

MARKET ON MAIN

Brunch

Small Plates

- *Feta Scrambled Eggs \$14**
Bulgarian feta, soft scrambled eggs, harissa, crusty bread
- Truffle Frites \$12**
Alba white truffle oil, grana padano, House smoked ketchup (contains bacon fat)
- Roasted Red Pepper Pimento Cheese \$12**
Fried Naan
- Black Garlic Shrimp \$19**
Wild caught shrimp, crispy shallots, black garlic-yuzu vinaigrette
- Brûléed Goat Cheese \$17**
Cypress Grove purple haze goat cheese, candied pecans, seasonal jam, brioche toast
- Griddled Banana Bread \$11**
Candied pecans, powdered sugar
- Black Truffle Grilled Cheese \$15**
Pancetta, mascarpone, fontina, gruyere, gouda, griddled brioche

Salads

- Add chicken \$6, *steak \$12, shrimp \$10, *salmon \$12, *yellow fin tuna \$12*
- Tijauna Caesar \$16**
Chopped romaine, house croutons, pecorino, house Caesar dressing
- Smoked Salmon \$22**
(cured & smoked sliced thin)
Mixed greens, hard cooked egg, English cucumber, grape tomatoes, shaved shallots, lemon vinaigrette
- Feta & Chickpea Salad \$20**
Bulgarian feta, marinated chickpeas, chopped romaine, Persian cucumber, grape tomatoes, smoked kalamata olives, oregano 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 \$6

DESSERTS

- Cannoli Chips & Dip \$10
Key Lime Pie \$12
Blueberry Cheesecake \$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 \$29**
*8oz coffee rubbed Texas Tajima wagyu patty, bacon, smoked provolone, over easy egg, roasted red pepper mayo, brioche bun, truffle frites *served mediumrare
- *Steak & Eggs \$56**
*12oz. CAB ribeye, homefries, *sunny eggs, salsa verde
- Crab Cake BLT \$24**
Lemon aioli, brioche bun
- *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, naan bread
- Fried Chicken Sandwich \$22**
House pimento cheese, Duke's, shredded lettuce, tomato, pickles, brioche bun
- 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 roasted red pepper mayo, arugula, house hot sauce, croissant
- Chicken salad \$17**
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 100% 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

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

Executive Chef Howard Stephens