

Dinner

Market On Main Fall 2024

Menu by Natalie Stephens

SMALL PLATES

Truffle Frites	\$12
Alba white truffle oil, grana padano, House smoked ketchup (smoked with bacon fat)	
Roasted Red Pepper Pimento Cheese	\$12
Fried Naan	
Burrata	\$18
Mixed greens, 32 month aged prosciutto, pistachio, xvo, sweet balsamic	
Chorizo Mac & Cheese	\$14
Jalapeno bechamel, salsa verde	
Hummus	\$14
Chopped olives, pita	
Char Siu Ribs	\$16
Chinese style pork loin ribs	
French Onion Soup	\$12
Crouton, Emmenthaler	
Black Truffle Grilled Cheese	\$14
Prosciutto, mascarpone, fontina, gruyere, gouda, griddled brioche	
Butterfly Shrimp	\$18
Herb butter, nuoc cham	

SALADS

*add chicken 6 add steak 10 add shrimp 10
add salmon 10

*Tijuana Caesar	\$14
Chopped romaine, house croutons, pecorino, house Caesar dressing	
Cobb	\$21
Mixed greens, grilled chicken, whipped avocado, bleu cheese, bacon, hard cooked egg, cucumber, grape tomatoes, green onion, red wine vinaigrette	
Salmon Soba	\$26
Pan-seared wild sockeye salmon, chilled soba, cucumber, pickled carrots, grape tomatoes, edamame, scallions, sesame, hot-honey soy vinaigrette	
Steak & Bleu Cheese	\$25
6oz. grilled top sirloin, mixed greens, Wisconsin bleu, black pepper bacon, roasted red peppers, pickled red onions, creamy bleu cheese	

*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

MAINS

*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 *add bacon 2 add egg 2 add pimento cheese	
*Top Sirloin	\$34
Brasstown Beef 10oz. top sirloin, muhammara, fried eggplant, charred onion, toum	
*Domestic Wagyu Flank Steak	\$38
Snake river farms 8oz. flank steak, ginger, garlic, green onion, blistered beans, potatoes, katsu sauce	
*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	
Baja Fish Tacos	\$22
Crispy fried beer battered cod, cilantro slaw, chipotle crema, flour tortillas	
Lemongrass Grilled Chicken	\$26
Rice noodles. baby bok choy, nuoc cham	
Pan Seared Scallops	\$36
cannellini beans, kale, lemon, garlic, capers, brodo	
Truffle Shrimp Scampi	\$34
Black truffle, Florida rock shrimp, white wine, lemon, garlic, Calabrian chili, linguini	
Mushroom Carbonara	\$26
cremini mushrooms, guanciale, local egg, pecorino, black pepper, rigatoni	
Market Fish	MP
Chef's selection, based on seasonal availability	
Crispy Fried Eggplant	\$20
Hummus, grape tomatoes, chopped olives, halloumi, harissa vinaigrette	
Connecticut Style Lobster Roll	\$36
Maine lobster, butter, lemon, split-top brioche, kettle chips	

Desserts By Chef Hannah

Bread Pudding	\$9
Thai Tea Tiramisu	\$9
Limoncello Basil Cake	\$12
Chocolate Pot de Creme	\$9
Reese's Peanut Butter Pie	\$10
Chocolate Chip Milk Cake	\$10