

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, pepper mash aioli, pickled daikon & carrot, crushed peanuts, 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



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

- Executive Chef, William Dissen

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 ½ CHICKEN

paw paw bbq glazed airline breast, smoked & pulled dark meat, tcorn bread, 6 hour collard greens, potlikker, jus-24

SUNDAY GRAVY

pork and beef meatballs, italian sausage, preserved tomato sauce, grilled broccoli rapini, farm & sparrow polenta -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, grilled shrimp, soft herbs, nc shrimp bisque -28*

CAROLINA GOLD RICE MIDLIN' RISOTTO

anson mills gold saffron rice, wild mushroom ragu, bourbon, pistachio dukkah, cauliflower agrodolce -18

SIDES

MAC & CHEESE

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

GRILLED BROCCOLI RAPINI,

herbs, lemon, garlic, bread crumb, bottarga -8

STUFFED SQUASH -10

quinoa and Carolina gold pilaf,

*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.

