Breakfast

Enjoy all day.

· PLATTERS ·

Two Egg Breakfast $12.99
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.

Shakshuka $12.99
Three eggs poached in a warmly spiced tomato sauce, feta, served with toasted focaccia bread.

Biscuits and Gravy $11.99
Two biscuits, sausage gravy, and two eggs.

Chicken and Waffles $15.49
Belgian waffle, fried hand-breaded chicken, hot honey drizzle, served with a side of fruit.

Irishman Breakfast $14.99
House-pulled corned beef hash, two eggs your way, and toast.

Breakfast Bowl $11.49
Two eggs, your way, bacon or sausage, cheddar cheese, atop a biscuit, smothered in sausage gravy.

Steak and Eggs $19.99
8 oz sirloin or 8 oz hand-cut beef tips, two eggs your way, toast, and a side.

Country Fried Steak $14.99
Choice of fried steak or fried pork chop, two eggs your way, toast, and a side.

Double Deluxe $14.49
Choice of two pancakes, two waffles, two slices of French toast served with eggs, your way, and bacon or sausage. Add blueberries, chocolate chips, or pecans **$0.99.**

· OMELETTES ·

All omelettes are three eggs, served with grits and toast.

Western Omelette $13.99
Ham, onion, pepper, tomato, and American cheese.

El Paso Omelette $13.99
Sausage, jalapeño, onion, pepper jack cheese, and chipotle sauce.

Philly Omelette $15.49
Shaved ribeye, peppers, onion, mushrooms, and a choice of cheese.

Greek Omelette $12.99
Baby spinach, tomato, red onion, and feta cheese.

Build Your Own $8.49
Veggies-$0.49 each
Meats-$2.99 each

· SIDES ·

Sliced Tomato	**$2.49**
Fruit Cup	**$2.99**
Hashbrowns	**$3.49**
Home Fries	**$3.49**

· BREAKFAST SANDWICHES ·

Served with a 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, and Brasstown bologna.

Chicken Biscuit $9.49
Hand-breaded chicken breast.

Spicy Goat Biscuit $14.99
Hand-breaded chicken breast, goat cheese, and pepper jelly.

Big Boy Burrito $13.99
Two eggs, sausage, bacon, cheddar cheese, and home fries all wrapped up in a tortilla. Served with pico de gallo and sour cream.

· BREAKFAST A LA CARTE ·

Sausage	**$3.49**	**Grits**	**cup $1.99/bowl $3.99**
Country Ham	**$3.49**	**(add cheese $0.49)**	
Fried Brasstown Bologna	**$3.49**	**Bagel with Cream Cheese**	**$3.99**
Egg	**$1.49**	**Fruit Bowl**	**$5.99**
Biscuit and Gravy	**$3.99**	**Yogurt Parfait**	**$3.99**
Cup of Gravy	**$2.49**	**Waffles**	**single $4.99/double $7.99**
Biscuit or Toast	**$1.49**	**Pancakes**	**single $4.99/double $7.99**
Oatmeal	**cup $2.49/bowl $3.99**	**French toast**	**single $5.99/double $8.99**
(with craisins, brown sugar, or walnuts)			

Lunch & Dinner

Served daily starting at 11:00 am.

· APPETIZERS ·

Main "Street Corn" dip $14.99
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.

Fried Goat Cheese $12.99
Hand-breaded, fried to perfection. Served with pepper jelly.

Fried Brussels 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.

· SALADS ·

House Salad
Tomato, cucumber, red onion, and cheese on a bed of fresh salad greens with your choice of dressing.
Side $6.99 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

Dressings: house-made ranch, blue cheese, thousand island, honey mustard, balsamic vinaigrette, and raspberry vinaigrette.

Greek Salad
Fresh spring mix, tomato, kalamata olives, red onion, feta cheese, and tossed in greek dressing.
Side $6.99 Large $11.99

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

Black and Bleu Salad $18.99
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!

Chicken	**$3.99**	**Shrimp**	**$7.99**
Sirloin Tips	**$7.99**	**Salmon**	**$8.99**

· SOUPS ·

Loaded Potato Soup
House-made, creamy potato soup loaded with bacon, cheese, and fresh-cut chives.
Cup $4.99 Bowl $6.49

French Onion Soup
Caramelized onions cooked in a rich beef broth, topped with crispy, french baguette and melted provolone cheese.
Cup $6.49 Bowl $8.49

House-made Chili
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.
Add $1.49

· BURGERS AND DOGS ·

The Diner Smash $15.49
Two 4-oz smash patties, bacon, american and cheddar cheese, lettuce, pickle, onion, and thousand 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 4-oz smash patties on a brioche bun. Standard toppings available. Cheeses- american, swiss, cheddar, pepper jack, provolone, and 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, and ketchup.

