

158 MAIN STARTERS

Tuna Nachos \$13
 Rare Peppered Seared Tuna, Asian Slaw, Fried Wonton, Soy Ginger Ponzu and Wasabi

Baked Brie & Blue \$10
 Baked Brie and Blue in Puff Pastry, Sliced Baguette, Candied Pecans, Strawberries, Balsamic Reduction

Fried Calamari \$10
 Sliced Pepperoncini, Crushed Red Pepper, Garlic, Served with Marinara

Crab Cake \$9
 Crab Cake on a Bed of Greens, Mango Basil Sauce

Chicken Quesadilla \$9
 Grilled Chicken, Peppers, Onion, Cheddar, Salsa, Sour Cream, Guacamole

158 Main Nachos \$9
 Layers of Chips, Tomato, Jalapenos, Lettuce, Black Olives, Green Onion, Jack and Cheddar, Served with Salsa, Sour Cream and Guacamole.
 Add Chicken or Chili \$3

Spinach & Artichoke Dip \$9
 Spinach and Artichokes Baked with Cheddar, Served with Baguette

Thai Lettuce Wraps \$10
 Wok Seared Chicken, Napa Cabbage, Carrots, Snow Peas, Red Pepper, with Lettuce for Wrapping and Three Sauces: Peanut, Sweet Chili and Soy Ponzu

Portobello Mushroom & Goat Cheese \$10
 Grilled and Marinated Portobello 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 \$9
 Grilled Bread Topped with Fresh Tomato, Basil, Red Onion, Garlic, Fresh Mozzarella, Balsamic, Olive Oil

Hoisin Wings \$8
 Hoisin Sauce, Sesame Seeds, Pickled Cucumbers, Siracha

SOUPS & APPETIZER SALADS

158 Main Seafood Chowder \$6.5 bowl
 \$5.5 cup
 Fresh Salmon, Shrimp, Baby Clams in Lobster Broth

Soup of the Day \$3.5 cup/\$5 bowl
 French Onion au Gratin \$7
 Caramelized Onion in a Hearty Beef Broth, House Croutons, Melted Swiss

House Salad \$6
 Baby Greens, Tomato, Carrots, Red Onion, House Croutons, Balsamic Vinaigrette

Half Caesar \$6
 Caesar/Chowder or French Onion \$5 bowl
 \$3 cup
 Sub Charges for Dinner Salad or Soup

SANDWICHES served with fries

Fresh Catch \$13
 Grilled Catch of the Day, Lettuce, Tomato, Served on Kaiser Roll, Coleslaw

158 Burger \$12
 Bacon and Cheddar Cheese Burger, Lettuce, Tomato, on Kaiser Roll, Pickle, Coleslaw

Roast Turkey Club \$12
 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 \$12
 Fried Rock Shrimp on Hoagie Roll, Lettuce, Tomato, Tabasco Mayo, Coleslaw

Blackened Chicken \$12
 Blackened Chicken, Melted Swiss, Lettuce, Red Onion, Chili Mayo, on a Kaiser Roll, with Coleslaw

BBQ Chicken \$12
 Cheddar, Lettuce, Tomato, Red Onion on Kaiser, Coleslaw

SALADS

Field Greens \$12
 Baby Greens, Blue Cheese Crumble, Maple Pecans, Tomato, Carrots, Red Onion, House Maple Balsamic Vinaigrette

Baby Spinach \$11
 Baby Spinach, Egg, Mushroom, Potato, Red Onion, Swiss, Warm Maple Bacon Dressing

Caesar \$10
 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 \$13
 Fried Chicken Strips, Corn, Maple Pecans, Tomato, Carrots, Red Onion, Black Beans, Cucumber, Romaine, Ranch Dressing

Tomato & Mozzarella \$12
 Fresh Tomato, Fresh Homemade Mozzarella, Pesto, XV Olive Oil, Mixed Greens, Balsamic Reduction

Grilled Salmon Salad \$16
 Grilled Salmon, Baby Greens, Mangos, Tomato, Strawberries, Red Onion, Carrots, Balsamic Dressing

Grilled Lime Chicken Salad \$13
 Grilled Chicken, Baby Greens, Guacamole, Artichoke Hearts, Tomato, Carrots, Red Onion, Honey Lime Vinaigrette

Cobb \$13
 Mixed Greens, Grilled Chicken, Guacamole, Egg, Bacon, Blue Cheese Crumble, Tomato, Balsamic Vinaigrette

