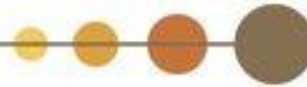


# 6th & Main

210 Main Street



## Starters

Roasted topped oysters  
preparation varies 13/26

Portabella Fries  
ranch 8

Boom Boom Shrimp 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, tomato & goat cheese 13

Fried Chicken  
spicy pecan glaze, mac & cheese 13

CAB Burger  
lacquered bacon, caramelized onion, grainy  
mustard, provolone 12

## Hamburger Steak

All onions, provolone cheese, mashed  
potatoes (please allow extra cooking time for  
MW+) 15

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

Pan Seared Salmon  
parmesan risotto, fresh vegetables, grainy  
dijon mustard sauce 25

Grilled Filet Mignon  
mashed potatoes, fresh veg, cabernet demi  
30

Pan Seared Crabcakes  
marbled potatoes, asparagus & remoulade  
26

Spinach & Boursin topped Chicken  
sweet potato risotto 21

## Sides

Mashed Potatoes 4

Fresh Vegetables 4

Wilted Spinach 4

Onion Rings 4

Risotto 7

Mac & Cheese 7

Grilled Asparagus 7

# B E E R &

## "The Bar" at 6th & Main Restaurant

### Draft Beer (selection subject to change)

Corona light  
 IPA  
 Red Oak  
 Rotating Tap  
 Rotating tap  
 Rotating tap

### Domestic Bottles

Budweiser  
 Bud Light  
 Coors Light  
 Miller Lite  
 Mich Ultra  
 Yeungling  
 PBR

### Import Bottles

Stella Artois  
 Corona Premiere  
 Dragons Milk  
 New Belgium Glutiny (GF)  
 Sweet Baby Jesus



Consumer Advisory: Eating raw oysters, clams or mussels may cause severe illness. People with the following conditions are a higher risk: liver disease, alcoholism, diabetes, cancer, stomach/blood disorder, weakened immune system. Ask your dr if you are unsure of your risk. If you eat shellfish & become sick, see dr immed.

# food

### Happy Hour each Friday 5-6:30PM

Featuring chef's choice complementary "light bite"

4	
MP	
5	
MP	
MP	
MP	
	<b>Pig Candy</b> 4
	<b>Crabcake Sandwich</b>
	brioche with lettuce, tomato, remoulade & choice of fries or onion rings 12
	<b>Beef Tenderloin Sandwich</b>
3.5	sliced filet, sauteed onions, provolone, horseradish
3.5	aioli, lettuce & tomato with fries or onion rings 14
3.5	<b>Sriacha Chicken Sandwich</b>
3.5	lettuce & tomato with fries or onion rings 10
3.5	<b>Blackened Salmon Salad</b>
	mixed greens, carrot, cucumber, tomato, bleu cheese crumbles & balsamic vinaigrette 13
	<b>C.A.B. Burger</b>
	lacquered bacon, caramelized onion, provolone, fries or onion rings 12