158 MAIN STARTERS

Tuna Nachos ........................................ $11.5
Rare Peppered Seared Tuna, Asian Slaw, Fried
Wonton, Soy Ginger Ponzu and Wasabi

Baked Brie & Blue .................................... $9
Baked Brie and Blue in Puff Pastry, Sliced Baguette,
Candied Pecans, Strawberries, Balsamic Reduction

Fried Calamari ........................................ $9
Sliced Pepperoncini, Crushed Red Pepper, Garlic,
Served with Marinara

Crab Cake .............................................. $7.5
One Crab Cake on a Bed of Greens, Mango Basil Sauce

Chicken Quesadilla .................................. $8.5
Grilled Chicken, Peppers, Onion, Cheddar, Salsa,
Sour Cream, Guacamole

158 Main Nachos .................................... $8
Layers of Chips, Tomato, Jalapenos, Lettuce, Black
Olives, Green Onion, Jack and Cheddar, Served with
Salsa, Sour Cream and Guacamole.

Add Chicken or Chili ................................. $2

Spinach & Artichoke Dip ............................ $8.5
Spinach and Artichokes Baked with Cheddar, Served
with Baguette

Thai Lettuce Wraps ................................. $8
Wok Seared Chicken with Napa Cabbage, Carrots,
Snow Peas, Red Pepper, Served with Lettuce for
Wrapping and Three Sauces: Peanut, Sweet Chili
and Soy Ponzu

Portabella Mushroom & Goat Cheese .... $8.5
Grilled and Marinated Portabella Stuffed with Goat
Cheese on a Bed of Baby Greens with Sun Dried
Tomato, Balsamic Reduction

Popcorn Shrimp .................................... $9
Fried Shrimp Tossed with Spicy Buffalo Sauce, Served
with Blue Cheese Dressing and Celery

Bruschetta .............................................. $8.5
Grilled Bread Topped with Fresh Tomato, Red Onion,
Garlic, Basil, Fresh Mozzarella, Balsamic and Olive Oil

Hoisin Wings ......................................... $8
Hoisin Sauce, Sesame Seeds, Pickled Cucumbers,
Sriracha

SOUPS & APPETIZER SALADS

158 Main Seafood Chowder ...................... $5.5 bowl
Fresh Salmon, Shrimp, Baby Clams in Lobster Broth

Soup of the Day ................................... $2.5 cup/$4 bowl
Please Ask Server

French Onion au Gratin .......................... $5.5
Caramelized Onion in a Hearty Beef Broth,
House Croutons, Melted Swiss

House Salad ......................................... $4.5
Baby Greens, Tomato, Carrots, Red Onion,
House Croutons, Balsamic Vinaigrette

Half Caesar ......................................... $5

Caesar/Chowder or French Onion .......... $3 bowl
Sub Charges for Dinner Salad or Soup

SANDWICHES served with fries

Fresh Catch .......................................... $12
Grilled Catch of the Day, Lettuce, Tomato, Served
on Kaiser Roll, Coleslaw

158 Burger ........................................... $10
Bacon and Cheddar Cheese Burger, Lettuce, Tomato,
on Kaiser Roll, Pickle, Coleslaw

Roast Turkey Club ................................. $10
Turkey, Bacon, Lettuce, Tomato, Mayo, on Maple
Wheat Toast, with Pickle

Grilled Steak & Onion ......................... $14
Grilled Marinated Steak Sliced on a Hoagie Roll,
Smothered with Onions and Cheddar

Shrimp Po Boy ..................................... $11
Fried Rock Shrimp on Hoagie Roll, Lettuce,
Tomato, Tabasco Mayo, Coleslaw

Blackened Chicken ............................... $10
Blackened Chicken, Melted Swiss, Lettuce, Red
Onion, Chili Mayo, on a Kaiser Roll, with Coleslaw

BBQ Chicken ....................................... $10
Cheddar, Lettuce, Tomato, Red Onion on Kaiser,
Coleslaw

SALADS

Field Greens ......................................... $11
Baby Greens, Blue Cheese Crumble, Maple Pancs,
Tomato, Carrots, Red Onion, House Maple Balsamic
Vinaigrette

Baby Spinach ...................................... $10
Baby Spinach, Egg, Mushroom, Potato, Red Onion,
Swiss, Warm Maple Bacon Dressing

Caesar ................................................ $9
Romaine Leaves, House Croutons, Parmesan,
Creamy Garlic Dressing

Grilled Steak Salad ......................... $15
Baby Greens, Tomato, Carrots, Apple, Walnut,
Blue Cheese Crumble, Grilled Sliced Steak,
Blue Cheese Dressing

Southern Fried Chicken Salad .......... $12
Fried Chicken Strips, Corn, Maple Pancs, Tomato,
Carrots, Red Onion, Black Beans, Cucumber,
Romaine, Ranch Dressing

Tomato & Mozzarella ......................... $10
Fresh Tomato, Fresh Home Made Mozzarella, Pesto,
XV Olive Oil, Mixed Greens, Balsamic Reduction

Grilled Salmon Salad ....................... $15
Grilled Salmon, Baby Greens, Mango, Strawberries,
Tomato, Red Onion, Carrots, Balsamic Dressing

Grilled Lime Chicken Salad ............. $12
Grilled Chicken, Baby Greens, Guacamole,
Artichoke Hearts, Tomato, Carrots, Red Onion,
Honey Lime Vinaigrette

Cobb .............................................. $12
Mixed Greens, Grilled Chicken, Guacamole, Egg,
Bacon, Blue Cheese Crumble, Tomato, Balsamic
Vinaigrette

