

# MARKET ON MAIN

## WINTER DINNER 2026

### 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	
Chimichurri 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	

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

*All salad dressing's are made in house*

### SIDES

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

### 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	

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*	
<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	
<i>*served medium rare</i>	
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 Ribeye	\$28 GF
12oz. bone-in 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, shredded lettuce, sesame 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 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