIGHT CUT TOSSED IN SEASONING SALT

⌚ SERVED WITH CHIPOTLE MAYO

REGULAR | 8⁵⁰ LARGE | 13⁵⁰

POUTINE | 10⁵⁰

SAVOURY HERB WEDGE FRIES. GRAVY.
WHITE CHEDDAR CHEESE CURDS

1/4 LB SMOKED MEAT POUTINE | 18

BRISKET BRINED + DRY RUBBED + SMOKED +
COOKED IN HOUSE. SAVOURY HERB WEDGE FRIES.
GRAVY. WHITE CHEDDAR CHEESE CURDS

SOUPS

⌚ ALL OF OUR SOUPS ARE SERVED WITH A TOASTED CROSTINI

▽ LOVE THE SOUP? TAKE A LITRE HOME WITH YOU! | 15

CREAM OF MUSHROOM

35% CREAM. CREMINI MUSHROOMS. FRESH THYME

8oz. | 5⁵⁰ 12oz. | 7 16oz. | 10

TOMATO ROASTED GARLIC

CHUNKS OF ROASTED GARLIC PURÉED IN FRESH TOMATOES

8oz. | 5⁵⁰ 12oz. | 7 16oz. | 10

SPLIT PEA WITH DOUBLE SMOKED BACON

GREEN SPLIT PEAS STEWED IN CARAMELIZED ONIONS

8oz. | 5⁵⁰ 12oz. | 7 16oz. | 10

SOUP OF THE DAY

ASK YOUR SERVER ABOUT TODAY'S SOUP SPECIAL!

8oz. | 5⁵⁰ 12oz. | 7 16oz. | 10

SALADS

MIXED GREEN

MESCLUN GREENS. CHERRY TOMATO. CUCUMBER. FETA. ROASTED
GARLIC BALSAMIC VINAIGRETTE. PESTO. BALSAMIC REDUCTION

SIDE | 9 LARGE | 18

PESTO QUINOA

QUINOA GRAIN. CHERRY TOMATO. CUCUMBER. FETA. ROASTED
GARLIC BALSAMIC VINAIGRETTE. PESTO. BALSAMIC REDUCTION

SIDE | 9 LARGE | 18

CLASSIC CAESAR

ROMAINE HEARTS. DOUBLE SMOKED BACON. PARMIGIANA REGGIANO.
CROUTONS. HOMEMADE CREAMY DRESSING

SIDE | 9 LARGE | 18

GREEK

ROMAINE HEARTS. CHERRY TOMATO. CUCUMBER. RED ONION.
KALAMATA OLIVES. FETA. OREGANO. BALSAMIC VINAIGRETTE.
PESTO. BALSAMIC REDUCTION

SIDE | 9 LARGE | 18

SALAD ADD ONS

▽ ADD 2 GRILLED CHICKEN BREAST SKEWERS | 10

▽ ADD CRISPY CHICKEN | 9

▽ ADD GRILLED ATLANTIC SALMON | 10



GLUTEN FREE



VEGETARIAN



DAIRY FREE

**SPLIT PEA
WITH BACON**

**CREAM OF
MUSHROOM**

**TOMATO
ROASTED GARLIC**

... CLASSIC SANDWICH COMBOS ...

⌚ ALL OF OUR SANDWICHES ARE SERVED WITH A KOSHER PICKLE SPEAR AND A SIDE 6^{oz.} SOUP OR SAVOURY HERB WEDGE FRIES

▽ WANT TO SUBSTITUTE YOUR SIDE? GLUTEN FREE? WE'VE GOT YOU COVERED! IT'S ALL ON THE BOTTOM OF THE PAGE!

