AIN STREET DINER

Waynesville's Main Street Diner takes you on a nostalgic journey to the town's early days. Rich in history, Waynesville has rightfully earned the title of the "Gateway to the Smoky Mountain National Park." While you enjoy your meal with us, be sure to explore our four historic photo collections and curated private artifacts. We take pride in serving local meats and produce; our fresh fruits and vegetables are sourced from the family-owned Presnell's Produce. Additionally, Brasstown Beef provides our premium beef products and hotdogs, while Riverside Custom Meats carefully selects the pork for our delicious sausage. - Make sure to ask our staff to tell you more about the history of our landmark building.

BREAKFAST

PLATTERS

TWO EGGS BREAKFAST-\$9.99

Two eggs, your way, with toast and a side

TWO EGG AND MEAT BREAKFAST -\$11.99

Two eggs, your way, choice of breakfast meat, toast and a side

Three eggs poached in a warmly spiced tomato sauce, Feta, served with toasted Focaccia bread

BISCUITS AND GRAVY-\$11.99

Two Biscuit, Sausage Gravy, and two eggs

CHICKEN AND WAFFLES-\$14.99

Belgian Waffle, fried hand breaded chicken, Hot Honey Drizzle,

served with a side of fruit.

TRISHMAN BREAKFAST-\$14.99

COUNTRY FRIED STEAK-\$14.99

House pulled Corned Beef Hash, Two Eggs your way toast

BREAKFAST BOWL- \$10.99

Two eggs, your way, bacon or sausage, cheddar cheese, atop a biscuit, smothered in sausage gravy

STEAK AND EGGS-\$18.99

8 oz Sirloin or 8 oz hand cut beef tips, two eggs, your way, toast and a side

Choice of fried steak or fried pork chop, two eggs, your way, toast and a side

DOUBLE DELUXE-\$13.99

Choice of two pancake, two waffles, two slices of French Toast served with eggs, your way, and bacon or sausage

Add blueberries chocolate chips, or pecans \$0.99

BEVERAGES

SIDES

SLICED TOMATO-\$2.49

FRUIT CUP-\$2.99

HASHBROWNS-\$3.49

HOME FRIES-\$3.49

Inquire with your server about our special selection of milkshakes, beer, wine, and handcrafted drinks.

Coffee -\$2.99

Our own blend of locally roasted coffee from Smokey Mountain Coffee Roaster

Soda -\$2.99

Coke, Diet Coke, Coke Zero, Mr. Pibb, Orange Fanta, Cherry Coke, Lemonade

Coffee, Tea, and soda are refillable.

Tea -\$2.99

Hot Tea -\$2.99

Apple Juice -\$2.99

Orange Juice -\$3.49 Milk -\$2.99

Hot Chocolate -\$2.99

OMELETTES

All omelette are three eggs, served with grits and toast

WESTERN OMELETTE-\$13.99

Ham, onion, pepper, tomato and American Cheese

ELPASO OMELETTE-\$13.99

Sausage, Jalapeño, onion, pepper jack cheese, chipotle sauce

PHILLY OMELETTE-\$14.99

Shaved Ribeye, peppers, onion, mushroom, choice of cheese

GREEK OMELETTE-\$12.49

Baby spinach, tomato, red onion and FFeta cheese

BUILD YOUR OWN-\$8.49

Veggies-\$0.49 each Meats-\$2.99 each

BREAKFAST SANDWICHES

Served with choice of side and on your choice of toast or biscuit. Bagel or gluten free option +\$0.99

BUILD YOUR OWN

Egg and Cheese-\$6.99

Meat, Egg and Cheese-\$8.49

Meats-Bacon, sausage, ham, country ham, Brasstown Bologna

CHICKEN BISCUIT-\$9.49

Hand Breaded Chicken Breast

SPICY GOAT BISCUIT-\$14.99

Hand breaded chicken breast, goat cheese, pepper jelly

BIG BOY BURRITO-\$13.99

Two eggs, Sausage, bacon, cheddar cheese, home fries all wrapped up in a tortilla. Served with Pico de gallo and sour cream.

