

Brunch

Market On Main Winter 2025

Menu by Natalie Stephens

SMALL PLATES

Big Cinnamon Roll	\$12
Chef's selection	
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, seasonal jam, brioche toast	
Hummus	\$14
Roasted beets, toasted sesame, sumac, pita	
Griddled Banana Bread	\$10
Candied pecans, powdered sugar	
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	\$14
Chopped Romaine, house croutons, pecorino, Caesar dressing	
Cobb	\$21
Mixed greens, grilled chicken, whipped avocado, bleu cheese, bacon, hard cooked egg, cucumber, grape tomatoes, green onion, red wine vinaigrette	
Roasted Beet Salad	\$18
Mixed greens, candied pecans, goat cheese, shaved shallots, miso-maple vinaigrette	

Sides

All sandwiches come with a choice of truffle frites,
home fries, kettle chips, pasta salad, mixed green salad + 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 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 2	
*Brunch Burger	\$28
8oz coffee rubbed Texas Tajima wagyu patty, black pepper bacon, smoked provolone, over easy egg, red wine sauce, sesame brioche, truffle frites *served medium rare	
*Wagyu Steak & Eggs	\$36
8oz. domestic, Snake River Farms flank steak, home fries, sunny eggs, red wine sauce	
Pastrami Reuben Hash	\$20
CAB prime pastrami, Emmental cheese, sauerkraut, potatoes, peppers, onions, sunny egg, whole grain mustard sauce	
Salmon & Eggs	\$22
Pan-seared wild sockeye salmon honey-Dijon, simple salad, soft scrambled eggs,	
Korean Fried Chicken	\$20
Gochujang, shredded lettuce, pickles, red onion, sesame bun	
Smoked Turkey & Gouda	\$18
Black pepper bacon, smoked gouda, tangy honey mustard, griddled English muffin	
Eggs In Purgatory	\$16
Eggs baked in San Marzano tomato sauce, pecorino, ciabatta	
Crab Cake BLT	\$24
Malt vinegar aioli, sesame brioche	
Spicy BEC	\$18
Over easy egg, smoked provolone, black pepper bacon, Duke's, arugula, roasted red peppers, house hot sauce, griddled sourdough	
Connecticut Style Lobster Roll	\$36
Maine lobster, butter, lemon, split-top brioche, kettle chips	
Chicken Salad	\$16
Duke's mayo, shredded chicken breast, red seedless grapes, shallots, tarragon, pecans, croissant	

A LA CARTE

Home Fries	\$6
Black Pepper Bacon	\$6
Belgian Waffle	\$6
Two Eggs	\$6
Toast & Jam	\$4