Baby Greens & Goat Cheese Salad ....... $11
Baby Greens, Tomato, Carrots, Red Onion, House
Croutons, Goat Cheese, Balsamic Vinaigrette

Add Chicken, Shrimp or Catch of The Day ....... $4

MAIN ENTRÉES with choice of soup or salad

Vermont Turkey Dinner ....................... $16
Savory Sage Bread Stuffing, Mashed Potato,
 Cranberry Chutney, gravy, Market Veg

Meatloaf ....................................... $14.5
Served with Demi-Glaze Gravy, Mashed Potato,
Market Veg

Worcestershire Shepherd’s Pie ........... $14
Ground Beef, Carrots, Corn, Peas, Worcestershire,
Tomato Gravy, Topped with Mashed Potato, Cheddar

Rock Art Beer Battered Haddock ........ $16
Fresh Haddock, Coleslaw, Tartar Sauce, Fries

Coq Au Vin .................................... $16.5
Roasted Chicken Simmered in Red Wine, Bacon,
Mushroom and Pearl Onion Sauce, Mashed Potato,
Market Veg

Grilled London Broil ........................... $16
Top Sirloin Marinated and Grilled to Your Liking,
Mushroom and Onion Gravy, Mashed Potato,
Market Veg

Baked Haddock ................................. $17
Baked Haddock with Lemon Butter Sauce, Rice Pilaf,
Market Veg

Continued >
Main Entrées Continued

Chicken Marsala ........................................... $18
Chicken Cutlets, Shallots, Mushroom, Marsala Demi-Glaze, Roasted Herb Potato, Market Veg

Chicken Francese ........................................ $18
Egg Battered Chicken, Lemon Butter, White Wine, Rice Pilaf, Market Veg

Filet Mignon au Bleu ................................. $24
Blue Cheese Demi-Glaze, Mashed Potato, Market Veg

Hanger Steak ........................................... $19
Tender Steak Cooked to Your Liking, Maple Chipotle Demi-Glaze, Fries, Market Veg

Shrimp Scampi .................................... $20
Shrimp, Garlic, Tomato, Vermont Cream Butter, Oven Dried Tomato, Risotto Cake

Sesame Seared Tuna ................................. $23
Rare Seared Tuna, Wok Seared Vegetables, Jasmine, Wasabi

Almond Crusted Salmon ......................... $20
Almond Crusted Salmon, Spinach, Hazelnut Crema, Mashed Potato, Market Veg

Crab Cake Dinner .................................. $18
Crab Cakes, Mango Salsa, Rice Pilaf, Market Veg

Coquille Fruits de Mer ......................... $21
Shrimp, Crab Meat, Scallops and Salmon in a Lobster Cream Sauce, Puff Pastry, Rice Pilaf, Market Veg

Crab Crusted Tilapia ............................... $23
Crab Meat Crusted Tilapia, Spinach, Lemon Dill Crema, Mashed Potato, Market Veg

New England Pan Seared Scallops ........ $21
Potato, Leeks, Bacon and Corn in a Lobster Sauce Topped with Fried Onions

Broiled Seafood Trifecta ....................... $20
Haddock, Shrimp, Scallops in a Lemon Wine Butter Sauce, Rice Pilaf, Market Veg

GRILLED FLATBREAD served with side salad

Portabella & Chicken ................................. $12
Grilled Chicken, Grilled Portabella, Fresh Tomato, Goat Cheese, Caramelized Onion

Classic .................................................. $9
Tomato Sauce, Homemade Mozzarella, Basil

Shrimp & Spinach ................................... $13
Pesto, Bacon, Sun Dried Tomato, Goat Cheese, Shrimp and Spinach

BBQ Chicken Grilled Flatbread .......... $11
Chicken, BBQ Sauce, Caramelized Onion, Cheddar

Green Mountain Flatbread .................. $12
Grilled Portabella, Charcoalced Onion, Roasted Red Peppers, Grilled Zucchini, Oven Dried Tomato, Homemade Mozzarella

Artichoke & Portabella ....................... $10
Artichokes, Portabella, Fresh Tomato, Homemade Mozzarella

PASTA & NOODLES served with side salad

Fettuccine Alfredo ................................. $17
Grilled Chicken, Mushroom, Tomato and Snow Peas in a Light Cream Parmesan Sauce

Beef & Shrimp Udon ............................. $19
Filet Tips, Shrimp, Fresh Tomato and Scallions Tossed over Udon Noodles in a Ginger Chili Soy Broth

Singapore Rice Noodles ....................... $18
Chicken, Shrimp, Napa Cabbage, Carrots, Snow Peas and Red Peppers Tossed Over Rice Noodles in a Ginger Soy Broth with Lime and Peanuts

Calamari Fra Diavolo ......................... $17
Angelhair, Spicy Marinara, Topped with Fried Calamari

Thai Lettuce Wraps .................. $14
A Dinner-Size Portion of Wok Seared Chicken with Napa Cabbage, Carrots, Snow Peas and Red Pepper, Served with Jasmine Rice or Lettuce

BEVERAGES

158 Main Has a Full Bar, Offering Wine, Including From Boyden Valley Winery as Well as Local Beers.

18% Gratuity Added to Parties of 6 or More
Additional charge for plate sharing $1.58
To go charge of $.58¢ per item

TAKE SOME BREAD HOME

White .......................................................... $4
Wheat, Maple Wheat, Rye, Multi-Grain or Honey Oat .............. $4.50
Cinnamon Raisin ........................................ $4.75
Baguette ................................................. $4.50

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Thank you

DINNER MENU

4:30 PM – 9:00 PM
Tuesday to Saturday
May Change During Holidays – Please Call

158 Main Street
Jeffersonville, Vermont
802-644-8100