



American
Family Style

All Dishes
Serve 2-3 People

Ask to See Our
Weekend
Brunch Menu

446 Columbus Avenue
New York, NY 10024
Tel. (212) 873-5025
Fax. (212) 873-0216

APPETIZERS

SALADS

- **Farmer's Market Salad**, garden greens and vegetables, balsamic vinaigrette or blue cheese \$11.00
- **Great Caesar's Salad**, romaine, shaved parmesan, homemade croutons \$12.00
- **Country Inn Salad**, field greens, warm goat cheese, bacon lardons, plum tomatoes, homemade croutons, walnuts \$15.00
- **Char-Grilled Portabello Mushroom Salad**, tomato and roast pepper concassee \$16.00

COLD

- **Honestly Jumbo Shrimp Cocktail**, michel's cocktail sauce \$17.00
- **Tuna Sushi "Hand Rolls"**, crunchy vegetables, soft tortilla, wasabi and mustard oil sauces \$16.00
- **Spatolla Buffalo Mozzarella Platter**, vine-ripened tomatoes, fresh basil, garlic toasts \$14.00

HOT

- **Fried Calamari**, crispy almond coating, two dipping sauces \$13.00
- **New Orleans Cajun Popcorn**, chili pepper crusted rock shrimp, tiger sauce remoulade \$17.00
- **Hand Cut Sweet Potato Fries**, Vermont maple dressing \$7.50
- **Giant Chicken Wings**, oven roasted with New Orleans hot sauce \$11.00
- **Jum's Baby Back Ribs**, brushed Asian mango sauce \$14.00

ENTREES

POULTRY

- **Whole Roasted Six Herb Chicken**, parsley, sage, rosemary & thyme... and a couple more! \$19.00
- **Garlic Crusted Split Chicken Breasts**, shoe string fries \$19.00
- **Grilled Long Island Duckling Breast**, raisin walnut wild rice, cranberry red wine sauce \$29.00
- **Deep Dish Chicken Pot Pie**, roasted vegetables, caramelized onions, bakery crust \$19.00
- **Roast Turkey Dinner**, wild cranberry sauce, cornbread stuffing with Vermont maple syrup, raisins, walnuts, pecans \$23.00

SEAFOOD

- **Grilled Yellowfin Tuna Steak**, kalamata olive cous cous \$31.00
- **Pan-Seared Citrus Scallops**, wild rice pancake, mandarin orange jus \$29.00
- **Icelandic Peppered Salmon**, cracked pepper and mustard sauce, fresh sauteed spinach \$29.00
- **Nightly Fresh Fish** P/A

PASTA

- **Tri-color Fusilli**, buffalo mozzarella, grilled chicken, sun-dried tomatoes, pine nuts, plum tomato, garlic, zucchini, summer squash, broccoli, olive oil \$19.00
- **Wild Mushroom Ravioli**, roasted vegetables, ricotta, fresh tomato, garlic, basil \$17.00
- **Vegetarian Spinach Lasagna**, ricotta, mozzarella, marinara sauce \$16.00
- **North End Seafood Linguine**, clams, calamari, scallops, shrimp, white clam sauce \$25.00

BUTCHER'S BLOCK

- **Really Good Meatloaf**, need we say more! \$19.00
- **Braised Lamb Shank "Osso Bucco"**, orzo, roasted carrots, potatoes, onions \$31.00
- **Big Earl's Blackened Pot Roast**, black pepper and cayenne spiced gravy \$23.00
- **Filet Mignon "Au Poivre"**, brandy red wine sauce, roasted shallot mashed potatoes \$32.00
- **Oven Roasted Loin of Pork**, red currant sauce, crusted potatoes, apple sauce \$26.00

SIDES - \$ 7 . 5 0

- Mashed Potatoes (All you can eat)
- Roasted Vegetable Plate
- Old Fashioned Creamed Spinach
- Tonight's "Special" Mashed
- Hand Cut Sweet Potato Fries
- Tonight's Vegetable

DESSERTS - \$ 7 . 0 0

- Mom's Apple Pie a la Mode
- Blueberry Crisp with Ice Cream
- Sinful Chocolate Cake
- Ice Cream \$3.50
- Paul's Mom's Peanut Butter Pie
- Fresh Fruit Tarte
- Brownies with Ice Cream and Chocolate Sauce

Main Street is Available for Daytime and Evening Functions.

