

# Mother's Day Brunch

The Market Place  
Restaurant

## APPETIZER COURSE

(select one)

### BEET & ASPARAGUS SALAD

citrus, feta, almond, bitter greens (v) (gf)

### SHRIMP & GRITS

appalachian tomato & fennel gravy,  
benton's country ham, herbs (gf)

### PAN ROASTED CRAB CAKES

fennel, radish & carrot slaw,  
citrus aioli, mint

### CHILLED SPRING PEA SOUP

benton's bacon, peas, leeks, rosemary,  
pecorino romano (gf)



## FOR THE TABLE

### JALAPENO BISCUITS

whipped butter,  
house made fruit preserves (v)



## ENTREE COURSE

(select one)

### STEAK & EGGS

wood grilled bavette, root vegetable puree,  
sunny side up eggs, sauce béarnaise (gf)

### SPRING VEGETABLE QUICHE

chevre, roasted vegetables,  
herb & spring greens salad (v)

### SUNBURST FARMS TROUT

anson mills midland cream peas,  
sautéed spinach, tasso ham, beurre monte,  
parsnip chips, chive oil (gf)

### TMP CHICKEN & WAFFLES

billy d's fried chicken thigh, sourdough waffle,  
maple syrup, sorghum whipped butter