

THE MARKET PLACE

RESTAURANT & LOUNGE



DINNER

SMALL PLATES

MARKET SALAD

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

PEAR & ARUGULA SALAD

pear, bitter greens, shaved roots, Clemson blue cheese,
roasted shallot dressing, roasted pecans,
red onion marmalade–12

HOUSE-MADE PICKLES

trio of pickled or fermented vegetables –6

TRUFFLE & HERB FRIES

sea salt, roasted garlic aioli –6

CRISPY SHRIMP

verbena labneh, kohlrabi salad,
lemon dill vinaigrette, aleppo oil–16

NC BBQ CHICKEN SKEWERS

garlic scape ranch, vinegar slaw, crushed peanuts –14

KALE FRITTERS

carnitas spice, buttermilk dressing,
house-made hot sauce –8

PEI MUSSELS

roasted garlic, white wine, lusty monk mustard,
grilled bread –17

CHEESE PLATE

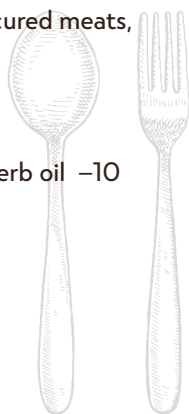
crackers, seasonal garnish –18

CHARCUTERIE

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

SEED BREAD

everything spice, wildflower butter, herb oil –10



WE SUPPORT OUR LOCAL FARMS & ARTISAN
PRODUCERS IN ASHEVILLE, & PROUDLY
PURCHASE SUSTAINABLE SEAFOOD

- Executive Chef, William Dissen

LARGE PLATES

WOOD GRILLED YELLOWFIN TUNA

garlic yu-choy, carolina gold rice pilaf,
green curry, crispy leeks –40*

WOOD GRILLED BRASSTOWN BEEF STRIP STEAK

10 oz, sungold coulis, roasted vegetables,
sauce verte –48*

MANCHESTER FARMS QUAIL

israeli cous cous pilaf, grilled onion & squash, cherry tomato,
looking glass feta, baba ganoush, white miso chicken jus –28

ROASTED HERITAGE FARMS PORK SHOULDER

field pea succotash, benton's bacon, olive oil braised kale,
pink lady apple molasses, jus, fried shallots –28

HAND CUT PAPPARDELLE

braised lamb, roasted oyster mushrooms, arugula,
confit tomatoes, wild ramp pesto, parmesan –28

PAN ROASTED GROUPEL

farm & sparrow farro, country ham, swiss chard,
rustic tomato ragout –30*

PUMPKIN RISOTTO

candy roaster pumpkin, seared brussel sprouts,
maitake mushroom, pepitas, herbs –20

MUSHROOM & HOUSE RICOTTA RAVIOLI

wild mushrooms, house made ricotta duxelle,
butternut, pistachio pesto, basil oil –28

SIDES

MAC & CHEESE

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

COLLARD GREENS,

bentons bacon, collard greens, vinegar –8

ROASTED BRUSSEL SPROUTS

bourbon barrel maple, chile spiced pecans -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.