▽ ADD SWISS | 2

▽ LOVE THE MEAT? TAKE A POUND HOME WITH YOU! | 24

CORNEBEEF



SOUR DOUGH RYE. BRISKET BRINED + COOKED IN HOUSE

1/4 POUND | 19 1/2 POUND | 25 1 POUND | 34

PASTRAMI



SOUR DOUGH RYE. BRISKET BRINED + SMOKED + COOKED IN HOUSE

1/4 POUND | 19 1/2 POUND | 25 1 POUND | 34

SMOKED MEAT



SOUR DOUGH RYE. BRISKET BRINED + DRY RUBBED + SMOKED + COOKED IN HOUSE

1/4 POUND | 19 1/2 POUND | 25 1 POUND | 34

REUBEN

MARBLE RYE. PASTRAMI. SWISS. SAUERKRAUT. THOUSAND ISLAND DRESSING. GRAINY MUSTARD

1/4 POUND | 23 1/2 POUND | 29 1 POUND | 38



CHOOSE YOUR MUSTARD



REGULAR · GRAINY · DIJON · HOT · HONEY



← SIDES · SUBS · ADD ONS →

▽ UPSIZE TO LARGE WEDGE FRIES | 3

▽ UPSIZE TO REG. 10^{oz.} SOUP | 1⁵⁰

▽ UPSIZE TO LRG. 16^{oz.} SOUP | 4⁵⁰

▽ SUB FOR REG. SWEET POTATO FRIES | 3

▽ SUB FOR LRG. SWEET POTATO FRIES | 8

▽ SUB FOR POUTINE | 5

▽ SUB FOR ANY SIDE SALAD | 3⁵⁰

▽ ADD SIDE OF GRAVY | 3

▽ ADD SIDE GARLIC MAYO | 2

▽ ADD SWISS | 2

▽ GLUTEN FREE BUN | 3

▽ 2 PIECES OF RYE | 3



SANDWICH COMBOS

 ALL OF OUR SANDWICHES ARE SERVED WITH A KOSHER PICKLE SPEAR AND A SIDE 6oz. SOUP OR SAVOURY HERB WEDGE FRIES

 WANT TO SUBSTITUTE YOUR SIDE? GLUTEN FREE? WE'VE GOT YOU COVERED! IT'S ALL ON THE BOTTOM OF THE PAGE!

CLUB | 21

TOASTED BAGUETTE. TURKEY BREAST BRINED + COOKED IN HOUSE. CRISPY DOUBLE SMOKED BACON. CREAMY HAVARTI. HOMEMADE GARLIC MAYO. LETTUCE. TOMATO

SMOKED | 22

TOASTED BAGUETTE. TURKEY BREAST BRINED + COOKED IN HOUSE. CRISPY DOUBLE SMOKED BACON. APPLEWOOD SMOKED CHEDDAR. HOMEMADE GARLIC MAYO

 ADD LETTUCE | .50

 ADD TOMATO | .50

B.L.T.G | 21

TOASTED MULTI GRAIN. DOUBLE SMOKED BACON. GUACAMOLE. HOMEMADE GARLIC MAYO. LETTUCE. TOMATO

 ADD CANADIAN CHEDDAR | 2

VEGGIE | 19

HERBED FLAT BREAD. ROASTED RED PEPPERS. CARAMELIZED ONIONS. CREMINI MUSHROOMS. FETA CHEESE. HOMEMADE PESTO. ARUGULA

 ADD GUACAMOLE | 3

PRIME RIB DIP | 24

BAGUETTE. SLICED SLOW ROASTED PRIME RIB. CARAMELIZED ONIONS. BEARNAISE AIOLI. SIDE WARM JUS

 ADD PROVOLONE CHEESE | 2

 ADD SAUTÉED CREMINI MUSHROOMS | 2

MAPLE HAM | 21

HERBED FLAT BREAD. ROASTED HAM. DOUBLE SMOKED BACON. CARAMELIZED ONIONS. SMOKED GOUDA. PICKLES. HONEY GARLIC AIOLI

CRISPY CHICKEN | 24

TOASTED BUN. BREADED CHICKEN BREAST. SMASHED AVOCADO. CHIPOTLE MAYO. HOMEMADE GARLIC MAYO. LETTUCE. TOMATO

 ADD DOUBLE SMOKED BACON (2 STRIPS) | 3

HOT TURKEY | 22

BRIOCHE BREAD. OPEN FACED. TURKEY BREAST BRINED + COOKED IN HOUSE. CARAMELIZED ONIONS. HOMEMADE CRANBERRY GARLIC MAYO. TURKEY GRAVY

SIDES · SUBS · ADD ONS

 GLUTEN FREE BUN | 3

 UPSIZE TO LARGE WEDGE FRIES | 3

 UPSIZE TO REG. 10oz. SOUP | 1⁵⁰

 UPSIZE TO LRG. 16oz. SOUP | 4⁵⁰

 SUB FOR REG. SWEET POTATO FRIES | 3

 SUB FOR LRG. SWEET POTATO FRIES | 8

 SUB FOR POUTINE | 5

 SUB FOR ANY SIDE SALAD | 3⁵⁰

 ADD SIDE OF GRAVY | 3

 ADD SIDE GARLIC MAYO | 2

 ADD SAUTÉED CREMINI MUSHROOMS | 2

 ADD APPLEWOOD SMOKED CHEDDAR | 4

 ADD GUACAMOLE | 3

..... MAIN ST DELI BURGERS

📍 ALL OF OUR BURGERS ARE SERVED WITH A SIDE 6OZ. SOUP OR SAVOURY HERB WEDGE FRIES AND A KOSHER PICKLE SPEAR

▽ WANT TO SUBSTITUTE YOUR SIDE? GLUTEN FREE? WE'VE GOT YOU COVERED! IT'S ALL ON THE BOTTOM OF THE PAGE!

