



# LUNCH

## FROM OUR CHEF

We take pride in offering locally grown and seasonally appropriate products, such as sustainably sourced meats, fish, dairy, poultry and produce. This conscious practice supports local businesses and future generations, and elevates our menu at 85 Main. We are pleased that we can bring this to your dining experience. – JM

## SOUPS

**ROAST CORN & CLAM CHOWDER | 7 • 9**  
Cherrystone Clams, Applewood Smoked Bacon Cream, New Potatoes & Fresh Thyme

**POTATO, LEEK & ASPARAGUS SOUP | 6 • 8**  
Russet Potato & Leek Purée with Asparagus

## SALADS

**FARM-FRESH HOUSE SALAD | 9**  
As local as we can; with Balsamic Dressing

**THE DOUBLE-D CAESAR SALAD | 9**  
Crisp Romaine, Caesar Dressing & Aged Parmesan

**NOONIE'S ARUGULA SALAD | 15**  
Fresh Organic Baby Arugula tossed with Apricot-Lemon Dressing, Cherry Tomatoes Great Hill Bleu Cheese, Dried Cherries & Candied Walnuts

**FAROE ISLAND SALMON SALAD | 16**  
4 oz. Roasted Faroe Island Salmon over Farm-Fresh Greens with Sliced Apples Caramelized Onions, Haricots Verts & Cider Vinaigrette

**ADD TO ANY SALAD**  
Fried Oysters / Crab Cake / Salmon | 8  
Shrimp / Steak | 7  
Chicken | 6

## SIDES

**HAND-CUT FRIES | 5**

**SWEET POTATO FRIES | 6**

**BLACK GARLIC MASH | 6**

**GARLIC-SEARED SWISS CHARD | 6**

**GRILLED BROCCOLI | 5**

**GARLIC-SEARED ASPARAGUS | 7**

**GARLIC-SEARED HARICOTS VERTS | 6**

**SAUTEÉD ORGANIC BABY SPINACH | 6**

## RAW BAR

**OYSTERS\* | PRICED DAILY**

**WILD SHRIMP (COLOSSAL) | 3.5/EACH**

**CLAMS | 2/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  
with Cocktail Sauce & Lemon

## SHAREABLES

**CHICKEN QUESADILLA | 13**  
Grilled Chicken, Caramelized Onions & Cabot Cheddar  
Grilled Wheat Tortilla with Salsa

**CORNMEAL-DUSTED FRIED CALAMARI | 14**  
with Pickled Cherry Peppers & Angry Tomato Marinara

**WHITEWATER MUSSELS® | 15**  
2 lbs Whitewater Mussels®, White Wine, Garlic  
Tomato & Grilled Bread

**85 MAIN CHICKEN WINGS | 13**  
8 Wings with Bleu Cheese Dressing

**FARMSTEAD CHEESE PLATE**  
See Specials Menu for our Farmstead Offer

## ENTRÉES

**85 MAIN CRAB CAKE | 16**  
Pan-Fried Maryland Style Jumbo Lump Crab Cake  
with Dijon Dill Cream over House Salad

**PESTO CHICKEN SALAD | 13**  
Tender Chicken, Fresh Basil Pesto Aioli  
& Roasted Red Peppers  
Over Field Greens or Wrapped in Whole Wheat Tortilla

**PULLED-PORK WRAP | 15**  
North Carolina Style, Slaw, BBQ Sauce  
Flour Tortilla with Sweet Potato Fries

**STEAK & FRIES | 17**  
Flat Iron Steak, Demi-Glace  
Hand-Cut Fries & Spicy Ketchup

**FRIED FISH SANDWICH | 15**  
Beer Battered Catch of the Day, Slaw  
Tartar Sauce with Hand-Cut Fries

**PAN SEARED FISH WRAP | 15**  
Fresh Catch of the Day, Lettuce, Tomato, Cucumber  
Carrots, Whole Wheat Wrap, Chipotle Aioli  
with Hand-Cut Fries

## FEATURED COCKTAILS

**MARTIN'S MARGARITA | 12**  
Mi Campo Reposado, Cointreau  
Sour Mix, Fresh Lime, Splash OJ  
with Salt on the Rocks

**85 MAIN BLOODY MARY | 10**  
House Bloody Mix, Tito's Vodka  
Lemon & Olives

## BURGERS

*Served on a Soleil & Suns English Bun  
with Hand-Cut Fries*

**MAIN STREET | 14**  
with Cabot Cheddar, Romaine Lettuce  
Vine Ripe Tomato & Spicy Ketchup

**THE UNION | 16**  
with Apple Wood Smoked Bacon, Cabot Cheddar  
Sautéed Mushrooms, Crispy Fried Onions  
& Spicy Ketchup

**HOW TO ORDER YOUR BURGER**  
Some Pink or No Pink