






————— STARTERS —————

- DEVILED EGGS 3/5
- FRESH MADE SOUP 5
- CAST IRON CORNBREAD 7
- CAST IRON SCALLOPS 13
- THE DOUBLE DIP 6/10
- HOME SMOKED SALMON 9
- GRILLED ARTICHOKE 11

————— SANDWICHES & SALADS —————

-  CLASSIC CHEESEBURGER *ground fresh in house, fully loaded, with hand cut fries* 10
- VEGGIE BURGER *with sweet soy glaze, Havarti cheese, fully loaded, with wild rice salad** 10
- GRILLED CHICKEN SANDWICH *with Monterey Jack cheese, mayonnaise, and hand cut fries* 10
- CAJUN FISH SANDWICH *with herb aioli and hand cut fries* 11
-  "AWESOME" ROAST BEEF SANDWICH *with mayonnaise, hot au jus, and hand cut fries* 14
- CLUB SANDWICH *with hand cut fries and honey mustard for dipping* 9
- CRAB CAKE SANDWICH *with Pommerey mustard sauce, and P&G slaw** 14
- THE WEDGE *vine ripened tomatoes, chopped bacon, blue cheese crumbles* 8
- AHI TUNA SALAD *mixed greens, mango, avocado, ginger vinaigrette* 15
-  THAI STYLE STEAK SALAD* *Asian noodles, cabbage, mint, avocado, and mango* 14
- COBB SALAD *mixed greens, grilled chicken, avocado, blue cheese vinaigrette* 13
- CRAB CAKE SALAD *on mixed greens with Pommerey mustard sauce* 15
Voted one of the "Top Three Salads in Charlotte" by Where Charlotte Magazine
- MAIN OR CAESAR SALAD 8
- SOUP & MAIN OR CAESAR SALAD 11



Add to any salad:	Grilled Chicken 3	Thai Steak 4	Shrimp 5
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————— ENTREES —————

- SIMPLE GRILLED SALMON *with seasonal vegetables* 16
- SINGLE CUT PORK CHOP *cured in house, pepper crusted, with mashed potatoes* 14
- GRILLED NC TROUT *lightly seasoned, with wild rice salad* and herb aioli* 16
- SHRIMP & GRITS *in a Creole sauce with corn salsa, asparagus, and Smithfield ham* 18
- MARYLAND STYLE CRAB CAKE(S) *with Pommerey mustard sauce and hand cut fries* 14 / 23
- ROASTED CHICKEN *all natural, homemade demi-glace, with hand cut fries* 15
- DANISH BABY BACK RIBS *with hand cut fries and P&G slaw*, half or full rack* 14 / 23
-  MEATLOAF *homemade with fresh vegetables, mashed potatoes, and shiitake/stroganoff gravy* 15
-  FILET MEDALLION *one 4 oz. medallion with mashed potatoes, Cabernet demi-glace, blue cheese crumbles* 17
Main or Caesar Salad with any entrée 5

Add to any entrée:	Lobster Tail or Crabcake 9
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————— SIDES —————

- P&G COLE SLAW* 3
- SEASONAL VEGETABLES 4
- HAND CUT FRIES 3
- COUNTRYSIDE KALE SALAD 3
- WILD RICE SALAD* 4
- MASHED POTATOES 3

————— HOMEMADE DESSERTS —————

- BANANA CRÈME PIE 7
- BROWNIE À LA MODE* 7
- KEY LIME PIE* 7

We offer both Pepsi® and Coke®, you make the call!

At 131 MAIN, we take freshness so seriously that we don't even have a freezer for our food! All of our fish and steaks are cut in-house daily and our recipes are made from scratch.

We proudly offer all Certified Angus Beef® brand products. Uncompromising standards make it the finest beef available.

**Please let us know if you have any food allergies | 18% gratuity added to parties of 6 or more | Call-ahead seating and reservations available.*





SATISFACTION GUARANTEED



STARTERS

- DEVEILED EGGS 3/5
- SEASONAL SOUP 5
- CAST IRON CORNBREAD 7
- CAST IRON SCALLOPS 13
- THE DOUBLE DIP 6/10
- HOME SMOKED SALMON 9
- GRILLED ARTICHOKE 11

ENTREES


- DOUBLE CUT PORK CHOP *cured in house, pepper crusted, with mashed potatoes* 22
- SHRIMP & GRITS *in a Creole sauce with corn salsa, asparagus, and Smithfield ham* 18
- GRILLED NC TROUT *lightly seasoned, with wild rice salad* and herb aioli* 16
- LOW COUNTRY FLOUNDER *with mashed potatoes* 18
- MARYLAND STYLE CRAB CAKES *with a Pommerey mustard sauce and hand cut fries* 23
- CEDAR PLANK SALMON *on Washington State cedar, whole grain mustard butter, with wild rice salad** 22
- ROASTED CHICKEN *all natural, homemade demi-glace, with hand cut fries* 15
- DANISH BABY BACK RIBS *with hand cut fries and P&G slaw** 23
-  MEATLOAF *homemade with fresh vegetables, mashed potatoes, and shiitake/stroganoff gravy* 15
-  PRIME RIB *12 oz. cut, slow roasted, hot au jus, with mashed potatoes, horseradish upon request* 24
-  MARINATED RIBEYE *12 oz. hand cut, marinated in sweet soy, with mashed potatoes, a local favorite!* 24
-  FILET MIGNON *8 oz. hand cut, with mashed potatoes* 27

