

Main St. DELICATESSEN

- EST. 2013 -

SPRING DINNER MAINS

AVAILABLE THROUGH APRIL + MAY + JUNE



BUTTERMILK FRIED CHICKEN

W/ BAKED MAC + CHEESE IN A SHARP CHEDDAR CREAM SAUCE TOPPED
W/ BOURBON GLAZED PULLED PORK

🔄 SERVED WITH CREAMY HONEY COLESLAW

DOLLARS
\$24



LOBSTER RAVIOLI

TOSSED IN VODKA ROSÉ SAUCE + ROASTED CHERRY TOMATOES W/
ARUGULA SALAD + PARMIGIANA

🔄 SERVED WITH GARLIC CROSTINI + MASCARPONE CHEESE
+ LEMON ZEST

DOLLARS
\$30

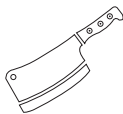


BRAISED CABBAGE + CHICKPEAS

COCONUT CREAM GARAM MASALA SAUCE W/ CAULIFLOWER TEMPURA
DRIZZLED W/ SWEET CHILI SAUCE

🔄 SERVED WITH BUTTERED NAAN BREAD

DOLLARS
\$22



GRILLED FLANK STEAK SATAY

MARINATED IN SOY SAUCE + BROWN SUGAR + LIME W/ SAUTÉED GREEN PEPPERS
+ RED ONION + PORTOBELLO MUSHROOMS + MELTED PEPPER JACK CHEESE

🔄 SERVED WITH SWEET CORN + CREAMY POTATO CHOWDER +
CORN TORTILLA CHIPS

DOLLARS
\$28



SHRIMP RISOTTO

CREAMY ARBORIO RICE W/ BLACK TIGER SHRIMP + LEMON + FRESH PARSLEY
+ ROMANO CHEESE

🔄 SERVED WITH GARLIC CROSTINI + SUNDRIED TOMATO CAPER
TAPENADE

DOLLARS
\$26