

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, Siracha

SOUPS & APPETIZER SALADS

158 Main Seafood Chowder **\$5.5 bowl**

..... **\$4.5 cup**

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**

..... **\$2 cup**

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 Pecans, 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 Pecans, 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, Mangos, 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, Charcoaled 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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Website & Blog - 158mainjpd.com
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John, J. Foley III - Owner/Chef

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

