

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	\$7.5
Layers of Chips, Tomato, Jalapenos, Lettuce, Black Olives, Green Onion, Jack and Cheddar, Served with Salsa, Sour Cream and Guacamole. Add Chicken or Chili	
Spinach & Artichoke Dip	\$8.5
Spinach and Artichokes Baked with Cheddar, 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	\$4.5 cup/\$5.5 bowl
Fresh Salmon, Shrimp and 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 ...	\$2 cup/\$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 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 Shephard'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	\$15
Top Sirloin Marinated and Grilled to Your Liking, Mushroom and Onion Gravy, Mashed Potato, Market Veg	
Baked Haddock	\$16
Baked Haddock with Lemon Butter Sauce, Rice Pilaf, Market Veg	
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	\$18
Tender Steak Cooked to Your Liking, Maple Chipotle Demi-Glaze, Fries, Market Veg	

MAIN ENTRÉES continued

- Shrimp Scampi** \$19
Shrimp, Garlic, Tomato, Vermont Cream Butter,
Oven Dried Tomato, Risotto Cake
- Sesame Seared Tuna** \$21
Rare Seared Tuna, Wok Seared Vegetables, Jasmine,
Wasabi
- Almond Crusted Salmon** \$19
Almond Crusted Salmon, Spinach, Hazelnut Crema,
Mashed Potato, Market Veg
- Crab Cake Dinner** \$17
Crab Cakes, Mango Salsa, Rice Pilaf, Market Veg
- Coquille Fruits de Mer** \$20
Shrimp, Crab Meat, Scallops and Salmon in a Lobster
Cream Sauce, Puff Pastry, Rice Pilaf, Market Veg
- Crab Crusted Tilapia** \$22
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** \$19
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** \$11
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

- Fettucini Alfredo** \$17
Grilled Chicken, Mushroom, Tomato and Snow Peas
in a Light Cream Parmesan Sauce
- Beef & Shrimp Udon** \$18
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** \$13
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

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John, J. Foley III - Owner/Chef

DINNER MENU

4:30 PM – 9:00 PM
Tuesday to Saturday

158 Main Street
Jeffersonville, Vermont
802-644-8100



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