

MARKET ON MAIN

WINTER LUNCH 2026

Small Plates

Truffle Frites	\$12
Alba white truffle oil, grana padano, House smoked ketchup (contains bacon fat)	
Roasted Red Pepper Pimento Cheese	\$12
Fried Naan	
Chimichurri Shrimp	\$18
Wild caught shrimp, lemon chimichurri	
Brûléed Goat Cheese	\$16
Cypress Grove purple haze goat cheese, candied pecans, seasonal jam, brioche toast	
Soup	
Whatever we feel like making	
Cup \$7	Bowl \$10

*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

Salads

<i>*Add chicken \$6, steak \$12, shrimp \$10, salmon \$12</i>	
*Tijauna Caesar	\$16
Chopped romaine, house croutons, pecorino, house Caesar dressing	
Cobb	\$22
Mixed greens, grilled chicken, whipped avocado, bleu cheese, bacon, hard cooked egg, cucumber, grape tomatoes, green onion, red wine vinaigrette	
Pear & Goat Cheese	\$18
Mixed greens, candied pecans, dried cranberries, miso-maple vinaigrette	
Steakhouse Wedge Salad	\$26
6oz. grilled top sirloin, baby iceberg, grape tomatoes, pickled red onions, black pepper bacon, bleu cheese vinaigrette	

All salad dressing's are made in house

Sides

All sandwiches come with a choice of truffle frites, kettle chips, pasta salad, mixed green salad+3, fresh fruit +3, cup of soup +3

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>	
*Step M.O.M. Burger	\$18
Same as M.O.M with a single patty	
*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	
Fried Chicken Sandwich	\$22
House pimento cheese, Duke's, shredded lettuce, tomato, pickles, sesame brioche	
Crab Rangoon Grilled Cheese	\$20
Griddled brioche, American Cheese rangoon spread, sweet Thai chili sauce	
Lobster Roll	\$38
Maine lobster, butter, lemon, split-top brioche, kettle chips	
Roast Beef & Provolone	\$18
CAB prime beef, caramelized onions, smoked provolone, horseradish crema, arugula, griddled sourdough	
Chicken Salad	\$16
Duke's mayo, shredded chicken breast, red seedless grapes, shallots, tarragon, pecans, croissant	
Smoked Turkey & Gouda	\$16
Tangy honey mustard, Granny Smith apples, griddled sourdough	
Black Forest Ham	\$17
Caramelized onions, red dragon cheddar, arugula, Duke's, griddle sourdough	
Pastrami Reuben	\$18
CAB prime beef, Emmental, sauerkraut, house mustard sauce, griddled rye	
<i>*sub smoked turkey for turkey reuben</i>	
Vegan Black Bean Burger	\$19
Crushed avocado, tomato, shredded lettuce, sesame bun	

Executive Chef Howard Stephens