

MARKET ON MAIN

Dinner

Small Plates

- Truffle Frites** **\$12 GF**
Alba white truffle oil, grana padano, House smoked ketchup (contains bacon fat, fried in 100% pure beef tallow)
- Roasted Red Pepper Pimiento Cheese** **\$12**
Fried Naan
- Black Garlic Shrimp** **\$19**
Wild caught shrimp, crispy shallots, black garlic-yuzu vinaigrette
- Crab Rangoon Dip** **\$17**
cream cheese, sweet Thai chili sauce, scallions, fried wonton chips
- Pancetta Plate** **\$24**
Dry cured pork belly sliced thin, fresh mozzarella, Calabrian chili vinaigrette, smoked kalamata olives, glass bread
- Sumac & Za'atar Wings** **\$19**
Harissa-yogurt sauce
- Brûléed Goat Cheese** **\$17**
Cypress Grove purple haze goat cheese, candied pecans, seasonal jam, brioche toast
- Black Truffle Grilled Cheese** **\$15**
Pancetta, mascarpone, fontina, gruyere, gouda, griddled brioche

Salads

- Tijauna Caesar** **\$16**
Chopped romaine, house croutons, pecorino, house Caesar dressing
- Cobb** **\$22 GF**
Mixed greens, grilled chicken, whipped avocado, bleu cheese, bacon, hard cooked egg, cucumber, grape tomatoes, green onion, red wine vinaigrette
- Feta & Chickpea Salad** **\$20**
Bulgarian feta, marinated chickpeas, chopped romaine, Persian cucumber, grape tomatoes, smoked kalamata olives, oregano vinaigrette
- Steakhouse Wedge Salad*** **\$29 GF**
6oz. grilled top sirloin, baby iceberg, grape tomatoes, bleu cheese, pickled red onions, black pepper bacon, bleu cheese vinaigrette

Add chicken \$6, *steak \$12, shrimp \$10,
*salmon \$12, *yellow fin tuna \$12

All salad dressing's are made in house

SIDES

- Roasted potatoes \$6
Broccolini \$9
Jasmine rice \$5
Garlic green beans \$9
Cannellini beans \$6

DESSERTS

- Cannoli Chips & Dip \$10
Key Lime Pie \$12
Blueberry Cheesecake \$12
Nightingale Ice Cream Sandwich \$10
(choose your flavor: strawberry shortcake or banana pudding)

Bringing your own dessert? No problem!
We just add a \$2 pp fee to cover service & cleanup.

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
- *Wagyu Burger** **\$29**
*8oz Texas Tajiuana wagyu patty, yuzu mayo, American cheese, togarashi vinaigrette, shredded lettuce, caramelized onions, brioche bun, truffle frites *served medium rare
- *Steak Frites**
Center cut certified angus beef, confit mushrooms & onions, salsa verde, truffle frites
***12oz ribeye \$56 or *12oz KC strip \$58**
- Lemongrass Grilled Chicken** **\$26**
Rice noodles, garlic green beans, crispy shallots, cilantro, noug cham
- *Japanese Black Vinegar Pork Ribeye** **\$28**
*12oz bone-in chop, charred broccolini, jasmine rice, black vinegar-ginger glaze

- *Seared Yellow Fin Tuna** **\$30**
Cannellini beans, olive-caper relish, roasted red pepper romesco sauce

- Blue Crab Pasta** **\$30**
Malfadine pasta, yuzu-brown butter, capers, green onion, garlic, bread crumbs

- Lobster Roll** **\$38**
Maine lobster, butter, lemon, split-top brioche, kettle chips

- Vegan Black Bean Burger** **\$19**
Crushed avocado, tomato, cilantro-lime lettuce slaw, brioche bun

Executive Chef Howard Stephens

*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

*We are happy to address any issues with food quality or preparation, but unfortunately, we do not offer refunds for items simply based on preference or taste.

*All fried products are fried with 100% pure beef tallow
*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