

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
cucumber & radish, chili, herbs, yuzu tobiko
+ sunburst trout smoked caviar \$5
- HOUSE MADE PICKLES**10
trio of pickled & fermented local vegetables (V)(GF)(DF)
- TRUFFLE AND HERB FRIES**8
sea salt, roasted garlic aioli (V) (DF)
- SUMMER CORN FRITTERS**15
almond romesco, sour corn relish, pepper mash (V)

SMALL PLATES

- MARKET SALAD**14
local greens, radicchio, cucumber, sweet peppers,
ricotta salata, crispy farro, green goddess dressing
- HEIRLOOM TOMATO SALAD**14
burrata, torn croutons, charred shallots,
aged sherry vinaigrette (V)
- HOUSEMADE SOURDOUGH**.....10
house cultured butter, sea salt (V)
- SUMMER SQUASH SPOONBREAD**.....14
taleggio, roasted squash, squash chips (V)
- PEI MUSSELS**20
roasted garlic, white wine, lusty monk mustard,
grilled bread
- YELLOWFIN TUNA CRUDO***MP
cucumber, green heirloom tomato, avocado,
red onion, chili crisp, cilantro (GF)(DF)
- BENTON'S COUNTRY HAM WRAPPED PEACHES**16
bourbon barrel maple, whipped farmer's cheese,
crushed hazelnuts, pea greens (GF)

LARGE PLATES

- 10 OZ WOOD GRILLED RIBEYE***48
sungold tomato coulis, charred torpedo onions,
roasted summer vegetables, appalachian chimichurri (GF) (DF)
- BONE-IN PORK CHOP**36
street corn, charred shishito peppers, coriander crema,
spicy tomato relish (GF)
- MARKET FRESH CATCH**.....MP
market fish, sauteéd summer vegetables,
garlic herb quinoa, charred lemon & thyme sauce (GF)
- HALF CHICKEN UNDER A BRICK**36
joyce farms young chicken, summer greens,
garlic croutons, watermelon, chicken jus, sauce verte (DF)
- HAND CUT PAPPARDELLE**.....30
house made pasta, braised lamb, oyster mushrooms,
arugula, confit tomatoes, wild ramp pistou, parmesan
- SUMMER CORN & RICOTTA AGNOLOTTI**28
farm & sparrow semolina pasta, local corn, huitlacoche,
house-made ricotta, greens, toasted sunflower seeds (V)

SIDES

- MAC & CHEESE**12
smoked cheddar mornay, benton's country ham,
green peas, herb crust
- ROASTED SHISHITO PEPPERS**14
wv sea salt, lime, sesame seeds (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

SUMMER 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.