

131 MAIN Restaurant

9886 Rea Rd 28277-6655 · +17045440131 · Updated: Jan 14, 2026

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STARTERS 5

Grilled Artichokes	\$12.00
The Double Dip	AVAILABLE OPTIONS
	\$8.00
	\$12.00
Deviled Eggs	AVAILABLE OPTIONS
	\$5.00
	\$8.00
Smoked Salmon*	\$12.00
Cast Iron Cornbread	\$9.00

SIDES & SUCH 13

Hand Cut Fries	\$4.00
Loaded Mashed Potatoes	\$5.00
White Cheddar Grits	\$4.00
Sweet Curried Corn	\$4.00
Braised Red Cabbage	\$4.00
Jumbo Grilled Asparagus	\$4.00
Kale Salad	\$4.00
Chilled Quinoa Salad	\$4.00
Wild Rice Salad**	\$5.00
P&G Slaw**	\$4.00
Chili	\$8.00
Soup of the Day	\$6.00
Main Caesar Wedge Salad	\$9.00

DESSERTS 4

Peanut Butter Pie	\$8.00
Banana Cream Pie	\$8.00
Key Lime Pie**	\$8.00
Brownie à La Mode**	\$8.00

HANDWICHES 7

Tuscan Turkey Sandwich	\$14.00
shaved turkey breast with havarti cheese, mayo and a mixture of iceberg lettuce, diced tomatoes and cherry peppers tossed in herb vinaigrette with hand cut fries	
Sterling Prime Rib Sandwich*	\$19.00
slow roasted in-house, hot au jus, mayonnaise and hand cut fries	
Fresh Catch Tacos	\$15.00
grilled over hickory wood, topped with an avocado pico de gallo and served with fresh guacamole and homemade corn tortilla chips	
Veggie Burger	\$12.00
fully loaded, sweet soy glaze, havarti cheese and a chilled quinoa salad	
Grilled Chicken Sandwich	\$13.00
marinated in-house, jack cheese, lettuce, tomatoes, red onions, mayonnaise and hand cut fries	
Fresh Catch Sandwich	\$16.00
grilled over hickory wood with iceberg lettuce, pickles, red onions, aioli and hand cut fries	
Classic Cheeseburger*	\$13.00
fully loaded and ground fresh in-house daily with hand cut fries	

SALADS 6

Monterey**	\$17.00
mixed baby greens, heirloom tomato wedges, navel oranges, basil, avocado, gorgonzola crumbles, candied pecans and Medjool dates tossed in herb vinaigrette (seasonal)	
Thai Steak* **	\$17.00
marinated tenderloin tips, Asian noodles, peanuts, cabbage, mint, fresh avocado and mango	
Crab Cake	\$18.00
jumbo lump Maryland style crab cake, mixed greens, herb vinaigrette and pommerey mustard sauce	
Ahi Tuna*	\$18.00
grilled Ahi served rare with mixed greens, avocado, mango, red onions and ginger vinaigrette	
Metropolis**	\$16.00
pulled chicken, mixed greens, feta, avocado, corn, Roma tomatoes, croutons, almonds and Medjool dates tossed in a honey, lime and Dijon dressing	

Main, Caesar or Wedge with Soup

AVAILABLE OPTIONS

\$9.00

\$14.00

ENTRÉE PLATES 6

Fresh Cut Salmon* **

\$18.00

grilled over hickory wood and served with wild rice salad

Southern Shrimp and Grits

\$19.00

traditional Cajun Creole sauce with corn salsa, asparagus and Smithfield ham

North Carolina Rainbow Trout

\$21.00

seasoned and grilled over hickory wood served with herb aioli and kale salad

Maryland Style Crab Cakes

AVAILABLE OPTIONS

one or two jumbo lump crab cakes served over pommerey mustard sauce with jumbo grilled asparagus

