

109 Main’s cuisine combines bold flavors and modern plates to create a culinary atmosphere that is exciting and inclusive. With sharable “flights” of food, the menu offers a dining experience which brings diners closer together, experiencing the dishes as a group, and offering a more community centered meal than typically provided in America. Each flight has a theme and offers 3 different flavor approaches to that theme, making a plate accessible to every diner at the table.

FLIGHTS:

* Bruschetta: fancy for loaded toast.
  + Brie and Apple
    - Creamy brie, tart granny smith apples, and crispy bacon.
  + Seasonal Veggie
    - A mix of seasonal sautéed vegetables tossed in a light dressing.
  + Caprese
    - Diced tomato, fresh basil, garlic, and olive oil.
* Dips: nothing says community like pita and dip!
  + Hummus
    - Creamy and garlicky.
  + Tzaziki
    - Fresh and light.
  + Black Bean
    - Rich and bold.
* Skewers: Meat on sticks. Just smile and say yes!
  + Chicken Cordon Bleu
    - A new approach to an old classic. Swiss cheese, chicken, ham, mornay sauce, and Dijon.
  + Shrimp
    - Grilled shrimp with a sriracha aioli.
  + Beef Tips
    - Grilled, marinated beef tips with chimichurri.
* Tacos: Grilled soft shelled stuffed with bold deliciousness.
  + Chicken
    - Grilled chicken breast, sliced tomato, green bell pepper, and chimichurri.
  + Beef
    - Sautéed beef tips, roasted red pepper cream sauce, and hot purple slaw.
  + Pork
    - Slow roasted pork shoulder, avocado, cilantro, grilled pineapple pico.
* Fried Foods: A happy, crunchy mix of familiar and fun flavors.
  + Potato Skins
    - Bacon, sharp cheddar, and crème fraiche.
  + Loaded Fries
    - Natural cut fries, garam masala, sharp cheddar.
  + Fried Artichokes
    - Crispy breading with sriracha aioli.
* Wings: The ultimate dipping food.
  + Manali’s Wings
    - Tandoori spice with just enough bite.
  + Chimi Wings
    - Bright and spicy wings with roasted red pepper cream sauce.
  + Batesville Wings
    - Breaded wings with a sweet and creamy dipping sauce.
* Sliders
  + Grilled Cheese
    - Creamy cheese, XXX
  + Cuban
    - Pulled pork, sliced ham, bacon, Dijon, Swiss cheese, and pickles.
  + Chicken
    - Creamy black beans, grilled chicken breast and pineapple with chipotle aioli.
* Indian: Authentic Indian flavor for the inner world traveler in you.
  + Pork Kabob
    - XXX
  + Tandoori Chicken
    - XXX
  + Fish???
* Sweet Treats: Sweetness for every type of sweet tooth.
  + Triple Chocolate Tart
    - Chocolate pate sucre filled with chocolate custard and topped with chocolate ganache.
  + Lemon Curd Tart
    - Lemon curd and Chantilly cream served up with shortbread dipping cookies.
  + Dueling Brownies
    - Dark chocolate brownies with salted caramel sauce and walnut white chocolate blondies dueling it out for the title of best bar cookie.

Sunday Brunch Items

For a more traditional dining experience, come join the 109 Main crew for Sunday Brunch. These entrees honor the flavors of the South while introducing fun new meal experiences.

* Shrimp and Grits
  + Cheddar grits topped with blackened shrimp and topped with an arugula cilantro salad with lemon vinaigrette.
* Beef Tips
  + Marinated tenderloin beef tips sautéed and served over a bed of arugula cilantro salad and topped with a fried egg. Garnished with guacamole, crème fraiche, and fresh lime queso.
* Brown Rice and Eggs
  + Herbed brown rice pilaf topped with a fried egg, guacamole, and crème fraiche.
* CYOO
  + Create your own omelet with an assortment fillings and toppings.
* Toad in Hole
  + Thick slices of sourdough bread toasted with melty sharp cheddar cheese, bacon and wilted arugula to make one amazing grilled cheese. Then the center is cut out and an egg is fried in the hole to create a mini grilled cheese you can dip in the yolk of the egg.
* Potato Skins
  + Baked and fried potato skins topped with sharp cheddar and bacon bits and garnished with guacamole and crème fraiche.