

Dinner

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
- Brûléed Goat Cheese** \$16
Cypress Grove purple haze goat cheese,
candied pecans, seasonal jam, brioche toast
- Wings** \$16
Choose from: Alabama white, garlic-parmesan,
OR bleu cheese-ranch dry rubbed
- Hummus** \$14
Sweety drop peppers, sumac onions, pita
- Fried Brussels Sprouts** \$12
Maple-gochujang
- Chimichurri Shrimp** \$18
Wild caught shrimp, lemon chimichurri
- Black Truffle Grilled Cheese** \$14
Prosciutto, mascarpone, fontina, gruyere,
gouda, griddled brioche

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
Grilled chicken, mixed greens, 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

*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 3 add egg 3 add pimento cheese 3
- *Steak Frites**
Certified angus beef, roasted mushrooms,
charred onions, black garlic butter, truffle frites
Choice of 12oz. ribeye \$42 or 12oz. N.Y. strip \$38
- *Wagyu Flank Steak Sandwich** \$30
Snake river farms domestic wagyu, prosciutto,
bleu cheese, balsamic tomatoes, pesto, crusty bread
- *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
- Israeli Grilled Chicken** \$26
Za'atar, sumac, tzatziki, marinated onions,
chickpeas, broccolini
- Japanese Ginger Pork Chop** \$28
10oz. Heritage Farms Cheshire pork, honey-soy
glaze, blistered beans, rice noodles
- Black Truffle Orecchiette** \$24
Broccolini, black truffle, pecorino cream
*add chicken 6 add shrimp 10
- Blackened Quail** \$30
Manchester farms quail breast medallions,
Alabama white bbq sauce, roasted corn, wild rice.
- Vegan Black Bean Burger** \$18
Crushed avocado, tomato, cilantro slaw,
sesame bun
- Lobster Roll** \$36
Maine lobster, butter, lemon, split-top
brioche, kettle chips

Desserts By Chef Hannah

- Seasonal Bread Pudding \$10
Key Lime Cake \$12
Cookies & Cream Torte \$12
Creme Brulee Donut \$9
Matcha Blueberry Cookies \$9
Mexican Coke Float \$10