Beverages

- Fruit Juices
- Sparkling Waters
- Iced Tea
- Sodas
- Stewart's Root Beer
- Root Beer Float
- Milk
- Milkshakes
- Chocolate Milk
- Coffee
- Espresso
- Cappuccino
- San Francisco Cappuccino
- Selection of Teas

WINE

		Bottle	Magnum
Sparkling	- Domaine St. Michele Brut, Washington	\$19.00	
	- Mumm, Cuvee Napa, California	\$28.00	
	- Korbel Brut, California		\$45.00
	- Scharffenberger, Anderson Valley	\$35.00	
	- Jordon "J.", Sonoma	\$43.00	
	- Dom Perignon, Epernay, France	\$120.00	
White Wine	- Dry Riesling, Van Duzer 1993, Oregon	\$16.00	
	- Dry Chenin Blanc, Girard 1994, Napa	\$15.00	
	- Sauvignon Blanc, R.H. Phillips "Night Harvest" 1994, California		\$25.00
	- Fumé Blanc, "Cuvee de Fumé" Preston 1993, Dry Creek Valley	\$20.00	
	- Sauvignon Blanc, Caymus 1994, Napa	\$26.00	
	- White Zinfandel, Mondavi "Woodbridge" 1994, California	\$14.00	\$25.00
Chardonnay	- Pink Wine, 'Vin Gris De Cigare' Bonny Doon, 1993, California	\$18.00	
	- Columbia Crest Semillion - Chardonnay 1993, Washington	\$15.00	
	- Canyon Road Chardonnay 1994, California	\$18.00	\$29.00
	- Liberty School (Caymus) 1994, California	\$23.00	
	- Clos du Bois "Barrel Fermented" 1993, Alexander Valley		\$38.00
	- Kendal-Jackson 1993, Sonoma	\$26.00	
Red Wine	- Sonoma-Cutrer 1993, Russian River Ranches, Sonoma	\$28.00	
	- Clos du Bois "Calcaire" 1991, Alexander Valley	\$32.00	
	- Hess Collection, 1993, Napa	\$35.00	
	- Pinot Noir, Chateau de Baun 1991, California	\$16.00	
	- Pinot Noir, Yamhill Vineyards, 1992, Oregon	\$24.00	
	- Petite Sirah, Concannon 1992, California	\$23.00	
Cabernet Sauvignon	- Zinfandel, Seghesio 1993, Sonoma	\$18.00	\$29.00
	- Merlot, Hahn Estates 1993, Monterey	\$20.00	
	- Merlot, Montpellier 1993, California		\$29.00
	- Merlot, Columbia Crest 1993, Washington	\$23.00	
	- Merlot, Sterling 1993, Napa	\$33.00	\$59.00
	- Duckhorn Decoy "Migration Red" 1993, Napa	\$34.00	
	- Marlstone", Clos du Bois 1991, Sonoma	\$39.00	
	- J. Lohr "Cypress" 1992, California	\$16.00	\$29.00
	- Maacama Creek 1992, Alexander Valley	\$21.00	
	- La Jota "Little J", Howell Mountain	\$26.00	
	- Beringer "Knights Valley" 1991, Napa	\$30.00	\$54.00
	- Kenwood "Jack London Series" 1992, Sonoma	\$36.00	\$70.00
	- Caymus 1992, Napa	\$45.00	
	- Niebaum Coppola Estate, "Rubicon" 1986, Napa	\$52.00	\$100.00

BEER

		19 oz. glass	Pitcher
Draught	- Brew of the Month	\$4.00	\$12.00
	- Sam Adams	\$4.00	\$12.00
	- Bud Light	\$3.50	\$10.50
Bottle	- Anchor Steam	\$4.00	- Sam Adams Honey Porter \$3.75
	- Telluride Light Lager	\$3.75	- Rolling Rock \$3.50
	- Dock Street Amber	\$4.00	- Budweiser \$3.50
	- New Amsterdam Amber	\$4.00	- Heineken \$4.00
	- Sierra Nevada Pale Ale	\$4.00	- Amstel Light \$4.00
	- Pete's Wicked Red	\$4.00	- Miller Light \$3.50
	- Pete's Wicked Ale	\$4.00	- Cider Jack-Hard Cider \$4.00
	- Anchor Porter	\$4.25	- O'Douls - Non-Alcohol \$3.00

