

# Main St. DELICATESSEN

- EST. 2013 -

## FALL DINNER MAINS

AVAILABLE THROUGH OCTOBER + NOVEMBER + DECEMBER



### CHICKEN CACCIATORE



BONELESS CHICKEN THIGHS BRAISED IN PLUM TOMATOES + RED WINE + GARLIC + HERBS W/ BELL PEPPERS + CARROTS + SWEET ONION



SERVED WITH ROASTED YUKON GOLD POTATOES

DOLLARS

\$24



### BUTTERNUT SQUASH RAVIOLI

IN A BROWN BUTTER CREAM SAUCE



SERVED WITH PULLED PORK + FRESH SAGE TOPPED W/ CANDIED APPLES

DOLLARS

\$24



### WILD MUSHROOM RAVIOLI



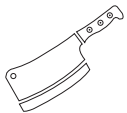
IN A CREAMY MARSALA + THYME SAUCE



SERVED WITH CREMINI MUSHROOM + KALAMATA OLIVE TAPENADE ON A GARLIC CROSTINI

DOLLARS

\$22



### 8oz PRIME RIB W/ MERLOT GRAVY

TWICE BAKED POTATOES W/ DOUBLE SMOKED BACON + APPLEWOOD SMOKED CHEDDAR + CHIVES W/ MAPLE GLAZED CARROTS



SERVED WITH ONION RINGS + BEARNAISE AIOLI

DOLLARS

\$38



### PAN FRIED SALMON

IN A ROASTED CHERRY TOMATO + BASIL CREAM SAUCE W/ PARMIGIANA CHEESE + BABY SPINACH ON SHORT GRAIN LEMON RICE



SERVED WITH BRAISED SWISS CHARD IN GARLIC + CHICKEN STOCK

DOLLARS

\$27