THE MARKET PLACE RESTAURANT & LOUNGE

DINNER

SMALL PLATES

MARKET SALAD

local lettuce radish, fennel, carrot, spiced cashews, 3 Graces manchego, herb vinaigrette –9

TRUFFLE & HERB FRIES

sea salt, roasted garlic aioli -6

TOGARASHI SEARED TUNA

bourbon barrel tataki sauce, japanese turnip, radish & watercress salad –16

PEAR SALAD

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

WOOD GRILLED CHICKEN SKEWERS

Vietnamese glaze, Lee's rice, pickled daikon and carrot, peanut, fresh herbs -12

HOUSE-MADE PICKLES

trio of pickled or fermented vegetables -5

KALE FRITTERS

goat cheese buttermilk, carnitas spice, house hot sauce -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

LARGE PLATES

PAN SEARED SEA SCALLOPS

celery root puree, roasted brussel sprouts, apple & arugula salad, bacon lardons -32^*

WOOD GRILLED BRASSTOWN BEEF STRIP STEAK

10 oz, fried potatoes, fall vegetables, blue cheese -40^*

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 HERITAGE PORK SHOULDER

sweet potato mole, creamed greens, roasted winter squash, queso fresco, radish, coriander -24

HAND CUT PAPPARDELLE

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

PAN ROASTED GROUPER

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

CAROLINA GOLD RICE MIDDLIN' 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

FRIED BRUSSELS SPROUTS - 8 agrodolce

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

- Executive Chef, William Dissen