\$17.00

\$25.00

Danish Baby Back Ribs**

AVAILABLE OPTIONS

half or full rack smoked and grilled in-house with hand cut fries and P&G Slaw

\$18.00

\$26.00

Main or Caesar Side Salad

\$6.00

with entrée

WINE 16

Movendo Moscato

AVAILABLE OPTIONS

winemaker: vanni lusetti, puglia, italy

Glass: \$8.00

Bottle: \$24.00

Salmon Creek Pinot Grigio

AVAILABLE OPTIONS

winemaker: bob stashak, california

Glass: \$8.00

Bottle: \$24.00

Sean Minor "4 Bears" Chardonnay

AVAILABLE OPTIONS

winemaker: sean minor, central coast, california

Glass: \$8.00

Bottle: \$24.00

Dark Horse Cabernet Sauvignon

AVAILABLE OPTIONS

winemaker: boyd morrison, modesto, california

Glass: \$8.00

Bottle: \$24.00

Dr. Loosen Riesling "Dr.L"

AVAILABLE OPTIONS

winemaker: dr. loosen, mosel, germany

Glass: \$10.00

Bottle: \$30.00

Michel Picard Bourgogne Pinot Noir

AVAILABLE OPTIONS

winemaker: michel picard, burgundy, france

Glass: \$10.00

Bottle: \$30.00

Bodega Septima Malbec

winemaker: paula borges, mendoza, argentina

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$30.00

Velvet Devil Merlot

winemaker: charles smith, columbia valley, washington

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$30.00

Lange Pinot Gris

winemaker: jesse lange, willamette valley, or

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$36.00

Spy Valley Sauvignon Blanc

winemaker: kathy lee sowman, marlborough, new zealand

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$36.00

Buehler Chardonnay

winemaker: david cronin, russian river valley, ca

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$36.00

Cline Cashmere Gsm Blend

winemaker: charlie tsegeletos, ca

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$36.00

Sonoma Cutrer Chardonnay

winemaker: mick schroeter, russian river valley, ca

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$42.00

Whispering Angel Rose

Winemaker: Dean Sylvester, Napa Valley, CA

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$42.00

Reference Point Pinot Noir

Winemaker: Mike Bell, Willamette Valley, OR

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$42.00

Br Cohn Cabernet Sauvignon

Winemaker: Tom Montgomery, North Coast, CA

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$42.00

COCKTAILS 9

131 Mainiac

southern comfort, peach schnapps, amaretto disaronno, fresh squeezed sweet and sour

\$10.00

The Dirty Tito

tito's handmade vodka, olive juice, blue cheese stuffed olives

\$12.00

Classic Cuban Mojito

fresh mint, muddled with lime & sugar, bacardi, rocks

\$10.00

Mr. Tea	\$10.00
firefly sweet tea vodka, fresh squeezed lemonade, muddled mint, rocks	
Fresh Squeezed Margarita	\$10.00
cuervo gold, fresh squeezed sweet & sour, salted rim, rocks	
Pama'tini	\$11.00
pomegranate liqueur, absolut citron, splashes of sweet & sour and cranberry	
Raspberry Lemónade	\$11.00
bacardi limón, chambord, fresh squeezed lemonade	
Prickly Pear	\$10.00
grey goose la poire, cranberry juice, rocks	
Pearfection	\$11.00
grey goose la poire, st. germaine, pineapple juice and sour	

BOTTLED BEER 12

Domestics	\$3.50
Kalibur Na, Ireland	\$3.50
Samuel Adams Boston Lager, Boston	\$4.00
Sierra Nevada Pale Ale, California	\$4.00
Amstel Light, Amsterdam	\$4.00
Blue Moon, Colorado	\$4.00
Mendocino Red Tail Ale, California	\$4.50
Stella Artois, Belgium	\$4.50
Mother Earth Weeping Willow Wit, Nc	\$5.00
Lakefront New Grist, Wisc.	\$5.00
Guinness, Dublin	\$5.50
Bell's Two Hearted Ipa, Michigan	\$5.50