Main or Caesar Salad with any entrée 5



Add to any entrée: **Lobster Tail or Crabcake** 9

SANDWICHES & SALADS

-  CLASSIC CHEESEBURGER *ground fresh in house, fully loaded, with hand cut fries and P&G slaw** 12
- VEGGIE BURGER *with sweet soy glaze, Havarti cheese, fully loaded, with hand cut fries and P&G slaw** 12
- GRILLED CHICKEN SANDWICH *with Monterey Jack cheese, mayonnaise, hand cut fries and P&G slaw** 12
-  "AWESOME" ROAST BEEF SANDWICH *with mayonnaise, hot au jus, and hand cut fries* 14
- CRAB CAKE SANDWICH *with Pommerey mustard sauce and P&G slaw** 14
- AHI TUNA SALAD *mixed greens, mango, avocado, ginger vinaigrette* 15
-  THAI STYLE STEAK SALAD* *Asian noodles, cabbage, mint, avocado, and mango* 14
- COBB SALAD *mixed greens, grilled chicken, avocado, blue cheese vinaigrette* 13
- CRAB CAKE SALAD *on mixed greens with Pommerey mustard sauce* 15
Voted one of the "Top Three Salads in Charlotte" by Where Charlotte Magazine
- THE WEDGE *vine ripened tomatoes, chopped bacon, blue cheese crumbles* 8
- MAIN OR CAESAR SALAD 8
- SOUP & MAIN OR CAESAR SALAD 11

Add to any salad: **Grilled Chicken** 3 **Thai Steak** 4 **Shrimp** 5

SIDES

- P&G COLE SLAW* 3
- COUNTRYSIDE KALE SALAD 3
- SEASONAL VEGETABLES 4
- WILD RICE SALAD* 4
- HAND CUT FRIES 3
- MASHED POTATOES 3

HOMEMADE DESSERTS

- BANANA CRÈME PIE 7
- BROWNIE Á LA MODE* 7
- KEY LIME PIE* 7

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SATISFACTION GUARANTEED

131 MAIN RESTAURANT

BY THE GLASS

8 & 24

Salmon Creek Pinot Grigio, California

Barnard Griffin Riesling, Columbia Valley

Pedroncelli Chardonnay, Dry Creek California 

Sean Minor "4 Bears" Chardonnay, Central Coast

Nieto Cabernet, Mendoza

Steeple Jack Shiraz, Southeastern Australia

10 & 30

Tutu Pinot Grigio, Monterey

Yealand Sauvignon Blanc, New Zealand 

Spy Valley Sauvignon Blanc, Marlborough

Lander Jenkins Chardonnay, California 

Samantha Starr Chardonnay, Monterey

Brassfield Pinot Noir, High Valley


Punto Final Malbec, Mendoza

Charles Smith Merlot, Columbia Valley

Predator Old Vines Zinfandel, Lodi, California 

Sweetwater Cabernet, Chalk Hill 

12 & 36

Buehler Chardonnay, Russian River Valley 

Foris Pinot Noir, Rogue Valley, Oregon

Cline "Cashmere", Napa Valley

BR Cohn Cabernet, North Coast

COCKTAILS

131 MAINIAC Southern Comfort, Peach Schnapps, Amaretto Disaronno, Fresh Squeezed Sweet and Sour 9

The Dirty Tito Tito's Handmade Vodka, Olive Juice, Blue Cheese Stuffed Olives 10

Classic Cuban Mojito Fresh Mint, Muddled with Lime & Sugar, Bacardi, Rocks 8

Mr. Tea Firefly Sweet Tea Vodka, Fresh Squeezed Lemonade, Muddled Mint, Rocks 8

Fresh Squeezed Margarita Cuervo Gold, Fresh Squeezed Sweet & Sour, Salted Rim, Rocks 8

Pama'Tini Pomegranate Liqueur, Absolut Citron, Splashes of Sweet & Sour and Cranberry 9

Prickly Pear Grey Goose La Poire, Cranberry, Rocks 8

Raspberry Limónade Bacardi Limón, Chambord, Fresh Squeezed Lemonade 9

BOTTLED BEER

Domestics 3.5

Amstel Light, Amsterdam 3.5

Samuel Adams Seasonal, Boston 3.5

Blowing Rock Ale, Boone 3.5

Kalibur NA, Ireland 3.5

Franziskaner Hefeweizen, Munich 4

Sierra Nevada Pale Ale, Chico, CA 4

Brooklyn Brown Ale, NYC 4

Highland Mocha Stout, Asheville 4

Dogfish Head 60 Minute IPA, Rehoboth Beach, DE 4.5

Anchor Steam, San Francisco 4.5

DRAFT BEER

Samuel Adams Boston Lager, Boston 3.5

Old Mecklenburg "Copper", Charlotte 5

Fat Tire Amber Ale, Fort Collins, CO 5

Allagash White, Portland ME 5.5

131 MAIN **only purchases wine from family-owned wineries, with the majority coming from less than 400 barrels of production. If there is a wine you do not recognize, feel free to ask one of our well-trained servers. If it is open, we will bring you over a taste. Cheers!**

 Sustainably farmed - Wines grown on vineyards that use organic or biodynamic growing practices

Please designate a driver. We would like to see you make it home safely.
Please allow us to call you a cab if you do not have a designated driver.