

# MAIN STREET'S

bringing you

# BREAKFAST

## • ENTREES •

### APPALACHIAN TROUT "LOX"

Pastrami-seasoned cold-smoked trout (*Sunburst Farms*),  
toasted bagel, smoked trout cream cheese, arugula,  
bruschetta, caper, pickled onion ~12~

### AVOCADO TOAST

spent grain bread (*JC Brewing Co*), smashed avocado,  
arugula, bruschetta, candied bacon, bleu cheese,  
18 yr balsamic (*Abingdon Olive Oil*), poached egg\* ~11~

### SPINACH ARTICHOKE STRATA

savory quiche-like bread pudding with creamed  
spinach artichoke egg custard, side salad with  
arugula, spinach, bruschetta, feta ~9~

### PEACHES N CREAM STUFFED FRENCH TOAST

brioche french toast sandwich stuffed with peach  
cream cheese and sweetened peach topping,  
real maple syrup, Benton's bacon ~11.50~

### GRAIN BOWL

quinoa & arborio rice toasted in amino acids,  
topped with roasted spinach, green beans, okra,  
carrot, red pepper, pickled onion, fried egg\*,  
kimchi, sriracha lime sausage crumble, sambal ~11~

### BACON SCRAMBLE FLATBREAD TACOS

scrambled egg (*Lafayette Farms*), bacon, cheddar,  
bruschetta, green onion, cilantro crema,  
side hashbrown casserole ~10~

### APPALACHIAN HASH

potato, green bean, okra, italian sausage, pancetta,  
fried egg\*, sauerkraut, tomato & sour cream ~12~

### OATMEAL SKILLET

organic stone ground oats with apple butter,  
granola streusel, whipped ricotta ~9~  
*add sweetened peaches, blueberry black pepper compote, or sugared strawberries +1.50*

### POWER SALAD

kale, quinoa, cashew, butternut, apple, red  
onion, golden raisin, apple sage vinaigrette ~6~

### TWO EGG OMELETTE

free range eggs, sharp cheddar, herbed potatoes,  
white or spent grain toast ~8.50~  
*denver--ham, green pepper, red pepper, onion 9.50*  
*florentine--spinach, tomato, whipped ricotta 9.50*  
*meatlovers--bacon, ham, pancetta, sausage 10.00*  
*custom--add pizza toppings +0.50 ea*

### CROQUE MADAME

traditional french open faced sandwich. ham,  
gruyere & whole grain dijon (*Lusty Monk*),  
on fresh baked bread, smothered in alfredo.  
with fried egg\*, side asparagus ~10~

### HOT CHICKEN & WAFFLE PLATTER

cornmeal waffle, nashville hot chicken strips,  
alfredo sausage gravy, maple syrup,  
side collard greens ~12.50~

### CRAB CAKE SUNRISE PLATTER

buttermilk biscuit, crab cake, spinach, roasted  
tomato, alfredo, poached egg\*, cilantro crema,  
side asparagus ~16~

### SOUTHERN STYLE HUEVOS RANCHEROS

two eggs\* roasted in spiced tomatoes over grit  
cakes, with spinach, roasted red pepper, jalapeno,  
cilantro crema, side pinto beans ~12~

### BISCUIT & GRAVY BOWL

buttermilk biscuit, hashbrown casserole, sausage  
patty, scrambled egg, alfredo gravy, cheddar ~11~

### ROASTED ASPARAGUS BUNDLE

prosciutto-wrapped asparagus, poached egg\* ~7.50~

## • TRADITIONAL •

BUILD A PLATTER, *as you wish!*

free range eggs, poached\*, fried\*, or scrambled.  
one egg or two 2.50 / 3.50

Benton's bacon strips, two 2.50

King's Farm country sausage patties, two 3.00

buttermilk biscuit, one or two 2.00 / 3.50  
*add sausage alfredo gravy or chocolate gravy +2*

plain bagel with cream cheese 3.50  
*peach cream cheese +0.50 or smoked trout cream cheese +1.50*

white or spent grain toast, seasonal jelly 1.50

kid's oatmeal, waffle, or french toast ~3.50~

## • SIDES •

hashbrown casserole 3.00 ~ grit cake 2.50  
oven-roasted herbed potatoes 3.00  
asparagus 3.50 ~ collard greens 2.50  
fried green tomato 2.50 ~ kimchi 2.00  
grapefruit half 2.00 ~ avocado half 2.00  
mixed fruit 2.50 ~ stone ground oatmeal 3.50  
alfredo sausage gravy 2.00 ~ chocolate gravy 2.00

THE  
MAIN STREET  
PIZZA COMPANY