

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 -14

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 -15

CHEESE PLATE

crackers, seasonal garnish -18

CHARCUTERIE

selection of house-made and locally cured meats, pickles, crostini -18



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*

WOOD GRILLED JOYCE FARMS CHICKEN BREAST

airline chicken breast, warm heirloom grain pilaf, mira poix, citrus, rosemary jus, grilled vegetables -24

SUNDAY GRAVY

pork and beef meatballs, italian sausage, preserved tomato sauce, grilled broccoli rapini, farm & sparrow polenta -22

ROASTED HERITAGE FARMS PORK SHOULDER

preserved fruit BBQ, pickled vegetable slaw, potato croquette -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

COLLARD GREENS,

bentons bacon, collard greens, vinegar -8

WILD GARLIC RAPINI

locally cultivated rapini, butter, garlic, breadcrumbs -10

*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.

