

THE MARKET PLACE

RESTAURANT & LOUNGE



LARGE PLATES

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

BEET & KALE SALAD

roasted beets, kale, citrus, creamy anchovy dressing cornbread, parmesan – 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

benton's bacon – 5

herb roasted potatoes – 4

jalapeño biscuit – 4

seasonal fresh fruit – 6

sausage gravy – 4

breakfast sausage – 4



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

SCALLOPS & GRITS

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

MARKET HAM & CHEESE

sharp cheddar melted over bentons ham ,apples, pear butter,lusty monk mustard and arugula served open faced with home fries -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

EGGS BENEDICT

Corn bread, sunny eggs, ramp hollandaise, crispy Benton's ham - 16

DESSERT DARK CHOCOLATE BROWNIE

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

APPLE TART

heirloom apples, almond frangipane, goat cheese 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