

# MARKET ON MAIN

## FALL DINNER 2025

### Small Plates

<b>Truffle Frites</b>	<b>\$12</b>
Alba white truffle oil, grana padano, House smoked ketchup (contains bacon fat)	
<b>Roasted Red Pepper Pimento Cheese</b>	<b>\$12</b>
Fried Naan	
<b>Chimmichuri Shrimp</b>	<b>\$18</b>
Wild caught shrimp, lemon chimichurri	
<b>Crab Rangoon Dip</b>	<b>\$16</b>
cream cheese, sweet Thai chili sauce, scallions, fried wonton chips	
<b>Thai Sweet Potato Bisque</b>	<b>\$12</b>
Coconut milk, toasted Sesame, smoked chili oil	
<b>Wings</b>	<b>\$19</b>
Blue cheese-ranch dry rubbed OR Aleppo hot honey	
<b>Brûléed Goat Cheese</b>	<b>\$16</b>
Cypress Grove purple haze goat cheese, candied pecans, seasonal jam, brioche toast	
<b>Maine Mussels (one pound)</b>	<b>\$19</b>
Blue Hill Gold mussels, sake, garlic, ginger, shallots, togarashi, charred bread	
<b>Black Truffle Grilled Cheese</b>	<b>\$14</b>
Prosciutto, mascarpone, fontina, gruyere, gouda, griddled brioche	

### Salads

<b>Tijauna Caesar*</b>	<b>\$16</b>
Chopped romaine, house croutons, pecorino, house Caesar dressing	
<b>Cobb</b>	<b>\$22</b>
Mixed greens, grilled chicken, whipped avocado, bleu cheese, bacon, hard cooked egg, cucumber, grape tomatoes, green onion, red wine vinaigrette	
<b>Smoked Duck Salad</b>	<b>\$30</b>
Mixed greens, Culver city farms duck breast, local pears, goat cheese, candied pecans, dried cranberries, miso-maple vinaigrette	
<b>Steakhouse Wedge Salad</b>	<b>\$26</b>
6oz. grilled top sirloin, baby iceberg, grape tomatoes, bleu cheese, pickled red onions, black pepper bacon, bleu cheese vinaigrette	
<i>*Add chicken \$6, steak \$10, shrimp \$10, salmon \$12</i>	

### SIDES

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

### 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.

### Mains

<b>M.O.M Burger*</b>	<b>\$22</b>
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>	
<b>Wagyu Burger*</b>	<b>\$28</b>
8oz Texas Tajima wagyu patty, yuzu mayo, American cheese, togarashi vinaigrette, shredded lettuce, caramelized onions, sesame brioche, truffle frites *served medium rare	
<b>Steak Frites*</b>	
Certified angus beef, roasted mushrooms, charred onions, black garlic butter, truffle frites	
<b>Choice of 12oz. ribeye \$54 or 12oz KC strip \$52</b>	
<b>Filipino Chicken Adobo</b>	<b>\$26</b>
Jasmine rice, broccolini, pickled chilis, scallions	
<b>Grilled Pork Chop</b>	<b>\$26</b>
10oz. Heritage Farms Cheshire boneless pork chop, Dijon apple butter, cranberry- apple relish, sweet potato puree, fried Brussels	
<b>Black Truffle Pasta</b>	<b>\$24</b>
Caserecce pasta, black truffle cream, pecorino	
<i>*add chicken \$6 add shrimp \$10</i>	
<b>Lamb Bolognese</b>	<b>\$28</b>
Pappardelle, ricotta, mint	
<b>Lobster Roll</b>	<b>\$37</b>
Maine lobster, butter, lemon, split-top brioche, kettle chips	
<b>Baja Fish Tacos</b>	<b>\$22</b>
Crispy fried beer battered cod, cilantro slaw, chipotle crema, flour tortillas	
<b>Vegan Black Bean Burger</b>	<b>\$19</b>
Crushed avocado, tomato, cilantro slaw, 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