

MARKET ON MAIN

WINTER BRUNCH 2026

Small Plates

Waffle Hashbrowns \$12

House hot sauce, sour cream, black pepper bacon, green onions

Truffle Frites \$12

Alba white truffle oil, grana padano, House smoked ketchup (contains bacon fat)

Roasted Red Pepper \$12

Pimento Cheese

Fried Naan

Chimichurri Shrimp \$18

Wild caught shrimp, lemon chimichurri

Brûléed Goat Cheese \$16

Cypress Grove purple haze goat cheese, candied pecans, seasonal jam, brioche toast

Griddled Banana Bread \$10

Candied pecans, powdered sugar

Black Truffle \$14

Grilled Cheese

Prosciutto, mascarpone, fontina, gruyere, gouda, griddled brioche

Salads

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

Tijauna Caesar* \$16

Chopped romaine, house croutons, pecorino, house Caesar dressing

Smoked Salmon \$22

Mixed greens, hard cooked egg, English cucumber, grape tomatoes, shaved red onions, lemon vinaigrette

Pear & Goat Cheese \$18

Mixed greens, candied pecans, dried cranberries, miso-maple vinaigrette

All salad dressing's are made in house

Sides

All sandwiches come with a choice of truffle frites, home fries, kettle chips, pasta salad, mixed green salad+3, fresh fruit +3

A La Carte

Home Fries \$6

Black Pepper Bacon \$6

Belgian Waffle \$6

Two Eggs \$6

Brioche Toast & Jam \$5

Fresh Fruit \$5

DESSERTS

Cannoli Chips & Dip \$10

Cookie Butter Banana Cheesecake \$12

Chocolate Chip Milk Cake \$12

Nightingale Ice Cream Sandwich \$10

Strawberry Shortcake Or Banana Pudding

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*

Brunch Burger*

\$28

8oz coffee rubbed Texas Tajima wagyu patty, Canadian bacon, smoked provolone, over easy egg, Alabama white BBQ sauce, sesame brioche, truffle frites **served medium rare*

Steak & Eggs*

\$44

12oz. CAB Kansas City Strip, home fries, sunny eggs, chimichurri

Crab Cake & Polenta

\$26

creamy polenta, lump crab, lemon aioli

Duck & Waffles

\$30

Smoked duck breast, Belgian waffles, 5 spice maple-honey, black pepper bacon, pickled seasonal fruit

Turkish Eggs*

\$19

Sunny eggs, spiced yogurt, toasted pistachio, sumac onions, za'atar, Aleppo chili oil, charred bread

Fried Chicken Sandwich

\$22

House pimento cheese, Duke's, shredded lettuce, tomato, pickles, sesame brioche

Lobster Roll

\$38

Maine lobster, butter, lemon, split-top brioche, kettle chips

Brunch Wrap

\$20

tortilla, scrambled eggs, shredded cheese, black pepper bacon, home fries, avocado ranch

Spicy BEC

\$19

Over easy egg, smoked provolone, black pepper bacon, Duke's, arugula, roasted red peppers, house hot sauce, croissant

Chicken salad

\$16

Duke's mayo, shredded chicken breast, red seedless grapes, shallots, tarragon, pecans, croissant

*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 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

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

Executive Chef Howard Stephens