ORIGINAL BURGER | 21 🍔

TOASTED BUN. 7OZ. PREMIUM GROUND CHUCK PATTY. CARAMELIZED ONION. HOMEMADE GARLIC MAYO. LETTUCE. TOMATO

▽ ADD CANADIAN CHEDDAR | 2

BEYOND MEAT BURGER | 23 🌱

TOASTED BUN. 4OZ. PLANT BASED VEGETABLE BURGER. CANADIAN CHEDDAR. SMASHED AVOCADO. CARAMELIZED ONION. HOMEMADE GARLIC MAYO. LETTUCE. TOMATO

BACON CHEESEBURGER | 26

TOASTED BUN. 7OZ. PREMIUM GROUND CHUCK PATTY. DOUBLE SMOKED BACON. CANADIAN CHEDDAR. CARAMELIZED ONION. HOMEMADE GARLIC MAYO. LETTUCE. TOMATO

REUBEN BURGER | 30

TOASTED BUN. 7OZ. PREMIUM GROUND CHUCK PATTY. 1/4 LB. PASTRAMI. SAUERKRAUT. MELTED SWISS. THOUSAND ISLAND DRESSING. SLICED PICKLES

← SIDES · SUBS · ADD ONS →

▽ GLUTEN FREE BUN | 3

▽ UPSIZE TO LARGE WEDGE FRIES | 3

▽ UPSIZE TO REG. 10OZ. SOUP | 1⁵⁰

▽ UPSIZE TO LRG. 16OZ. SOUP | 4⁵⁰

▽ SUB FOR REG. SWEET POTATO FRIES | 3

▽ SUB FOR LRG. SWEET POTATO FRIES | 8

▽ SUB FOR POUTINE | 5

▽ SUB FOR ANY SIDE SALAD | 3⁵⁰

▽ ADD SIDE OF GRAVY | 3

▽ ADD SIDE GARLIC MAYO | 2

▽ ADD SAUTÉED CREMINI MUSHROOMS | 2

▽ ADD APPLEWOOD SMOKED CHEDDAR | 4

▽ ADD GUACAMOLE | 3



HEY KIDS

MACARONI & CHEESE | 9

ELBOW MACARONI TOSSED IN
A CREAMY CHEDDAR SAUCE

CHICKEN STRIPS & FRIES | 10

3 CHICKEN TENDERS W/ A HANDFUL
OF WEDGE FRIES

 SERVED WITH PLUM SAUCE

DESSERT

CHOCOLATE MOLTEN LAVA CAKE | 10

DECADENT DARK CHOCOLATE W/ A WARM GOOEY CENTRE

 SERVED WITH WHIPPED CREAM TOPPED WITH MARASCHINO
CHERRY + STRAWBERRY COULIS

ICE CREAM | 6

2 SCOOPS OF ICE CREAM ASK YOUR SERVER ABOUT TODAY'S FLAVOURS!

 SERVED WITH CHOCOLATE SAUCE + WHIPPED CREAM

NEW YORK STYLE CHEESECAKE | 7

RICH + CREAMY WITH A BUTTERY GRAHAM CRACKER CRUST

 SERVED WITH CHOCOLATE SAUCE + WHIPPED CREAM

DESSERT OF THE DAY | 7

ASK YOUR SERVER ABOUT TODAY'S DESSERT FEATURE!



Main St. DELICATESSEN

- EST. 2013 -



CATERING MENU



172 MANITOBA ST. BRACEBRIDGE ON P1L 2E2



MainStDelicatessen.ca



705.637.0367



Info@MainStDelicatessen.ca

SANDWICH PLATTERS

AN ASSORTMENT OF SANDWICHES INCLUDING
CLASSIC CORNED BEEF. CLASSIC PASTRAMI. CLASSIC SMOKED MEAT. REUBEN. CLUB. SMOKED. ROAST BEEF. B.L.T.G. VEGGIE. CRISPY CHICKEN & MAPLE HAM



SERVED ON A PLASTIC HARD COVER DOME TRAY
WITH PLATES, CUTLERY AND NAPKINS INCLUDED



SANDWICH TRAY INCLUDES PICKLES



PP INDICATES PRICE PER PERSON
WITH A MINIMUM OF 10 PEOPLE

DOLLARS
\$12⁵⁰
PP

SANDWICHES
EACH SANDWICH IS CUT
INTO THIRDS OR QUARTERS

DOLLARS
\$17⁵⁰
PP

SANDWICHES & SALAD
INCLUDES YOUR CHOICE OF PESTO QUINOA SALAD
OR MIXED GREEN SALAD OR CAESAR SALAD
OR GREEK SALAD

DOLLARS
\$21⁵⁰
PP

SANDWICHES & SALAD MIX
INCLUDES TWO CHOICES OF SALAD
PER PERSON

HOMEMADE SOUPS

CHOICE OF CREAM OF MUSHROOM OR TOMATO ROASTED GARLIC OR SPLIT PEA W/ DOUBLE SMOKED BACON

6OZ

\$5⁵⁰

10OZ

\$7

16OZ

\$10

1L

\$15

SWEETS

DOLLARS
\$8

1/2 DOZEN COOKIES
6 ASSORTED COOKIES

DOLLARS
\$8

1/2 DOZEN MINI BUTTER TARTS
6 ASSORTED TARTS

DRINKS

DOLLARS
\$2⁵⁰

POP
ASSORTED CANS

DOLLARS
\$7⁵⁰

SPARKLING WATER
750ML

DOLLARS
\$2⁵⁰

BOTTLED WATER
550ML