BOTTLED WATER 2

San Pellegrino	\$2.50
Aqua Panna	\$2.50

DRAFT BEER 1

Draft Beer

enjoy a selection of our local favorites

WHITES 5

Frog's Leap Sauvignon Blanc, Rutherford, CA \$45.00

Winemaker: John Williams

Whispering Angel Rose, Provence, France \$45.00

Winemaker: Patrick Leon

Santa Margherita Pinot Grigio, Valdadige, Italy \$50.00

Winemaker: Massimiliano Luison

Far Niente Chardonnay, Napa Valley, CA \$75.00

Winemaker: Nicole Marchesi

Cakebread Chardonnay, Napa Valley, CA \$90.00

Winemaker: Julianne Laks

REDS 23

Hahn Slh Pinot Noir, Santa Lucia Highlands, CA \$45.00

Winemaker: Paul Clifton

Damilano Marghe Nebbiolo Langhe, Piemonte, Italy \$45.00

Winemaker: Giuseppe Caviola

Bodega Colome Malbec, Calchaqui Valley, Argentina \$50.00

Winemakers: Thibaut Delmotte & Randle Johnson

Isole E Olena Chianti Classico, Tuscany, Italy \$55.00

Winemaker: Paolo de Marchi

Head High Red Blend, Dry Creek, CA \$60.00

Winemaker: Don Van Staarveren

Sexual Chocolate Red Blend, Napa, Sonoma, Dry Creek Valley, CA \$75.00

Winemaker: Brandon Allen

Stag's Leap Winery Merlot, Napa Valley, CA \$75.00

Winemaker: Christophe Paubert

Far Niente En Route Pinot Noir, Russian River Valley, CA \$75.00

Winemaker: Nicole Marchesi

Silverado Cabernet Sauvignon, Napa Valley, CA \$80.00

Winemaker: Jon Emmerich

Hall Cabernet Sauvignon, Napa Valley, CA \$95.00

Winemaker: Steve Leveque

Ferrari Carano Tresor Proprietary Blend, Alexander Valley, CA	\$100.00
Winemaker: Rebecka Deike	
The Prisoner Red Blend, Napa Valley, CA	\$100.00
Winemaker: Jen Beloz	
Duckhorn Napa Merlot, Napa Valley, CA	\$100.00
Winemaker: Renee Ary	
Jordan Cabernet Sauvignon, Alexander Valley, CA	\$115.00
Winemaker: Rob Davis	
Belle Glos Clark and Telephone Pinot Noir, Santa Maria, CA	\$125.00
Winemaker: Joseph Wagner	
Grgich Hills Cabernet Sauvignon, Napa Valley, CA	\$145.00
Winemaker: Miljenko Grgich	
Domaine Serene Evenstad Reserve Pinot Noir, Willamette Valley, OR	\$150.00
Winemaker: Erik Kramer	
Caymus Cabernet Sauvignon, Napa Valley, CA	\$160.00
Winemaker: Randy Dunn	
Chateau St Jean Cinq Cepages, Sonoma, CA	\$160.00
Winemaker: Margo Van Staarveren	
Silver Oak Alexander Cabernet Sauvignon, Alexander Valley, CA	\$165.00
Winemaker: Daniel Baron	
Shafer Stags Leap One Point Five Cabernet Sauvignon, Napa Valley, CA	\$200.00
Winemaker: Elias Fernandez	
Quintessa Proprietary Blend, Rutherford, CA	\$270.00
Winemaker: Charles Thomas	
Opus One Red Blend, Napa Valley, CA	\$450.00
Winemaker: Michael Silacci	

BUBBLES 3

Piper Sonoma Brut, Sonoma County, CA	\$40.00
Winemaker: Wayne Donaldson	
Canti Prosecco, Cossano Belbo, Italy	\$40.00
Winemaker: Giancarlo Benato	
Taittinger Brut Champagne, Reims, France	\$100.00
Winemaker: Pierre-Emmanuel Taittinger	