

THE MARKET PLACE

RESTAURANT & LOUNGE



SNACKS

LOCAL CHARCUTERIE	26
house made and locally cured meats, nuts, pickles, crackers	
LOCAL CHEESES	26
locally sourced cheeses, nuts, pickles, crackers (V)	
SMOKED TROUT PATE	20
local cucumber & melon, chili, herbs, yuzu tobikko (DF)	
HOUSE MADE PICKLES	10
trio of pickled and fermented local vegetables (V) (GF) (DF)	
TRUFFLE & HERB FRIES	8
sea salt, roasted garlic aioli (V) (DF)	

SMALL PLATES

MARKET SALAD	12
local greens, daikon, cucumber, carrot, pickled red onion, pistachios, peach vinaigrette (V) (GF) (DF)	
SUMMER TOMATO SALAD	14
torn croutons, burrata, charred onions, sherry gastrique, tomato vinaigrette, basil (V)	
SEED BREAD	10
sunflower, flax, benne, house cultured butter, sea salt (V)	
TEMPURA SQUASH & ZUCCHINI	15
chili crisp aioli, sumac, mountain mint (V) (DF)	
CHICKEN CROQUETTES	18
sherry vinegar, sweet onion aioli, herbs (DF)	
PEI MUSSELS	20
roasted garlic, white wine, lusty monk mustard, ciabatta	
CHILI SORGHUM PORK RIBS	19
benne, pickled green garlic (DF)	
STEAK TARTARE*	16
dijon, shallot, capers, nasturtium vinegar, tumeric aioli, ciabatta	

LARGE PLATES

HERITAGE FARMS ROASTED PORK	33
street corn, charred shishito peppers, coriander cream, spicy tomato relish (GF)	
SUNBURST FARMS TROUT	36
limpin' susan, carolina gold rice, crispy okra, sauce ratatouille	
HAND CUT PAPPARDELLE	30
house made pasta, braised lamb, oyster mushrooms, arugula, confit tomatoes, wild ramp pistou, parmesan	
FRESH CATCH	MP
market fish, local summer vegetables, herb citrus quinoa, sauce vierge, zhoug (GF)	
10 OZ WOOD GRILLED STEAK*	40
teres major, bourbon roasted mushrooms, appalachian chimichurri, tobacco onions	
SUMMER GREENS CAVATELLI	24
local greens infused pasta, chevre, sunflower seed, torpedo onions, fennel pollen (V)	

SIDES

MAC & CHEESE	12
smoked cheddar mornay, benton's country ham, green peas, herb crust	
ROASTED CARROTS	10
preserved lemon yogurt, benne, za'atar (V) (GF)	
FARMER'S SUMMER VEGETABLES	12
farmer's market vegetables, sauce piccata, parsley, merken spice (V) (GF)	

THE MARKET PLACE IS A
SEASONAL, FARM-TO-TABLE
KITCHEN AND IS PROUD TO
SUPPORT OUR LOCAL
FARMERS & ARTISANS, AND
SOURCE SUSTAINABLE SEAFOOD

@MARKET_PLACE_AVL



CHEF & OWNER
WILLIAM DISSEN

CHEF DE CUISINE
BRETT SUESS