

# THE MARKET PLACE

RESTAURANT & LOUNGE



## DINNER

### SMALL PLATES

#### MARKET SALAD

local lettuce, cherry tomatoes, peppers, squash, cucumbers, spiced cashews, 3 Graces manchego, herb vinaigrette -9

#### TRUFFLE & HERB FRIES

sea salt, roasted garlic aioli -6

#### SEARED YELLOWFIN TUNA

charred cucumber, miso vinaigrette, watermelon, toasted benne, aji dulce -16

#### HEIRLOOM TOMATO SALAD

local heirloom tomatoes, mint and basil pesto, bitter greens, peach vinaigrette, summer 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

#### KALE FRITTERS

romesco yogurt, preserved lemon evoo -8

#### PEI MUSSELS

roasted garlic, white wine, Lusty Monk mustard, grilled bread -14

#### 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

blackberry bbq glazed airline breast, smoked & pulled dark meat, corn pudding, 6 hour collard greens, potlikker jus -24

#### 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

#### PAN ROASTED GROUPE

carolina gold rice, trinity, grilled shrimp & herb salad, NC shrimp bisque -28\*

#### CAROLINA GOLD RICE MIDLIN' RISOTTO

Anson mills gold saffron rice, charred squash, sour corn, parsley -18

### SIDES

#### MAC & CHEESE

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

#### SMOKED CHEDDAR & JALAPEÑO GRITS -6

#### BLISTERED SHISHITO PEPPERS

local peppers, wild ramp remoulade --8



\*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