

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
carrot & radish, chili, herbs, yuzu tobiko
- HOUSE MADE PICKLES**10
trio of pickled & fermented local vegetables
(VEGAN)(GF)(DF)
- TRUFFLE AND 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 & STRAWBERRY SALAD**14
goat cheese, almond, bitter greens, vanilla champagne vinaigrette (V) (GF)
- HOUSEMADE SOURDOUGH**10
house cultured butter, sea salt (V)
- CHILLED SPRING PEA SOUP**14
peas, sumac, rosemary, pecorino romano, benton's bacon, (GF)
- SUMMER SQUASH SPOONBREAD**14
taleggio, roasted squash, squash chips (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
spring carrots, torn herbs furikake, evoo (GF)(DF)

LARGE PLATES

- WOOD GRILLED TERES MAJOR***40
spring onion soubise, broccolini, 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)
- MARKET FRESH CATCH**MP
market fish, sauteéd spring vegetables, garlic herb quinoa, charred lemon & thyme sauce (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 (VEGAN)(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.