

MARKET ON MAIN

FALL BRUNCH 2025

Small Plates

Waffle Hashbrowns	\$12
House hot sauce, sour cream, black pepper bacon, green onions	
Overnight Oats	\$9
Vanilla almond milk, oats, seasonal fruit, local maple-honey, candied pecans	
Truffle Frites	\$12
Alba white truffle oil, grana padano, House smoked ketchup (contains bacon fat)	
Roasted Red Pepper	\$12
Pimento Cheese	
Fried Naan	
Chimmichuri Shrimp	\$18
Wild caught shrimp, lemon chimichurri	
Brûléed Goat Cheese	\$16
Cypress Grove purple haze goat cheese, candied pecans, seasonal jam, brioche toast	
Griddled Banana Bread	\$10
Candied pecans, powdered sugar	
Black Truffle	\$14
Grilled Cheese	
Prosciutto, mascarpone, fontina, gruyere, gouda, griddled brioche	

Salads

*Add chicken \$6, steak \$10, shrimp \$10, salmon \$12	
Tijauna Caesar*	\$16
Chopped romaine, house croutons, pecorino, house Caesar dressing	
Smoked Salmon	\$22
Mixed greens, hard cooked egg, English cucumber, grape tomatoes, shaved red onions, lemon vinaigrette	
Pear & Goat Cheese	\$20
Mixed greens, candied pecans, dried cranberries, miso-maple vinaigrette	

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
Jalapeno cornbread toast & jam	\$5
Fresh Fruit	\$5

Desserts By Chef Hannah

Pumpkin Donuts (2)	\$9
Pear Cobbler a la mode	\$10
Chocolate Hazelnut Cake	\$12
Oatmeal Cream Pie	\$10
White Chocolate Bread Pudding	\$12

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	
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*	\$42
12oz. CAB ribeye, home fries, sunny eggs, chimichurri	
Crab Cakes	\$26
Smashed avocado, grape tomatoes, crispy corn tortilla strips, cilantro slaw, chipotle crema	
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, charred bread	
Fried Chicken Sandwich	\$22
House pimento cheese, Duke's, shredded lettuce, tomato, pickles, sesame brioche	
Lobster Roll	\$37
Maine lobster, butter, lemon, split-top brioche, kettle chips	
Brunch Wrap	\$20
Flour tortilla, scrambled eggs, fontina cheese, black pepper bacon, home fries, avocado ranch, salsa roja	
Spicy BEC	\$19
Over easy egg, smoked provolone, black pepper bacon, Duke's, arugula, roasted red peppers, house hot sauce, croissant	
Chicken salad	\$16
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 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