

Lunch

Market On Main Spring 2025

Executive Chef Howard Stephens

SMALL PLATES

- Truffle Frites** \$12
Alba white truffle oil, grana padano,
House smoked ketchup (contains bacon fat)
- Roasted Red Pepper
Pimento Cheese** \$12
Fried Naan
- Hummus** \$14
Sweety drop peppers, sumac onions, pita
- Chimichurri Shrimp** \$18
Wild caught shrimp, lemon chimichurri
- Brûléed Goat Cheese** \$16
Cypress Grove purple haze goat cheese,
candied pecans, seasonal jam, brioche toast

SALADS

- *add chicken 6 add steak 10 add shrimp 10
add salmon 10
- *Tijuana Caesar** \$16
Chopped romaine, house croutons, pecorino,
house Caesar dressing
- Cobb** \$22
Mixed greens, grilled chicken, whipped avocado,
bleu cheese, bacon, hard cooked egg, cucumber,
grape tomatoes, green onion, red wine vinaigrette
- Salmon & Chickpeas** \$26
Pan-seared wild caught sock-eye salmon,
mixed greens, crispy chickpeas, sumac onions,
grape tomatoes, cucumber, lemon vinaigrette
- Southwest Steak Salad** \$26
6oz. grilled top sirloin, mixed greens, black beans,
roasted corn, pickled red onions, queso fresco,
cumin-lime vinaigrette

HALF SANDWICH & CHOICE OF SIDE \$13

Choose From
Chicken salad, black forest ham, pimento cheese,
pastrami or turkey reuben, smoked turkey & gouda,
roast beef & smoked provolone

Sides

All sandwiches come with a choice of truffle frites, fruit,
kettle chips, pasta salad, mixed green salad add \$3

SANDWICHES

- *M.O.M Burger** \$22
Two 5oz Brasstown Beef patties, American
cheese, Russian dressing, shredded lettuce,
chopped onion, pickles, sesame bun, truffle
frites
*served medium
- *Step M.O.M. Burger** \$18
Same as MOM but with a single patty
*add bacon 3 add egg 3 add pimento cheese 3
- *Wagyu Burger** \$28
8oz Texas Tajima wagyu patty, yuzu mayo,
American cheese, Togarashi vinaigrette,
shredded lettuce, caramelized onions, sesame
bun, truffle frites *served medium rare
- Korean Fried Chicken** \$20
Gochujang, shredded lettuce, pickles, red onion,
sesame bun
- Roast Beef & Provolone** \$18
CAB prime beef, caramelized onions,
smoked provolone, horseradish crema,
arugula, griddled sourdough
- Baja Fish Tacos** \$22
Crispy fried beer battered cod, cilantro slaw,
chipotle crema, flour tortillas
- Chicken Salad** \$16
Duke's mayo, shredded chicken breast,
red seedless grapes, shallots, tarragon,
pecans, croissant
- Smoked Turkey & Gouda** \$16
Tangy honey mustard, Granny Smith apples,
griddled sourdough
- Black Forest Ham** \$16
Caramelized onions, red dragon cheddar,
arugula, Duke's mayo, griddled sourdough
- Pastrami Reuben** \$18
CAB prime beef, Emmental, sauerkraut,
whole grain mustard sauce, griddled rye
*sub hickory smoked turkey for turkey reuben
- Connecticut Style Lobster Roll** \$36
Maine lobster, butter, lemon, split-top
brioche, kettle chips
- Griddled Pimento Cheese** \$14
House pimento cheese, sourdough
*add black pepper bacon 2
- Vegan Black Bean Burger** \$18
Crushed avocado, tomato, cilantro slaw,
sesame bun

*Consuming raw or undercooked meats, shellfish or eggs may increase your risk of
food borne illness, especially if you have a medical condition or are pregnant
*We are not responsible for the taste, appearance, or texture of well-done meats
*All fried products are fried with refined peanut oil
*Parties of SIX (6) or more are subject to an automatic 20% gratuity
*Parties of (12) or more guests we require the payment all together on ONE total bill
We can split the ONE total bill with up to 4 different forms of payment. We cannot
accommodate 12+ individual tabs