

Brunch

Market On Main Fall 2024

Menu by Natalie Stephens

SMALL PLATES

Ube Cinnamon Roll Coconut glaze, toasted sesame	\$12
Truffle Frites Alba white truffle oil, grana padano, House smoked ketchup (smoked with bacon fat)	\$12
Roasted Red Pepper Pimento Cheese Fried Naan	\$12
Burrata Mixed greens, 32 month aged prosciutto, pistachio, xvo, sweet balsamic	\$18
Hummus Chopped olives, pita	\$14
Griddled Banana Bread Pecans, powdered sugar	\$10
Black Truffle Grilled Cheese Prosciutto, mascarpone, fontina, gruyere, gouda, griddled brioche	\$14
Funnel Cake Fries Cinnamon sugar, maple syrup	\$14

SALADS

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

*Tijuana Caesar Chopped Romaine, house croutons, pecorino, house Caesar dressing	\$14
Cobb Mixed greens, grilled chicken, whipped avocado, bleu cheese, bacon, hard cooked egg, cucumber, grape tomatoes, green onion, red wine vinaigrette	\$21
Tempura Fried Brussel Sprouts Mixed greens, black pepper bacon, edamame, pickled carrots, grape tomatoes, green onion, roasted sesame vinaigrette	\$18

Sides

All sandwiches come with a choice of truffle frites,
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 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	\$22
*Brunch Burger 8oz coffee rubbed Texas Tajima wagyu patty, black pepper bacon, smoked cheddar, over easy egg, veal demi glaze, cornbread bun, truffle frites *served medium rare	\$28
*Domestic Wagyu Steak & Eggs 8oz. Snake river farms flank steak, home fries, sunny eggs, veal demi glaze	\$36
Chorizo Hash Hatch green chilis, onions, roasted red peppers, potatoes, sunny egg, tomatillo salsa, cotija cheese	\$19
Salmon & Eggs Pan-seared wild sockeye salmon, simple salad, soft scrambled eggs, herb creme fraiche	\$22
Shrimp Tostada Crispy blue corn tortilla, Florida rock shrimp, smashed avocado, Cilantro vinegar slaw, cherry tomatoes, chipotle crema, cotija cheese	\$24
Smoked Turkey & Gouda Black pepper bacon, smoked gouda, tangy honey mustard, griddled English muffin	\$18
Crab Cake BLT Malt vinegar aioli, cornbread bun	\$24
Spicy BEC Over easy egg, smoked cheddar, black pepper bacon, Duke's, arugula, roasted red peppers, house hot sauce, griddled sourdough	\$18
Connecticut Style Lobster Roll Maine lobster, butter, lemon, split - top brioche, kettle chips	\$36
Chicken Salad Duke's mayo, shredded chicken breast, red seedless grapes, shallots, tarragon, pecans, croissant	\$16

A LA CARTE

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