

THE MARKET PLACE

RESTAURANT & LOUNGE



EASTER SUNDAY 2021

\$45 PER PERSON

3 COURSE PRIX FIXE MENU

BAKED GOODS *(for the table)*

cinnamon bun, jalapeño biscuit, whipped butter, imladris farms preserves

APPETIZER *(choice of)*

roasted cauliflower & heirloom farro salad,
shaved roots, arugula, citrus vinaigrette

fried oysters*, wild ramp aioli, watercress

crawfish mac & cheese, elbow macaroni, smoked cheddar mornay, benton's
country ham, spring peas

devilled eggs, local farm eggs, nduja, chives, aleppo

ENTREE *(choice of)*

steak and eggs*, brasstown farm bavette steak, root vegetable hash, 2 sunny
eggs, steak sauce

roasted mushroom & asparagus quiche, shaved doot & herb salad, red onion
marmalade

pan roasted crab cakes, butter bean & spring pea succotash, benton's bacon,
lemon beurre blanc

roasted lamb shoulder, celery root puree, confit garlic, roasted carrots,
rosemary jus

DESSERT *(A LA CARTE UPON REQUEST)*

WE SUPPORT OUR LOCAL FARMS & ARTISAN
PRODUCERS IN ASHEVILLE, & 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

*tax and gratuity not included in prix fixe menu price