

# 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

#### BEET & KALE SALAD

roasted beets, kale, citrus, creamy anchovy dressing cornbread, parmesan -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 & PORK BELLY

honey roasted cauliflower and carrots, wood grilled beets, winter squash puree -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

field pea relish, kimchi creamed collard greens, cider pork jus -24

#### HAND CUT PAPPARDELLE

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

#### PAN ROASTED GROUPEL

lump crab, field pea hoppin' john, carolina gold rice, soft herbs -28\*

#### CAROLINA GOLD RICE MIDLIN' RISOTTO

carolina gold rice middlins, seared local mushrooms, cashew cream, soft herbs -18

### SIDES

#### MAC & CHEESE

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

#### GRILLED BROCCOLI RAPINI,

mole negro, pea shoot verde, cornbread, queso fresco -8

#### GRILLED SCARLETT TURNIPS

turnip top pesto, pepitos -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.

