

MARKET ON MAIN

SPRING 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	
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	

*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

Executive Chef Howard Stephens

Salads

<i>*Add chicken \$6, steak \$12, shrimp \$10, salmon \$12 yellow fin tuna \$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	
Feta & Chickpea Salad	\$20
Bulgarian feta, marinated chickpeas, chopped romaine, Persian cucumber, grape tomatoes, smoked kalamata olives, oregano vinaigrette	
Steakhouse Wedge Salad	\$26
6oz. grilled top sirloin, baby iceberg, grape tomatoes, pickled red onions, black pepper bacon, bleu cheese vinaigrette	

All salad dressings 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
Key Lime Pie	\$12
Blueberry Cheesecake	\$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	\$29
8oz Texas Tajima wagyu patty, yuzu mayo, American cheese, Togarashi vinaigrette, shredded lettuce, caramelized onions, brioche bun, truffle frites *served medium rare	
Fried Chicken Sandwich	\$22
House pimento cheese, Duke's, shredded lettuce, tomato, pickles, brioche bun	
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	
Mortadella	\$20
Italian cured ham, pistachio, smoked provolone, Dijon mustard, shredded lettuce, tomato, soft bun	
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, cilantro-lime lettuce slaw, sesame bun	