

MARKET ON MAIN

SPRING DINNER 2026

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 Pimento 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	\$26. 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 dressings are made in house

SIDES

Roasted potatoes	\$6
Broccoli	\$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
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 Tajima wagyu patty, yuzu mayo, American cheese, togarashi vinaigrette, shredded lettuce, caramelized onions, brioche bun, truffle frites *served medium rare	
Steak Frites*	GF
Certified angus beef, confit mushrooms & onions, salsa verde, truffle frites	
Choice of 12oz. ribeye \$54 or 12oz KC strip \$52	
Lemongrass Grilled Chicken	\$26
Rice noodles, garlic green beans, crispy shallots, cilantro, nouc cham	
Japanese Black Vinegar Pork Ribeye	\$28 GF
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	
Lamb Ragù	\$28
Orecchiette, Calabrian chili, white wine, mint-ricotta	
Lobster Roll	\$38
Maine lobster, butter, lemon, split-top brioche, kettle chips	
Vegan Black Bean Burger	\$19. V
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