

131 MAIN RESTAURANT

308 Thetford Street

Asheville, NC 28803

(828) 651-0131

Sun-Th 11:30am-9:30pm

F-Sat 11:30am-10:30pm

Biltmore Park Town Square

RESTAURANT WEEK

LUNCH/WINTER 2016

\$15 PER PERSON

APPETIZER OR DESSERT (choice of one)

CAST IRON CORNBREAD

diced chiles, jack and cheddar cheeses served with honey

DOUBLE DIP

roasted pepper queso, guacamole, picante salsa and homemade corn tortilla chips

DEVEILED EGGS

our creamy homemade mixture garnished with parsley

PEANUT BUTTER PIE**

rich peanut butter mousse in a handcrafted graham cracker crust garnished with fresh whipped cream, chocolate and peanuts

KEY LIME PIE**

traditional homemade in a handcrafted graham cracker, pecan and cinnamon crust, garnished with fresh whipped cream

ENTRÉE (choice of one)

FRESH CATCH TACOS

grilled over hickory wood, topped with an avocado pico de gallo and served with fresh guacamole and homemade corn tortilla chips

VEGGIE BURGER

fully loaded, sweet soy glaze, havarti cheese and a chilled quinoa salad

FRESH CATCH SANDWICH

grilled over hickory wood with iceberg lettuce, pickles, red onions, aioli and hand cut fries

CLASSIC CHEESEBURGER*

fully loaded and ground fresh in-house daily with hand cut fries

METROPOLIS SALAD**

pulled chicken, mixed greens, feta, avocado, corn, Roma tomatoes, croutons, almonds and Medjool dates tossed in a honey, lime and Dijon dressing

COBB SALAD

sliced grilled chicken, mixed greens, avocado, bacon, eggs and blue cheese vinaigrette

131 MAIN

all fresh, no freezers

hickory wood fire grill

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

**Items may contain nuts

RESTAURANT WEEK

DINNER/WINTER 2016

\$30 PER PERSON

APPETIZER (choice of one)

MAIN SALAD

chopped egg, bacon and cornbread croutons

CAESAR SALAD

fresh Reggiano cheese and cornbread croutons

SOUP

homemade soup of the day

DEVILED EGGS

our creamy homemade mixture garnished with parsley

CAST IRON CORNBREAD

diced chiles, jack and cheddar cheeses served with honey

DOUBLE DIP

roasted pepper queso, guacamole, picante salsa and homemade corn tortilla chips

ENTRÉE (choice of one)

THAI STEAK SALAD* **

marinated tenderloin tips, Asian noodles, peanuts, cabbage, mint, fresh avocado and mango

CRAB CAKE SALAD

jumbo lump Maryland style crab cake, mixed greens, herb vinaigrette and pommerey mustard sauce

NORTH CAROLINA RAINBOW TROUT

seasoned and grilled over hickory wood served with herb aioli and kale salad

ROASTED PRIME RIB*

12 oz slow roasted in-house, sliced to order, hot au jus and smashed red potatoes

DOUBLE CUT GRILLED PORK CHOP*

all natural, cured in-house, pepper crusted, grilled over hickory wood and served with smashed red potatoes

SLOW ROASTED CHICKEN

all natural, herb rubbed, slowly roasted, served with homemade demi-glace and hand cut fries

SOUTHERN SHRIMP AND GRITS

traditional Cajun Creole sauce with corn salsa, asparagus and Smithfield ham

DESSERT (choice of one)

KEY LIME PIE**

BROWNIE Á LA MODE**

PEANUT BUTTER PIE**

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