A LA CARTE

SAUSAGE-\$3.49 BACON-\$3.49 COUNTRY HAM-\$3.49 FRIED BRASSTOWN BOLOGNA-\$3.49 EGG-\$1.49 YOGURT PARFAIT-\$3.99

WAFFLES-SINGLE -\$4.99, DOUBLE-\$7.99, PANCAKES- SINGLE-\$4.99, DOUBLE-\$7.99 FRENCH TOAST-SINGLE-\$5.99, DOUBLE-\$8.99

OATMEAL-CUP\$2.49/BOWL\$3.99 (WITH CRAISANS, BROWN SUGAR, OR WALNUTS)

GRITS-CUP \$1.99/BOWL\$3.99 (ADD CHEESE-\$0.49)

BISCUIT AND GRAVY-\$3.99 BISCUIT OR TOAST-\$1.49 CUP OF GRAVY-\$2.49 FRUIT BOWL-\$5.99 BAGEL WITH CREAM CHEESE-\$3.99

LUNCH AND DINNER



MATN "STREET CORN" DIP-\$13.99

Roasted corn, Citrus, Spices in a cheesy blend made in house. Served with Tortilla chips and lime wedges

FRIED PICKLES-\$8.99

With house made ranch or chipotle sauce.

STREET FRIES-\$12.99

Crinkle cut fries, house-made chilli, cheese, jalapenos, diced onion, sour cream and cilantro

FRIED GOAT CHEESE - \$ 11.99

Hand breaded, fried to perfection. Served with pepper jelly

FRIED BRUSSEL SPROUTS - \$9.99

Tossed in Balsamic Reduction, bacon bits and Chipotle sauce drizzle

TOMATO BRUSCHETTA - \$10.99

Toasted Focaccia, tomato bruschetta mix, feta cheese and balsamic reduction

BURGERS AND DOGS

THE DINER SMASH - \$15.49

Two 4 oz smash patties, bacon, American and Cheddar cheese, lettuce, pickle, onion and I,OOO island dressing. On a Brioche Bun

MAIN STREET SMASH - \$15.49

Two 4 oz smash patties, Swiss and Provolone cheeses, bacon, mayo, mustard, pickle and onion. Served on a Brioche Bun

BUILD YOUR OWN SMASH \$13.99

Two 4oz smash patties on a Brioche Bun.

Standard toppings available.

Cheeses- American, Swiss, Cheddar, Pepper Jack, Provolone,

Smoked Gouda

Upgraded Toppings - Bacon \$1.49, Grilled Mushrooms or onions \$0.49, Jalapeño \$0.49, Fried Egg \$1.49, Chili \$0.49,

CHILI CHEESE DOG - \$8.49 DOUBLE DOWN \$10.49

Local Brasstown All Beef Hot dog. House-made chili, cheese, onion and mustard

BUILD YOUR OWN DOG - \$6.49 DOUBLE DOWN \$9.49

Local Brasstown All Beef Hot Dog. Choices of onion, relish, mayo, mustard, ketchup

SALADS

Dressings: House-made Ranch, Blue cheese, 1000 Island, Honey Mustard, Balsalmic Vinaigrett, Raspberry Vinaigrette

House Salad

Tomato, cucumber, red onion, and cheese Side -\$6.99 on a bed of fresh salad greens with your choice of dressing Large -\$9.99 Add egg- \$0.99 Add bacon-\$0.99

Caesar Salad

Fresh-chopped romaine, shaved Parmesan, croutons, tossed in Caesar dressing. Side -\$6.99 Large -\$11.99

Fresh spring mix, tomato, kalamata olives, red onion, feta cheese and tossed in Greek dressing.

Large -\$11.99

Bacon, turkey, ham, tomato, cucumber, cheese, and boiled egg on a bed of fresh salad greens with your choice of dressing. -\$13.99

Black and Bleu Salad

Blackened, hand-cut sirloin, blue cheese crumbles, tomato, red onion, and green pepper on a bed of fresh salad greens and served with balsamic vinaigrette

Add protein to any salad!

Loaded Potato Soup

and fresh cut chives.

