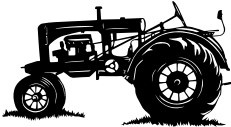


FALL MENU 2026



**MAIN STREET
FARMER**
ST MICHAEL MINNESOTA
AMERICANA EATERY

STARTERS

main street farmer uses gluten-free fryers

MSF HAND-CUT FRIES our signature hand-cut fries cooked in 100% beef tallow w/ msf steak seasoning, garlic aioli & ketchup	12
BRUSSELS SPROUTS tennessee hot sauce, blue cheese crumbles, prosciutto bits, pickled red onion & our house ranch	16
FARMER’S PIEROGI ‘RUSKIE’ farmer white cheese & potato w/ seasoned sour cream, caramelized onion & prosciutto	16
SMOKED SALMON & CREAM CHEESE DIP maple smoked salmon dip w/ grilled baguette, blue cheese crumble & lemon	17
SWEDISH MEATBALLS brown butter sautéed beef & pork meatballs served over toasted rye bread w/ brown gravy, shaved apple-fennel salad, blackberries, creme fraiche & fresh dill	18
CHIPOTLE CHEDDAR NACHOS cumin black beans, grilled jalapeños, fresh pico de gallo, sour cream, pickled red onions & fresh cilantro	17

GRAINS & GREENS

protein additions: wild acres chicken thigh 7, pulled pork 7, grilled chicken breast 9, salmon fillet* 16

SWEET CORN RISOTTO creamy italian rice w/ locally sourced sweet corn, parmigiano reggiano, creme fraiche, chive infused olive oil & arugula	20
SPICED APPLE SALAD baby kale & arugula tossed in spiced apple cider vinaigrette, sliced honey crisp apples, dried cranberry, toasted pepita, shallots & smoked cheddar cheese	19
WHITE BALSAMIC MIXED GREENS SALAD white balsamic dressing, parmesan cheese & crostini on a bed of mixed greens	11 / 13

HANDHELDS

served w/ choice of beef tallow fries & garlic aioli or mixed green salad	GF Bun +4
MSF FRENCH DIP shaved beef ribeye, toasted french baguette & horseradish aioli served w/ cabernet au jus	29
FERNDALDE MARKET TURKEY BURGER farm fresh ground turkey patty, grilled avocado, roasted tomatoes, charred jalapeño, arugula & roasted red pepper aioli	19
CLASSIC BACON CHEESEBURGER* specialty blend of brisket, chuck & short rib, corn cob smoked bacon, mixed greens, tomato & onion served w/ choice of melted cheese	19

SCRATCH-MADE PASTA

protein additions: wild acres chicken thigh 7, pulled pork 7, grilled chicken breast 9, salmon fillet* 16	GF Pasta +4
WILD MUSHROOM STROGANOFF roasted mushrooms w/ herb cream sauce, shaved parmesan & italian parsley	24
BUTTERNUT SQUASH RAVIOLI brown butter sauce, fried sage, prosciutto, toasted hazelnuts, granny smith apples & pecorino romano	22

ENTREES

WILD ACRES FRENCHED CHICKEN wild acres farm-raised chicken breast stuffed w/ garlic-sage cheese & wrapped in prosciutto w/ creamy mashed potatoes, demi-glaze & green beans	32
AUTUMN LEMONGRASS SALMON* lemongrass seasoned salmon, coriander roasted root vegetables, coconut nage, charred broccolini, shaved green apple & chili oil	36
CRISPY AMERICANA CHICKEN DINNER hand breaded chicken tenders w/ mashed potatoes, white pepper gravy, house cornbread, sautéed green beans & a drizzle of honey sriracha (<i>tossed in Tennessee Hot Sauce +2</i>)	29
NY STRIP STEAK DIANE* certified angus beef strip steak served w/ cognac & mushroom gravy, grilled broccolini, msf fries & garlic aioli	MP
16oz GRILLED BONE-IN PORK CHOP* porterhouse style pork chop w/ sour cherry jus, coriander glazed carrots, crispy rosemary & sea salt seasoned smashed potatoes & balsamic reduction	MP

Kids Menu

CHICKEN STRIPS	11	CHEESE BURGER	11	BUTTERED NOODLES	10
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If you have ANY FOOD ALLERGIES, please alert your server! Thank you! All prices are in USD \$ and do NOT include sales tax.
*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness