

MARKET ON MAIN

FALL DINNER 2025

Small Plates

Truffle Frites	\$12 GF
Alba white truffle oil, grana padano, House smoked ketchup (contains bacon fat)	
Roasted Red Pepper Pimento Cheese	\$12
Fried Naan	
Chimmichuri Shrimp	\$18 GF
Wild caught shrimp, lemon chimichurri	
Crab Rangoon Dip	\$16
cream cheese, sweet Thai chili sauce, scallions, fried wonton chips	
Thai Sweet Potato Bisque	\$12 V
Coconut milk, toasted Sesame, smoked chili oil	
Wings	\$19
Blue cheese-ranch dry rubbed OR Aleppo hot honey	
Brûléed Goat Cheese	\$16 VEG
Cypress Grove purple haze goat cheese, candied pecans, seasonal jam, brioche toast	
Black Truffle Grilled Cheese	\$14
Prosciutto, 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	
Smoked Duck Salad	\$30
Mixed greens, Culver city farms duck breast, local pears, goat cheese, candied pecans, dried cranberries, miso-maple 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	
<i>*Add chicken \$6, steak \$12, shrimp \$10, salmon \$12</i>	

All salad dressing's are made in house

SIDES

Roasted potatoes	\$6
Broccoli	\$9
Jasmine Rice	\$5
Fried brussels, avocado ranch	\$9
Cilantro slaw	\$5
Seasonal Vegetable	\$9

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*	
<i>*add bacon 3 add egg 3 add pimento cheese 3</i>	
Wagyu Burger*	\$28
8oz Texas Tajima wagyu patty, yuzu mayo, American cheese, togarashi vinaigrette, shredded lettuce, caramelized onions, sesame brioche, truffle frites *served medium rare	
Steak Frites*	GF
Certified angus beef, roasted mushrooms, charred onions, black garlic butter, truffle frites Choice of 12oz. ribeye \$54 or 12oz KC strip \$52	
Filipino Chicken Adobo	\$26
Jasmine rice, broccolini, pickled chilis, scallions	
Grilled Pork Chop	\$26. GF
10oz. Heritage Farms Cheshire boneless pork chop, Dijon apple butter, cranberry- apple relish, sweet potato puree, fried Brussels	
Black Truffle Pasta	\$24. VEG
Cavatappi pasta, black truffle cream, pecorino	
<i>*add chicken \$6 add shrimp \$10</i>	

CAB Short Rib Ragù	\$30
6 hr. braised & shredded beef, pappardelle pasta, grana padano	

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

Vegan Black Bean Burger	\$19. V
Crushed avocado, tomato, cilantro slaw, sesame bun	

Desserts By Chef Hannah

Pumpkin Donuts (2)	\$9
Pear Cobbler a la mode	\$10
Chocolate Hazelnut Cake	\$12
Oatmeal Cream Pie	\$10
White Chocolate Bread Pudding	\$12

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

*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

Executive Chef Howard Stephens