

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



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

curried coconut chicken wings
6pc \$7 12pc \$11.50 18pc \$16
sides of sriracha & green tomato apple chutney

roasted edamame \$8
stewed soy beans roasted with butternut & kale

roasted beet salad \$12
with apple, cayenne-candied pecans, noble springs chevre croquette, & aged balsamic vinegar over mixed greens

butternut bisque \$4.50 / \$7.00
creamed with caramelized onion, toasted goat cheese spent crostini

sunshine grit bowl \$13
stone ground gouda grits, swiss chard dressed in sesame & amino acids, roasted beet, carrot & butternut in ginger sorghum bourbon glaze

winter Appalachian hash \$13
kennebec potato, sweet potato, kale, red onion, roasted red pepper, italian sausage, pancetta, sauerkraut, sour cream, fried farm egg*

curried lamb ravioli \$16
saffron ravioli stuffed with lamb, mint, goat cheese & green lentil. baked with winter greens, golden raisin & apple in creamy curried coconut sauce, topped with crumbled goat cheese

harvest pizza
med 12" \$17 lrg 16" \$23 xlr 18" \$25
alfredo, kale, butternut, pancetta, mushroom, red onion, pecan, goat cheese, green tomato apple chutney, mozzarella

cinnamon apple calzone \$8
baked cinnamon apple calzone with sweetened cream cheese filling, vanilla ice cream, sugared pecan dust

• beverages •

all natural options

honey soda \$3.50	ginger beer \$4
mint tea \$3.50	fevertree
blackberry shrub \$3.50	french press \$5
tart fruit soda	20 oz fair trade
sparkling lemonade \$5	colombian coffee
lemon or strawberry	drip coffee \$2.50
22 oz carafe	free refills
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	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.