

Lunch

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
- Tomato & Black Garlic Soup** \$6/\$9
- Burrata** \$18
Mixed greens, 32 month aged prosciutto,
pistachio, xvo, sweet balsamic
- Hummus** \$14
Chopped olives, pita

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 Noodle** \$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

HALF SANDWICH & CHOICE OF SIDE \$12

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,
kettle chips, pasta salad, mixed green salad add \$3

*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

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 2 add egg 2 add pimento cheese 2
- *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
- 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
- Hickory 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
Emmental, sauerkraut, whole grain mustard
sauce, griddled rye
*sub hickory smoked turkey for turkey reuben
- Griddled Pimento Cheese** \$14
House pimento cheese, sourdough
*add black pepper bacon 2
- Crispy fried eggplant** \$18
Halloumi cheese, harissa, hummus,
shredded lettuce, tomato, sesame bun
- Connecticut Style Lobster Roll** \$36
Main 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