

THE MARKET PLACE

RESTAURANT & LOUNGE



DINNER

SMALL PLATES

MARKET SALAD (V)

local lettuce, radish, fennel, carrot, garlic croutons, 3 Graces manchego, herb vinaigrette -11

HEIRLOOM TOMATO SALAD (V) (GF)

hand pulled mozzarella, charred shallots, basil pesto, arugula, aged sherry vinaigrette -12

HOUSE-MADE PICKLES (VE) (DF)

trio of pickled or fermented vegetables -8

TRUFFLE & HERB FRIES (V)

sea salt, roasted garlic aioli -8

CRISPY SHRIMP

labneh, kohlrabi, mixed greens
lemon dill vinaigrette, aleppo oil -16

NC BBQ CHICKEN SKEWERS

peach bbq, kohlrabi slaw, crispy shallots -14

SUMMER SQUASH FRITTERS (V)

pepper mash, chili mint aioli -10

PEI MUSSELS

roasted garlic, white wine, lusty monk mustard, grilled bread -18

CHEESE PLATE (V)

selection of locally sourced cheeses, crackers, nuts
seasonal garnish -22

CHARCUTERIE

selection of house-made and locally cured meats, nuts
pickles, crostini -22

OWL SEED BREAD (V)

everything seed, wildflower butter, herb oil -10

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

- Executive Chef, William Dissen

(GF) - Gluten Free (DF) - Dairy Free
(V) - Vegetarian (VE) - Vegan

LARGE PLATES

PAN ROASTED SUNBURST TROUT

shiitake mushroom spoonbread, heirloom pepper coulis, nectarine & herb salad -32*

10 OZ BRASSTOWN BEEF STRIP STEAK

wood grilled, roasted summer vegetables, sungold tomato coulis, sauce verte -50*

MANCHESTER FARMS QUAIL

pomegranate molasses, quinoa pilaf, eggplant, green tahini -30

ROASTED HERITAGE FARMS PORK SHOULDER

mexican-style street corn, coriander crema, charred shishito peppers, spicy tomato relish -32

HAND CUT PAPPARDELLE

pasta, braised lamb, oyster mushrooms, arugula, confit tomatoes, wild ramp pesto, parmesan -29

FRESH CATCH

pan roasted wild caught seafood, garlic bok choy, carolina gold rice, green curry, crispy leeks - MP

CRISPY RED PEA & CAROLINA GOLD RICE CAKE (V)

Indian okra & tomato stew, cucumber raita, soft herbs -22

MUSHROOM & HOUSE RICOTTA AGNOLOTTI (V)

wild mushroom duxelle, corn & saffron coulis, grilled heirloom squash, pepper relish -28

SIDES

MAC & CHEESE

smoked cheddar mornay, benton's country ham, green peas, herb crust -10

COLLARD GREENS (DF)

bentons bacon, collard greens, vinegar -8

SUMMER RATATOUILLE (V)

squash, peppers, onions, tomatoes, parmesan, basil -12



*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