

THE MAIN STREET PIZZA COMPANY

est 2009

We go to great lengths to deliver the best ingredients available, including growing it ourselves! Breads, pastas, and baked goods fresh from our bakery. Non-certified organic produce from our own

RIVER CREEK FARM

LIMESTONE, TENNESSEE

purchase our local produce for your home at www.startthefarm.com

more local goods brought to you by

Foodtopia MarketGarden Johnson City, TN	Shelton Farms New Market, TN
Lafollette Farms Kingsport, TN	Laurel Springs Farm Marion, VA
Sweetwater Valley Philadelphia, TN	Noble Springs Dairy Franklin, TN
Strange Honey Farms Del Rio, TN	Sequatchie Cove Sequatchie, TN
Benton's Country Hams Townsend, TN	JC Brewing Co Johnson City, TN
Hickory Nut Gap Farm Fairview, NC	Sunburst Trout Farms Waynesville, NC

• appetizers •

fried green tomatoes \$9
swiss chard, bruschetta, jalapeno tartar sauce, roasted red pepper coulis

spinach dip \$8.50
toasted italian hoagie

house meatballs \$8.50
three quarter pounders, pork beef blend. baked in marinara & mozzarella

cheese bread
med \$8 lrg \$12 xlr \$14
with marinara

hot wings
6pc \$7 12pc \$11.50 18pc \$16
buffalo, sweet sriracha lime, root beer bbq, honey dijon extra sauces + \$1.50

smoked trout dip \$9
house smoked sunburst rainbow trout*, spent grain crostini

classic bruschetta \$8
tomato basil salsa on crostini

king crisps \$7.50
aged white cheddar, jalapeno, anchovy, tabasco, cracked pepper on crostini

stuffed portobellos \$9
baked with mozzarella choose three toppings

soups beans & cornbread \$4.50
bacon & onion on side. refills + \$2

charcuterie sm \$11 lrg \$16
local cheeses from Sweetwater Valley Creamery. cured meats from Hickory Nut Gap Farm. whole grain dijon, house pickles & accompaniments, spent grain crostini

farm fresh seasonal selections

stuffed squash blossoms \$8.50
herbed ricotta filling, pecan pesto, marinara

stewed chickpeas \$8
with swiss chard, lemon, garlic, paprika

falafel fritters \$9
herbed chickpea fritters, herbaceous cucumber-tomato salad, tzatziki, roasted red pepper coulis

bulgogi beef wraps \$9.50
braised beef shoulder, house kimchi, green apple, sprouted quinoa, pickled red onion, and cilantro on swiss chard leaves

fattoush salad \$10.25
romaine, cucumber, tomato, red onion, parsley, mint, cilantro, lemon balm, dill, sprouted quinoa, Noble Springs Feta, zaatar. topped with falafel fritters, herbed lemon chicken, or bulgogi beef + \$4

zucchini gnocchi \$14
hand rolled zucchini & ricotta dumplings with roasted cherry tomatoes, marinara, mozzarella, fresh basil

zucchini pizza
med 12" \$17 lrg 16" \$23 xlr 18" \$25
olive oil base. matchstick zucchini, tomato, swiss chard, lemon, garlic, Noble Springs Feta (no mozzarella)

zucchini bread \$8
pan fried, topped with vanilla ice cream, black strap molasses, candied pecans

• beverages •

shirley temple \$3.50 **roy rogers \$3.50**
sprite, grenadine coca cola, grenadine

dr enuf \$2.50 **iced tea \$2.50**
tricitities energy soda free refills

coke, diet coke, sprite, pibb xtra, mello yello, hi c orange \$2.75
free refills

all natural options

honey soda \$3.50 **ginger beer \$4**
mint tea \$3.50 fevertree

blackberry shrub \$3.50 **drip coffee \$2.50**
tart fruit soda free refills

sparkling lemonade \$5 **french press \$5**
lemon or strawberry 20 oz fair trade
22 oz carafe colombian coffee