

THE MARKET PLACE

RESTAURANT & LOUNGE



MOTHER'S DAY BRUNCH 2022

\$45 - THREE COURSE PRIX FIXE MENU*

BAKED GOODS (FOR THE TABLE)

Cinamon Buns & Jalapeno Biscuits
whipped butter, Imladris farms preserves

APPETIZER (choice of)

Strawberry & Arugula Salad
shaved roots, almonds, local chevre,
aged sherry vinaigrette

Fried Oysters
wild ramp aioli, soft herbs

Asparagus Soup
chili crisp, lemon creme fraiche

Pan Roasted Crab Cakes
slaw, lemongrass aioli, basil & mint

ENTREE (choice of)

Steak & Eggs
brasstown farm bavette, root vegetable hash,
two sunny side up eggs, red wine demi

Spring Vegetable Quiche
goat cheese, shaved spring vegetable & herb salad

Pan Seared Sunburst Trout
swiss chard, seasonal root vegetables,
lemon caper & brown butter sauce

Roasted Porchetta
mushroom duxelle, asparagus, smashed new potatoes
& strawberry mostarda

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.

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*tax and gratuity not included in prix fixe menu price