Baby Greens & Goat Cheese Salad \$12
 Baby Greens, Tomato, Carrots, Red Onion, House Croutons, Goat Cheese, Balsamic Vinaigrette

Add Chicken \$5
 Add Shrimp, Salmon or Tilapia \$7

MAIN ENTRÉES with choice of soup or salad

Vermont Turkey Dinner \$18
 Savory Sage Bread Stuffing, Mashed Potato, Cranberry Chutney, Gravy, Market Veg

Meatloaf \$16
 Served with Demi-Glace Gravy, Mashed Potato, Market Veg

Worcestershire Shepherd's Pie \$16
 Ground Beef, Carrots, Corn, Peas, Worcestershire, Tomato Gravy, Topped with Mashed Potato, Cheddar

Rock Art Beer Battered Haddock \$18
 Fresh Haddock, Coleslaw, Tartar Sauce, Fries

Coq Au Vin \$18
 Roasted Chicken Simmered in Red Wine, Bacon, Mushroom and Pearl Onion Sauce, Mashed Potato, Market Veg

Grilled London Broil \$18
 Top Sirloin Marinated and Grilled to Your Liking, Mushroom and Onion Gravy, Mashed Potato, Market Veg

Baked Haddock \$18
 Baked Haddock with Lemon Butter Sauce, Rice Pilaf, Market Veg

Continued >

Main Entrées Continued

Chicken Marsala \$20
Chicken Cutlets, Shallots, Mushroom, Marsala Demi-Glace, Roasted Herb Potato, Market Veg

Chicken Francese \$20
Egg Battered Chicken, Lemon Butter, White Wine, Rice Pilaf, Market Veg

Filet Mignon au Bleu \$25
Blue Cheese Demi-Glace, Mashed Potato, Market Veg

Shrimp Scampi \$23
Shrimp, Garlic, Tomato, Vermont Cream Butter, Oven Dried Tomato, Risotto Cake

Sesame Seared Tuna \$25
Rare Seared Tuna, Wok Seared Vegetables, Jasmine, Wasabi

Almond Crusted Salmon \$23
Almond Crusted Salmon, Spinach, Hazelnut Crema, Mashed Potato, Market Veg

Crab Cake Dinner \$21
Crab Cakes, Mango Salsa, Rice Pilaf, Market Veg

Coquille Fruits de Mer \$23
Shrimp, Crab Meat, Scallops, 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 \$23
Potato, Leeks, Bacon and Corn in a Lobster Sauce Topped with Fried Onions

Broiled Seafood Trifecta \$23
Haddock, Shrimp, Scallops in a Lemon Wine Butter Sauce, Rice Pilaf, Market Veg

GRILLED FLATBREAD served with side salad

Portobello & Chicken \$13
Grilled Chicken, Grilled Portobello, Fresh Tomato, Goat Cheese, Caramelized Onion

Classic \$10
Tomato Sauce, Homemade Mozzarella, Basil

Shrimp & Spinach \$14
Pesto, Bacon, Sun Dried Tomato, Goat Cheese, Shrimp and Spinach

BBQ Chicken Grilled Flatbread \$12
Chicken, BBQ Sauce, Caramelized Onion, Cheddar

Green Mountain Flatbread \$13
Grilled Portobello, Charcoaled Onion, Roasted Red Peppers, Grilled Zucchini, Oven Dried Tomato, Homemade Mozzarella

Artichoke & Portobello \$12
Artichokes, Portobello, Fresh Tomato, Homemade Mozzarella

PASTA & NOODLES served with side salad

Fettuccine Bianco \$19
Grilled Chicken, Mushroom, Tomato and Snow Peas in a Light Cream Parmesan Sauce

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

Singapore Rice Noodles \$19
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 \$19
Angelhair, Spicy Marinara, Topped with Fried Calamari

Thai Lettuce Wraps \$16
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 local Vermont beers as well as wine and spirits, including a selection from Boyden Valley Winery and Smugglers' Notch Distillery.

18% Gratuity Added to Parties of 6 or More
No Separate Checks for parties of 6 or More
To-go charge of .75¢ per item
Split Charge of \$2

TAKE SOME BREAD HOME

White, Wheat, Maple Wheat, Rye, Multi-Grain and Honey Oat \$5
Cinnamon Raisin \$6
Baguette \$4

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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

*Traditional New England Dining
with a Touch of Innovation*