

# THE MARKET PLACE

RESTAURANT & LOUNGE



BRUNCH

## LIBATIONS

- MIMOSA** champagne, orange juice – 10
- CHAMPAGNE COCKTAIL** bartender's choice – 11
- PICKLED MARY** vodka, bloody mary mix, house-made pickles – 9
- BENTON'S OLD FASHIONED** benton's bacon infused bourbon, maple syrup, bitters, orange peel – 11
- GIN & JUICE** gin, aperol, lillet blanc, grapefruit – 10
- fresh squeezed orange or grapefruit** – 3.5
- counter culture coffee** – 3.5
- espresso** – 2.5 **cappuccino** – 4.5
- mountain valley water** – 6

• beer & wine list available



## SNACKS & SIDES

### MARKET SALAD

- local lettuce radish, fennel, carrot, spiced cashews, 3 Graces manchego, herb vinaigrette – 9
- ADD: SHRIMP \$6, CHICKEN \$6, STEAK \$10**

### PEAR SALAD

- fall greens, local pear, roasted pear vinaigrette, clemson blue cheese, ciabatta crouton, roasted walnuts – 12

### PEI MUSSELS

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

### MAC & CHEESE

- smoked cheddar mornay, benton's country ham, green peas, herb crust – 10
- ADD: FRIED CHICKEN \$4**

### YOGURT & HOUSE-MADE GRANOLA

- local wildflower honey, fresh berries – 8

### CINNAMON ROLL

- local flour, orange cream cheese glaze, toasted pecans – 6

- jalapeño cheddar grits** – 4
- herb roasted potatoes** – 4
- seasonal fresh fruit** – 6
- breakfast sausage** – 4
- benton's bacon** – 5
- jalapeño biscuit** – 4
- sausage gravy** – 4



## LARGE PLATES

### GRILLED BRASSTOWN BEEF BURGER

- applewood smoked cheddar, potato bun, tomato jam, butter lettuce, pickled red onion, served with herb roasted potatoes – 16\*

**ADD: BENTON'S BACON \$2**

### SHRIMP & GRITS

- farm & sparrow jalapeno cheddar grits, appalachian tomato gravy, benton's country ham – 16

### THE MARKET PLACE BLT

- hierloom tomatoes, house made pullman bread, Benton's bacon. local lettuce, garlic ailoli – 14

### MARKET BREAKFAST

- two scrambled eggs, herb roasted potatoes, jalapeño biscuit, choice of breakfast sausage or benton's bacon – 12

### BILLY D'S FRIED CHICKEN SANDWICH

- potato bun, celery seed slaw, b&b pickles, white bbq sauce served with herb roasted potatoes – 15
- ADD: BENTON'S BACON \$2**

### BANANA BREAD FRENCH TOAST

- whipped crème fraiche, seasonal macerated fruit, maple syrup – 12

### STEAK & EGGS

- wood grilled bavette steak, thyme ketchup, two over easy eggs – 18\*

### BISCUITS AND GRAVY

- jalapeño biscuit, sausage gravy, sunny side eggs – 12

### WEEKLY OMELETTE

- ask your server for weekly omelette details – 14

## DESSERT

### DARK CHOCOLATE BROWNIE

- dulce de leche, burnt marshmallow fluff, ice cream – 8

### LOCAL BERRY AND APPLE CRISP

- warming spices, whipped citrus creme fraiche, ice cream – 8

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

- Executive Chef, William Dissen

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