

THE MARKET PLACE

RESTAURANT & LOUNGE

LARGE PLATES

BRUNCH

LIBATIONS

MIMOSA champagne, orange juice – 10

CHAMPAGNE COCKTAIL bartender's choice – 11

PICKLED MARY vodka, bloody mary mix, house-made pickles – 9 **ADD BACON \$2**

BENTON'S OLD FASHIONED benton's bacon infused bourbon, maple syrup, bitters, orange peel – 11

GIN & JUICE gin, aperol, lillet blanc, grapefruit – 10

orange or grapefruit juice – 5

counter culture coffee – 3.5

espresso – 4 **cappuccino** – 4.5

mountain valley water – 6



SNACKS & SIDES

MARKET SALAD

local lettuce radish, fennel, carrot, croutons,

3 Graces manchego, herb vinaigrette – 9

ADD: CHICKEN \$6, STEAK \$15

PEAR & ARUGULA SALAD

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

MAC & CHEESE

smoked cheddar mornay, benton's country ham,

green peas, herb crust – 10

ADD FRIED CHICKEN \$4

YOGURT & HOUSE-MADE GRANOLA

local wildflower honey, fresh berries – 8

CINNAMON ROLL

local flour, orange cream cheese glaze, toasted pecans – 6



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

jalapeño cheddar grits – 4

herb roasted potatoes – 4

seasonal fresh fruit – 6

breakfast sausage – 4

benton's bacon – 5

jalapeño biscuit – 4

sausage gravy – 4

GRILLED BRASSTOWN BEEF BURGER

applewood smoked cheddar, OWL sesame seed potato bun, tomato jam, butter lettuce, pickled red onion, served with yut herb roasted potatoes – 16* **ADD BACON \$2**

SHRIMP & GRITS

farm & sparrow jalapeno cheddar grits, appalachian tomato gravy, benton's country ham – 18

TURKEY & BACON

roasted turkey breast, Benton's bacon, pickled red onions, Ashe County cheddar cheese, lusty monk mustard, garlic aioli, butter lettuce, served on house made foccacia bread with home fries – 14

MARKET BREAKFAST

two scrambled eggs, herb roasted potatoes, jalapeño biscuit, choice of breakfast sausage or benton's bacon – 12

BILLY D'S FRIED CHICKEN SANDWICH

OWL sesame seed potato bun, celery seed slaw, b&b pickles, white bbq sauce, served with herb roasted potatoes – 15 **ADD BACON \$2**

BANANA BREAD FRENCH TOAST

whipped crème fraiche, seasonal macerated fruit, maple syrup – 12

STEAK & EGGS

wood grilled bavette steak, housemade steak sauce, two over easy eggs, served with herb roasted potatoes – 20*

BISCUITS AND GRAVY

jalapeño biscuit, sausage gravy, sunny side eggs – 12

WEEKLY OMELETTE

ask server for omelette details, served with herb roasted potatoes & a jalapeño biscuit – 14

EGGS BENEDICT

corn bread, sunny eggs, ramp hollandaise, crispy Benton's ham – 16

PEI MUSSELS

roasted garlic, white wine, Lusty Monk mustard, grilled bread – 17

DESSERT

DARK CHOCOLATE AND DULCHE DE LECHE BROWNIE

burnt marshmallow fluff, cinnamon brown butter ice cream – 8

EMBER ROASTED SWEET POTATO CREME BRULEE

benne seed & sorghum wafer – 9

- 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