· SANDWICHES ·

All sandwiches are served with a choice of one side.

BLT $13.49
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.

Catfish $14.99
Hand-breaded, fried catfish, lettuce, tomato, and remoulade sauce served on a toasted hoagie roll.

Classic Club $15.49
Ham, turkey, bacon, lettuce, tomato, mayo, and 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 $15.49
House beef patty, grilled onions, swiss cheese, thousand island dressing.

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 $15.49
House pulled corned beef, sauerkraut, thousand 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, and onion, all on grilled sourdough.

House favorite

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

·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 the 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 Chop Dinner **$16.99**
Fried pork chops served with pinto beans and the vegetable of the day.

Country Fried Dinner **$15.99**
Choice of steak or pork chop, hand-breaded, served with mashed potatoes, pepper gravy, and the vegetable of the day.

House Meatloaf **$16.49**
Served with mashed potatoes and gravy and the vegetable of the day.

Black and Blue Beef Tips **$19.99**
Blackened hand-cut sirloin tips served with blue cheese and chive orzo and the vegetable of the day.

Hamburger Steak **$16.99**
10 oz hand-pattied ground beef topped with grilled onions, peppers and mushrooms, smothered in mushroom gravy, served with mashed potatoes and the vegetable of the day.

Local Brasstown Beef Ribeye **$29.99**
12 oz ribeye, grilled, topped with herbed garlic compound butter, served with a baked potato and the 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.

·SIDES·

Sides $2.49

Cole Slaw
Mashed Potatoes
Pinto Beans
Garlic Parmesan Orzo
Krinkle Cut Fries
Vegetable of the Day
Fried Okra
Mac 'n' Cheese

Premium sides $3.49

Baked Potato- Get it loaded for $1.99 more
Onion Rings
Fried Brussels Sprouts
Blue Cheese & Chive Orzo
Pesto Orzo
Andouille Cheese Grits
Old Bay French Fries

House favorite

Side plates

Pick three **$7.99**
Pick Four **$8.99**

Upgrade to a premium side for **$1.99 more.**

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

VISIT OUR SISTER RESTAURANTS

CREPE & CUSTARD

209 HAYWOOD CAFE

WAYNESVILLE HISTORY

The Main Street Diner is more than a place to eat. Here guests have a chance to step back in time to the earliest days of the town of Waynesville. As a team member here, you are part of their journey, and while you may not know everything about the town and main street's history, we do expect you to have a working knowledge of its history to share with our visitors.

HOW DID THE TOWN GET ITS NAME?

In 1809 Robert Love, a Revolutionary War colonel and local land speculator, gifted 17 acres where the town's first buildings were built. He gave the name of Waynesville, presumably out of respect for General "Mad" Anthony Wayne, who he served under during the Revolutionary War. Before this, the area was known as Prospect Hill (aka Mount Prospect).

WHAT IS THE HISTORY OF OUR BUILDING?

Our building was built in 1923 to house the towns then largest grocery store, the A&P Grocery. It has also served as a beauty parlor, men's clothing haberdashery, office supply store, and a famous bakery known as Whitman's Bakey. Our building is two separate storefronts that were connected together, thus the two levels.

WHAT IS THE HISTORY OF MAIN STREET?

Main street became the center of town as Waynesville grew, gradually transforming from a residential street into the towns center of commercial. The Main Street area became home to boarding houses, banks, lawyers offices, general stores, drug stores, doctors' offices, and funeral parlors. The main street historic district was added to the national register of historic places in 2005 and contains 35 significant buildings.

Main Street was a dirt road riddled with potholes which filled with rainwater. Ducks and birds made use of these routinely. It was said that there was more ducks on Main Street than people until a protest led to its improvement in 1905.

1808	Haywood County formed (It was formerally a part of Buncombe County)
1809	Robert Love gifts land and names town Waynesville
1830	Stagecoach service begins
1832	Post office opened
1871	Waynesville incorporated (population 225)
1883	NC Railroad reaches Waynesville
1880S	Frog Level becomes town train depot and industrial area
1884	First newspaper "Waynesville News"
1887	Bank of Waynesville opened
1905	Electricity arrives and Main Street is paved with granite bricks
1910	Populations reaches 1,400
1995	Waynesville annexes Hazelwood

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

WAYNESVILLE
MAIN STREET DINER
EST. 1809

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 hot dogs, 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.