

THIRD AND MAIN

Historic Restaurant & Tavern

STARTERS

Dry Rubbed Chicken Wings 10

SAUCES: BBQ, Garlic Buffalo, Tropical Mango Habanero
Bourbon Sriracha BBQ, Parmesan Garlic,
Gochujang Korean BBQ

Fried Calamari 12

House Made Marinara-Chipotle Mayo

SALADS

Third and Main BLT 6

Beefsteak Tomato, Applewood Bacon
& Housemade Creamy Ranch

Caesar Salad 6

Romaine Heart, House Made Caesar Dressing,
Shaved Parmesan, Crouton

House Salad 6

Red Onion Beefsteak Tomato, Red Onion,
Cheddar Cheee

Crab and Corn Chowder 5

Soup Du Jour 5

Pork Pot Pie

Add on to any salad: Shrimp 12, Salmon 5

Tuna 14, Chicken 5

Dressings: Carrot Ginger, Ranch, Tuscan, Caesar,
Thousand Island, French

SANDWICHES

Hoosier Daddy Burger 15

Wagyu Angus Blend, Aged Wisconsin Cheddar,
Berkshire Bacon
Brown Butter Carmelized Onions

Grilled Salmon Sandwich 12

Add Bacon \$3 Mushroom \$2

Grilled Chicken Sandwich 12

Add Bacon \$3 Mushroom \$2

MAINS

Wagyu Truffle Ravioli 15

Hearts of Palm Cream Sauce, Fried Proscuitto, Cracked Tellicherry Peppercorn

5oz CAB Filet W/ Pompeii Topper 24

Served With Truffle Fries and Asparagus

4 Piece Cajun Shrimp & Grits 15

Cajun Butter, Ham & Cheddar Grits, Mango Salsa