

# 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	\$12
Pimento Cheese	
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

**Executive Chef Howard Stephens**

### Salads

*Add chicken \$6, steak \$12, shrimp \$10, salmon \$12	
*Tijuana 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	
*add bacon 3 add egg 3 add pimento cheese 3	
*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 *sub smoked turkey for turkey reuben	
Vegan Black Bean Burger	\$19
Crushed avocado, tomato, shredded lettuce, sesame bun	