

Main St. DELICATESSEN

- EST. 2013 -

FALL DINNER MAINS

AVAILABLE THROUGH OCTOBER + NOVEMBER + DECEMBER



CHICKEN POT PIE

CHICKEN THIGHS + SWEET CARROTS + CELERY HEARTS + PEARL ONIONS
STEWED IN HEAVY CREAM + HOMEMADE RICH CHICKEN STOCK BAKED IN
BUTTERY PUFF PASTRY

↳ SERVED WITH MIXED GREEN SALAD TOSSED IN MAPLE
VINAIGRETTE TOPPED W/ CANDIED PECANS

DOLLARS

\$22



BUTTERNUT SQUASH RAVIOLI

TOSSED IN ALFREDO SAUCE TOPPED W/ PORK RAGU SEASONED W/
FENNEL SEED + PARMIGIANA CHEESE

↳ SERVED WITH BUTTERNUT SQUASH HASH TOSSED
IN THYME + GARLIC

DOLLARS

\$24



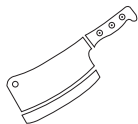
WILD MUSHROOM LASAGNA

FRESH LASAGNA SHEETS LAYERED W/ CREMINI + SHIITAKE + OYSTER
MUSHROOMS IN A CREAMY WHITE WINE SAUCE + MOZZARELLA +
PARMIGIANA CHEESE

↳ SERVED WITH PESTO CROSTINI

DOLLARS

\$24



HOMEMADE MEATLOAF

TOPPED W/ CRISPY SHALLOTS + RICH DEMI GLAZE W/ WHIPPED SWEET
POTATO MASH IN BUTTER + HEAVY CREAM

↳ SERVED WITH CHEESY BAKED BROCCOLI

DOLLARS

\$24



HONEY GARLIC GLAZED SALMON

RAMEN NOODLES SAUTÉED IN HOISIN SAUCE + FRESH GINGER
W/ STEAMED BROCCOLI + RED PEPPERS + CABBAGE

↳ SERVED WITH PORK DUMPLING SOUP

DOLLARS

\$24