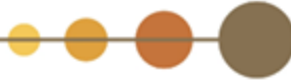


# 6th & Main

210 Main Street



## Starters

Roasted topped oysters  
preparation varies 12/24

Portabella Fries  
horseradish aioli 8

Crispy Shrimp Cocktail  
cocktail, remoulade sauce 13

Sesame Ginger Tuna  
chili glaze, wasabi cream, cucumber 12

Fried Green Tomatoes  
pimento cheese, pig candy 8

Soup du Jour MP

Lobster Bisque 8

## Salads

Walnut Encrusted Fried Goat Cheese  
Salad  
mixed greens, strawberries, roasted red  
onion, mango vinaigrette 6/12

Caesar Salad  
romaine, fresh parmesan, croutons,  
parmesan crisp 6/12

Iceberg Wedge  
baby iceberg, bacon, bleu cheese crumbles,  
tomato, chopped egg & bleu cheese dressing  
6/12

Roasted Red Onion  
romaine, roasted red onion, bleu cheese  
crumbles, bacon & bleu cheese dressing  
6/12

Steak Salad  
tenderloin, romaine, red onion, tomato,  
bacon, bleu cheese crumbles & creamy  
horseradish dressing 13

## Entrees

these entrees do not include a soup or salad  
starter

Mushroom Ravioli  
spinach, walnuts, bleu cheese demi cream  
sauce 12

Fried Chicken  
spicy pecan glaze, mac & cheese 12

Boursin Burger  
lacquered bacon, fried onion, grainy  
mustard 12

Hamburger Steak  
A1 onions, provolone cheese, mashed  
potatoes (please allow extra cooking time for  
MW+) 14

Vegetable Alfredo  
add chicken/shrimp 6/8 11

Blue Plate  
chef's choice MP

## Main Entrees

these items include a house salad or soup  
du jour

Grilled Salmon  
goat cheese risotto, fresh vegetables, grainy  
dijon mustard sauce 25

Cast Iron Seared Filet of Beef  
mashed potatoes, fresh veg, cabernet demi  
30

Pan Seared Crabcakes  
marbled potatoes, asparagus & remoulade  
26

Spinach & Boursin topped Chicken  
butternut squash risotto 21

## Sides

Mashed Potatoes 4

Fresh Vegetables 4

Wilted Spinach 4

Onion Rings 4

Risotto 7

Mac & Cheese 7

Grilled Asparagus 7