

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, ceasar dressing, cornbread croutons, 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 TROUT

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,

celery root, carrot pesto, parmesan, pistachio -8

ROASTED BEET TERRINE

Roasted red & yellow beets, whipped goat cheese, blue cheese crumbles, candied walnuts -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.

