

THE MARKET PLACE

RESTAURANT & LOUNGE



DINNER

SMALL PLATES

MARKET SALAD

gem lettuce, cherry tomato, radish, fennel, carrot, farmer's cheese, sunflower seeds, herb vinaigrette -8

TRUFFLE & HERB FRIES

sea salt, roasted garlic aioli -6

TOMATO, PEACH, STONE FRUIT SALAD

local heirloom tomatoes, stone fruit, bitter greens, peach vinaigrette, torn herbs, goat cheese -12

WOOD GRILLED CHICKEN SKEWERS

tare sauce, Lee's red rice, pepper mash cucumbers, benne seed, torn fresh herbs -12

HOUSE-MADE PICKLES

trio of pickled or fermented vegetables -5

WOOD GRILLED FLATBREAD

bottarga, heirloom tomato, garlic infused butter, parmesan, pickled chilies, fresh herbs -15

KALE FRITTERS

preserved lemon aioli, chili -7.50

PEI MUSSELS

roasted garlic, white wine, Lusty Monk mustard, grilled bread -12

CHEESE PLATE

crackers, seasonal garnish -16

CHARCUTERIE

selection of house-made and locally cured meats, pickles, crostini -15



WE SUPPORT OUR LOCAL FARMS & ARTISAN PRODUCERS IN ASHEVILLE, & PROUDLY PURCHASE SUSTAINABLE SEAFOOD

- Executive Chef, William Dissen

LARGE PLATES

PAN SEARED SEA SCALLOPS

roasted eggplant puree, summer succotash, basil and mint pistou -32*

WOOD GRILLED BRASSTOWN BEEF STRIP STEAK

house-made steak sauce, crispy fried onions, roasted potatoes, green beans, fresh basil -38*

PAN ROASTED JOYCE FARM 1/2 CHICKEN

grilled chicken breast and wing, pulled smoked dark meat, 6 hour collard greens, Farm and Sparrow grits, confit tomatorelish, chicken jus -22

SHRIMP & GRITS

farm & sparrow jalapeno cheddar grits, appalachian tomato gravy, benton's country ham -22

WOOD GRILLED PORK SHOULDER

heritage farms pork, grilled corn and chili butter, cilantro creme, spicy local tomato relish, charred peppers -24

HAND CUT PAPPARDELLE

braised lamb, roasted oyster mushrooms, arugula, confit tomatoes, wild ramp pesto, parmesan -24

GRILLED BRASSTOWN BEEF BURGER

applewood smoked cheddar, benton's bacon, potato bun, tomato jam, butter lettuce, pickled red onion, served with fries -16*

CAROLINA GOLD RICE RISOTTO

grilled mushrooms, spring onion, garlic kale, chile crunch -18

SIDES

MAC & CHEESE

smoked cheddar mornay, benton's country ham, green peas, herb crust -8

CUCUMBER MELON SALAD

local cantaloupe and honeydew melon, white wine vinegar, honey, evoo, toasted pistachio, queso fresco, fresh herbs -8

SMOKED CHEDDAR & JALAPEÑO GRITS -6



*items are served raw or undercooked, or may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

@MARKET_PLACE_AVL