



Raw Bar

Oysters - Priced Daily
Wild Shrimp (Colossal) - 3.5 each
Clams - 1.5 each

Six & Six 36
6 Shrimp & 6 Chef's Choice Oysters

The Essential Raw Bar Platter 28
4 Oysters, 4 Shrimp, 4 Clams

Shrimp Cocktail 14
4 Colossal Wild Shrimp, Court Bouillon Poached
Cocktail Sauce & Lemon

Soups & Salads

Roast Corn & Clam Chowder 6/7
Cherrystone Clams, Applewood Smoked Bacon
Cream, New Potatoes & Fresh Thyme

Potato, Leek & Asparagus Soup 5/6
Russet Potato & Leek Purée w/Asparagus

Farm-Fresh House Salad 7.5
As local as we can
w/ Balsamic Dressing

The Double-D Caesar Salad 8
Crisp Romaine, Caesar Dressing
& Aged Parmesan

Noonie's Arugula Salad 14
Fresh Organic Baby Arugula tossed
w/Apricot-Lemon Dressing
Cherry Tomatoes, Great Hill Bleu Cheese
Dried Cherries & Candied Walnuts

Add to Any Salad
Fried Oysters - 8, Chicken - 6
Shrimp - 7, Steak - 7
Crab Cake - 7, Salmon - 8

Starters

85 Main Crab Cake 14
Pan-Fried Maryland Style Jumbo Lump
Crab Cake w/ Dijon Dill Cream

Amaretto Glazed Shrimp 15
Five Jumbo Shrimp w/Candied Walnuts

Wild Mushroom Ravioli 11
Fried Sage Butter
& Garlic-Seared Haricots Verts

85 Main Chicken Wings 12
8 Wings w/Bleu Cheese Dressing

Cornmeal-Dusted Fried Calamari 13
w/Pickled Cherry Peppers & Angry Marinara

Asian Beef Skewers 11
Grilled Citrus-Soy Marinated Beef Skewers

P.E.I. Mussels 15
2 lbs Fresh Prince Edward Island Mussels
White Wine, Garlic, Tomato & Grilled Bread

Farmstead Cheese Plate
See Specials Menu for our Farmstead Offer

Burgers

Steak Burger or Grass-Fed Local Burger*
Served on a Soleil & Suns English Bun
w/Hand-Cut Fries

Main Street 12/15*
w/Cabot Cheddar Cheese, Romaine Lettuce
Vine Ripe Tomato & Spicy Ketchup

The Union 14/17*
w/Smoked Bacon, Cabot Cheddar
Sautéed Mushrooms, Crispy Fried Onions
& Spicy Ketchup

Bootlegger 14/17*
w/Pulled Pork, Caramelized Onion
Braeburn Apple, Smoked Cheddar
& James's JD Sauce

How To Order Your Burger
Some Pink or No Pink
(*Devon Point Farm, Woodstock CT)

Entrée

Grilled Choice New York Strip Mrkt.
Balsamic Rosemary Compound Butter
Grilled Zucchini & Roasted Garlic
Yukon Mashed Potatoes

Steak Tips w/Wild Mushrooms 30
Flat Iron Steak Tips, Demi-Glace
Shitakes, Portobellos, Caramelized Onions
Roasted Garlic Mashed Potatoes
& Grilled Broccoli

Faroe Island Salmon 30
Pan-Seared Oven Roasted
Arugula-Toasted Walnut Pesto
Lemon Risotto & Seared Baby Spinach

Organic Chicken Roulade w/Prosciutto 25
Caramelized Leeks, Mozzarella
Wild Mushroom Duxelle, Toasted Pine Nuts
Sautéed Baby Spinach & Sweet Basil Pesto Cream

Fish & Chips 20
Beer-Battered Catch of the Day
Hand-Cut Fries & Slaw

Maple-Glazed Pan Seared Scallops Mrkt.
Large Dry Sea Scallops, Sweet Potato
Fennel & Red Onion Hash
Garlic-Seared Swiss Chard

Saffron PEI Mussel Sauté 26
Shelled Mussels, Garden Fresh Tomatoes
Sweet Corn, Baby Spinach, Fresh Basil
Garlic, White Wine & Angel Hair Pasta

Wild Mushroom Ravioli 22
Sage Butter, Garlic-Seared Haricots Verts
& Aged Parmesan

Ratatouille 18
Seasonal Vegetables, Tomatoes, Fresh Herbs
Quinoa, Dressed Greens & Aged Parmesan

Sides

Hand-Cut Fries - 5
Sweet Potato Fries - 6
Garlic-Seared Swiss Chard - 5
Grilled Broccoli - 5
Grilled Zucchini - 5
Garlic-Seared Asparagus - 6
Garlic-Seared Haricots Verts - 6
Sauteéd Organic Baby Spinach - 5

We take pride in utilizing products locally grown & seasonally appropriate. Sustainably sourced meats, fish, dairy, poultry & produce are what strengthen our offer at 85 Main. This conscious practice supports local business & future generations. We are excited that this influences your dining experience. – JM