

Brunch

Market On Main Spring 2025

Executive Chef Howard Stephens

SMALL PLATES

- Big Cinnamon Roll** \$12
Chef's selection
- Truffle Frites** \$12
Alba white truffle oil, grana padano,
House smoked ketchup (contains bacon fat)
- Roasted Red Pepper
Pimento Cheese** \$12
Fried Naan
- Brûléed Goat Cheese** \$16
Cypress Grove purple haze goat cheese,
candied pecans, seasonal jam, brioche toast
- Hummus** \$14
Sweety drop peppers, sumac onions, pita
- Griddled Banana Bread** \$10
Candied pecans, powdered sugar
- Black Truffle Grilled Cheese** \$14
Prosciutto, mascarpone, fontina, gruyere,
gouda, griddled brioche

SALADS

*add chicken 6 add steak 10 add shrimp 10
add salmon 10

- *Tijuana Caesar** \$16
Chopped Romaine, house croutons, pecorino,
Caesar dressing
- Cobb** \$22
Mixed greens, grilled chicken, whipped avocado,
bleu cheese, bacon, hard cooked egg, cucumber,
grape tomatoes, green onion, red wine vinaigrette
- Crab Cake** \$24
Mixed greens, roasted corn, black beans,
pickled red onions, grape tomatoes, chipotle dressing

Sides

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

*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

*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

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** \$38
12oz. CAB ribeye, home fries, sunny eggs,
chimichurri
- Pastrami Reuben Hash** \$20
CAB prime pastrami, Emmental cheese, sauerkraut,
potatoes, peppers, onions, sunny egg,
whole grain mustard sauce
- Salmon & Eggs** \$22
Pan-seared wild caught sockeye salmon, lemon
vinaigrette, simple salad, soft scrambled eggs
- Korean Fried Chicken** \$20
Gochujang, shredded lettuce, pickles, red onion,
sesame bun
- Smoked Turkey & Gouda** \$18
Black pepper bacon, smoked gouda,
tangy honey mustard, griddled English muffin
- Canadian Bacon Melt** \$22
Smoked & brown sugar cured Duroc pork loin,
Smoked gouda, honey-Dijon sauce,
griddled jalapeno corn bread
- Spicy BEC** \$18
Over easy egg, smoked provolone, black
pepper bacon, Duke's, arugula, roasted red
peppers, house hot sauce, griddled sourdough
- Connecticut Style
Lobster Roll** \$36
Maine lobster, butter, lemon, split-top
brioche, kettle chips
- Chicken Salad** \$16
Duke's mayo, shredded chicken breast,
red seedless grapes, shallots, tarragon,
pecans, croissant

A LA CARTE

- Home Fries \$6
Black Pepper Bacon \$6
Belgian Waffle \$6
Two Eggs \$6
Jalapeno cornbread toast & jam \$5
Fresh Fruit \$5