

THE MARKET PLACE

RESTAURANT & LOUNGE



DINNER

SMALL PLATES

MARKET SALAD

local lettuce, radish, fennel, carrot, garlic croutons, 3 Graces manchego, herb vinaigrette -10

TRUFFLE & HERB FRIES

sea salt, roasted garlic aioli -6

TOGARASHI SEARED TUNA

bourbon barrel tataki sauce, japanese turnip, radish & watercress salad -16

STRAWBERRY & ARUGULA SALAD

shaved roots, chevre, almonds, aged sherry vinaigrette, red onion marmalade -12

NC BBQ CHICKEN SKEWERS

ramp ranch, vineagar slaw, crushed peanuts -14

HOUSE-MADE PICKLES

trio of pickled or fermented vegetables -5

SPRING PEA FRITTERS

preserved lemon aioli, pea greens -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, celery root puree -32*

WOOD GRILLED BRASSTOWN BEEF STRIP STEAK

10 oz, new potatoes, asparagus, hakurei turnips, broccoli -40*

WOOD GRILLED JOYCE FARMS CHICKEN BREAST

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

ROASTED HERITAGE FARMS PORK SHOULDER

strawberry BBQ, pickled vegetable slaw, potato croquette -25

HAND CUT PAPPARDELLE

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

PAN ROASTED TROUT

crab salad, spring vegetables, watercress emulsion, black balsamic vinaigrette -28*

CAROLINA GOLD RICE MIDLIN' RISOTTO

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

RABBIT TORTELLINI

spring pea puree, shittake mushrooms, butter roasted radish, confit garlic -30

SIDES

MAC & CHEESE

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

COLLARD GREENS,

bentons bacon, collard greens, vinegar -8

SAUTEED SHITTAKE AND RAMPS

sauteed with lemon ramp butter, bread crumbs-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.

@MARKET_PLACE_AVL