

THE MARKET PLACE

RESTAURANT & LOUNGE



DINNER

SMALL PLATES

MARKET SALAD (V) (GF) (DF)
local greens, daikon, asparagus, carrot,
pickled red onion, pistachios, local ramp vinaigrette 11

BEET & STRAWBERRY SALAD (V) (GF)
arugula, radish, almond, black pepper ricotta,
aged sherry vinaigrette 12

HOUSE MADE PICKLES (V) (GF) (DF)
trio of pickled and fermented vegetables 12

TRUFFLE & HERB FRIES (V) (DF)
sea salt, roasted garlic aioli 8

MUSHROOM TARTINE (V)
sourdough, mushroom ragout, farmers cheese,
red onion marmalade 16

CHILI SORGHUM PORK RIBS (GF) (DF)
benne, pickled green strawberry 19

CRISPY SPRING PEA FRITTERS
spring onion, peas, citrus aioli,
pepper mash, spring pea shoots 12

PEI MUSSELS
roasted garlic, white wine, lusty monk mustard,
grilled bread 18

LOCAL CHEESES (V)
selection of locally sourced cheeses, crackers,
nuts, seasonal garnish 22

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

OWL SEED BREAD (V)
everything seed bread, cultured butter,
WV sea salt 10



**WE SUPPORT OUR LOCAL FARMS & ARTISAN
PRODUCERS IN ASHEVILLE, & PROUDLY
PURCHASE SUSTAINABLE SEAFOOD**
- Executive Chef, William Dissen

LARGE PLATES

BAKED SUNBURST FARMS TROUT (GF)
roasted fingerling potatoes, charred snap peas,
mustard and herb sauce 32*

10 OZ WOOD GRILLED STEAK (GF)
teres major, root puree, broccolini,
red wine demi-glace 40*

ROASTED CHICKEN (GF)
leg quarter, farm & sparrow polenta,
bourbon chicken jus, sauteed greens 30

**HERITAGE FARMS ROASTED
PORK SHOULDER** (GF)
carolina gold middlin' risotto, kohlrabi mint salad,
strawberry rhubarb relish 33

HAND CUT PAPPARDELLE
house made pasta, braised lamb, oyster mushrooms,
arugula, confit tomatoes, wild ramp pistou, parmesan 29

FRESH CATCH (GF)
market fish, local spring vegetables,
herb citrus quinoa, zhoug MP

**CRISPY RED PEA &
CAROLINA GOLD RICE CAKE** (V)
spring peas, fennel, celery leaf vinegar, dill yogurt 22

SPRING GREEN TAGLIATELLE (V)
house made pasta infused with locally foraged greens,
chevre, lemon, hazelnut 24

SIDES

MAC & CHEESE
smoked cheddar mornay, benton's country ham,
green peas, herb crust 10

ROASTED CARROTS (V)(GF)
preserved lemon yogurt, benne seed, za'atar 10

LOCAL SPRING MUSHROOMS (V)
pickled ramp chow-chow, lemon, herbs,
brewers yeast butter 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.