Cup -\$4.99

Bowl -\$6.49

Chicken -\$3.99

Sirloin Tips -\$7.99 Shrimp -\$7.99

Salmon -\$8.99

SOUPS

French Onion House-made, creamy potato soup loaded with bacon, cheese,

Caramelized onions cooked in a rich beef broth, topped with crispy, French baguette and melted provolone cheese Cup -\$6.49 Bowl -\$8.49

SIDE PLATES

SIDES

-\$2.49

Cole Slaw Mashed Potatoes

Pinto Beans

Fried Okra

-\$3.49

Raked Pot

Onion Rings

Pesto Orzo

Mac 'N' Cheese

Garlic Parmesan Orzo Krinkle cut Fries

Vegetable of the day

PREMIUM SIDES

Fried Brussel Sprouts

Andouille Cheese Grits

Old bay French Fries

Blue Cheese & Chive Orzo

PICK THREE - \$7.99

UPGRADE TO A PREMIUM SIDE FOR \$1.99 MORE

Get it loaded for \$1.99 more

PICK FOUR - \$8.99

House-made Chili

add -\$1.49

Our savory chili features a hint of spice and is served with crackers Cup -\$5.99 Bowl -\$7.49 Want it loaded? Just ask! Includes cheese, sour cream, and jalapeños

16 Main St. Waynesville, NC 28786 828-316-0100

www.waynesvillemainstreetdiner.com

ENTREES

CATFISH - \$16.99

Hand breaded, fried Catfish filet over top of Andouille cheese grits and sauteed spinach.

SHRIMP BASKET - \$17.99

Hand breaded and fried shrimp, served with Old Bay french fries and coleslaw

FISH AND CHIPS - \$18.99

8 oz of Atlantic Cod, hand breaded and fried, served with Old Bay french fries and cole slaw

SALMON - \$18.99

Blackened or Grilled served with Garlic Parmesan Orzo and Vegtable of the day

COUNTRY FRIED DINNER - \$15.99

Choice of steak or pork chop, hand breaded, served with mashed potato, pepper gravy and vegetable of the day

HOUSE MEATLOAF - \$15.99

Served with Mashed Potatoes and gravy, vegtable of the day

BLACK AND BLUE BEEF TIPS - \$18.99

Blackened hand cut Sirloin tips served with blue cheese and chive orzo and vegetable of the day.

HAMBURGER STEAK - \$16.99

10 oz hand pattied ground beef

topped with grilled onions, pepper and mushroom, smothered in mushroom gravy, served with mashed potatoes and vegtable of the day

IOCAL BRASSTOWN BEEF RIBEYE - \$29.99

12 oz Ribeye, grilled, topped with herbed Garlic compound butter,

served with a baked potato and vegetable of the day

SIRLOIN - \$21.99

8 oz Sirloin, grilled, topped with herbed garlic compound butter,

served with a baked potato and vegetable of the day

CHICKEN TENDER BASKET - \$14.99 Hand breaded tenders, served with crinkle cut fries and cole slaw

PESTO CHICKEN - \$16.99 Two marinated chicken breasts, grilled, served with pesto orzo, vegetable of the day,

topped with our tomato bruschetta mix and feta cheese and Balsamic reduction.

PORK CHOPS RANCHERO - \$16.99

Blackened pork chops with a spiced tomato sauce. Queso fresco, Pico de Gallo and cilantro. Served with Pinto beans and vegtable of the day

SANDWICHES

All sandwiches served with choice of one side

BIT - \$ 12.99

Cherrywood bacon, lettuce, tomato and mayo. Choice of bread.

CAROLINA FRIED BOLOGNA - \$13.99

Brasstown Bologna, house-made chili, cole slaw and mustard. Choice of bread

Hand breaded, fried catfish. Lettuce, tomato and remoulade sauce. Served on a toasted hoagie roll

CLASSIC CLUB - \$14.99

Ham, turkey, bacon, lettuce, tomato, mayo, Swiss and American cheeses. Choice of bread

PHRENCH PHILLY \$15.99

Shaved Ribeye, grilled onions, peppers and mushrooms.

Philadelphia cream cheese and provolone, all on a toasted hoagie. Served with dipping Au Jus

PATTY MELT - \$14.99

House Beef patty, grilled onions, Swiss cheese, 1,000 island dressing

Served on Rye bread

CHICKEN BACON RANCH WRAP - \$12.99

Grilled or hand breaded chicken breast, lettuce, tomato, shredded cheese and

house-made Ranch dressing. All wrapped up in a tortilla.

Ask for it Buffalo style if you like the spice

CLASSIC REUBEN - \$14.99

House pulled Corned Beef, sauerkraut, 1,000 island dressing and Swiss cheese. Served on Rye bread

D.U.C.S -\$14.99

(DRESSED UP CHICKEN SANDWICH)

Grilled chicken tenders, honey mustard, bacon, lettuce, tomato, pickle, onion, all on grilled sourdough.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



