

# 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 FLATBREAD** .....20  
preserved lemon, creme fraiche, pickled shallot,  
local spring capers, herbs   **ADD SUNBURST TROUT ROE** ...6
- 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** .....14  
little gem lettuce, miso tahini dressing, parmesan,  
brown butter croutons, radish (V)
- BEET & ASPARAGUS SALAD** .....14  
citrus, feta, almond, bitter greens (V) (GF)
- HOUSEMADE SOURDOUGH** .....10  
house cultured butter, sea salt (V)
- RAMP & NEW POTATO BISQUE** .....14  
crispy potato skins, pine nut dukkah, mint pistou (GF)
- SPRING CARROT SPOONBREAD** .....14  
taleggio, roasted carrots, carrot tops (V)
- PEI MUSSELS** .....20  
roasted garlic, white wine, lusty monk mustard, grilled bread
- CAROLINA GOLD ARANCINI** .....15  
appalachian romesco, duck confit, stracciatella, basil
- YELLOWFIN TUNA CRUDO** .....MP  
radish, burnet salad, sauce tonnato, herb vinegar (GF)(DF)

## LARGE PLATES

- WOOD GRILLED TERES MAJOR\*** .....40  
parsnip & spring onion soubise, braised greens, crispy leeks,  
ramp steak sauce (GF) (DF)
- HNG BONE-IN PORK SCHNITZEL** .....36  
watercress, radish, capers, herb vinegar, pickled red onion,  
lusty monk aioli (DF)
- SUNBURST FARMS TROUT** .....36  
anson mills midland cream peas, sauteed spinach,  
tasso ham, beurre monte, parsnip chips, chive oil (GF)
- HALF CHICKEN UNDER A BRICK** .....36  
joyce farms young chicken, spring greens, garlic croutons,  
strawberry, chicken jus, sauce verte (DF)
- HAND CUT PAPPARDELLE** .....30  
house made pasta, braised lamb, oyster mushrooms,  
arugula, confit tomatoes, wild ramp pistou, parmesan
- SPRING GREENS & MUSHROOM AGNOLOTTI** .....28  
farm & sparrow semolina pasta, roasted local mushrooms,  
house ricotta, pecan herb crumb (V)

## SIDES

- MAC & CHEESE** .....12  
smoked cheddar mornay, benton's country ham,  
green peas, herb crust
- SPRING GREENS WITH GARLIC & CHILI** .....14  
spring greens, garlic, chili, lemon, pine nuts (V) (GF)(DF)

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

@MARKETPLACE.AVL

SPRING 2024



**CHEF & OWNER**  
WILLIAM DISSEN

**CHEF DE CUISINE**  
BRETT SUESS

\*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.