

## SHARE PLATE

|  |    |   |    |
|--|----|---|----|
| <b>Diced Tuna Tartar</b><br>Avocado, Spicy Peanut Dressing | 20 | <b>Chickpea Hummus (v)</b><br>Eggplant, Grilled Pita Bread            | 13 |
| <b>Jumbo Lump Crab Fritters</b><br>Mango Mustard           | 19 | <b>Grilled Spanish Octopus</b><br>Hazelnut Romesco, Shaved Vegetables | 19 |
| <b>Beef Tartar</b><br>Black Truffle Vinaigrette            | 20 |   |    |

## PIZZA

|  |    |  |    |
|--|----|--|----|
| <b>Margherita (v)</b><br>Tomato, Mozzarella & Basil                        | 14 | <b>Pepperoni</b><br>Fresh Mozzarella   | 18 |
| <b>Mushroom (v)</b><br>Mixed Wild Mushrooms, Black and White Truffle Sauce | 19 | <b>Braised Brisket</b><br>Caramelized Sweet Onions, Peppered Avocado, Mozzarella | 19 |

## SALAD

|  |    |   |    |
|--|----|---|----|
| <b>Romaine Caesar</b><br>Ciabatta Croutons, White Anchovies, Parmigiano-Reggiano,    | 12 | <b>Spinach &amp; Goat Cheese (v)</b><br>Local Apples, Barley, Pomegranate, Mandarin Date Dressing | 14 |
| <b>Shredded Local Kale (v)</b><br>Bell Peppers, Tortilla Strips, Chili Lime Dressing | 13 | <b>Market Lettuces (v)</b><br>Shaved Vegetables, Sunflower Seeds, White Balsamic                  | 11 |

## ENTREE

|  |    |   |    |
|--|----|---|----|
| <b>Warm Quinoa &amp; Brown Rice (v)</b><br>Winter Vegetables<br>Peanut Agrodolce                 | 17 | <b>Ginger Marinated Duck Steak</b><br>Spiced Coconut Panang Curry,<br>Appalachian Blue Barley | 37 |
| <b>Charred Albacore Tuna</b><br>Chilled Rice Noodles, Avocado, Green Papaya, Ginger Soy Dressing | 26 | <b>Rigatoni</b><br>Beef Bolognese, Parmigiano-Reggiano  | 20 |
| <b>Oven Roasted Salmon</b><br>Pea Scented Rice Grits, Leeks, Asparagus                           | 28 | <b>Springer Mountain Chicken</b><br>Lemon Ginger Dressing, Sweet Potatoes                     | 24 |
| <b>Shrimp Scampi Linguine</b><br>Mixed Vegetables  | 24 | <b>*Grilled Market Burger</b><br>American Cheese, M+M Sauce                                   | 18 |
| <b>Seared Black Sea Bass</b><br>Beet Raita, Roasted Vegetables, Shaved Fennel                    | 29 | <b>Impossible Burger</b><br>Fresh Asiago Cheese, Sliced Avocado, Pickled Red Onions           | 21 |
| <b>Gulf Red Snapper</b><br>Organic Kale Risotto, Hen Of The Woods Mushrooms                      | 37 | <b>10 oz. Center Cut Filet</b><br>Red Wine Bordelaise, Gnocchi Parisienne, Wild Mushrooms     | 41 |
| <b>Chilean Sea Bass</b><br>Orange Miso, Bok choy   | 40 | <b>Mission + Market Steak</b><br>Pesto Chimichurri, French Fries                              | 29 |

## OPTIONS

|  |   |                                    |   |
|--|---|------------------------------------|---|
| <b>Old School French Fries (v)</b>     | 6 | <b>Roasted Broccoli</b>            | 6 |
| <b>Slow Roasted Wild Mushrooms (v)</b> | 9 | <b>Cocoa Rye Bread Service (v)</b> | 4 |
| <b>Roasted Vegetables (v)</b>          | 6 | <b>Gnocchi and Mushrooms (v)</b>   | 8 |

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**THE LOYAL ONE**

Apple Infused Kimo Sabe Mezcal,  
Luxardo Cherry Morlacco,  
Bittermens Mole Bitters

**FIG-FASHIONED**

Fig infused Evan Williams, Spiced  
Demo, Walnut Bitters

**EMPIRE OF THE SUN**

Butterfly Pea Blossom infused  
Roku Gin, iichiko Shochu,  
Blood Orange Syrup, Bittermens  
Scarborough

**COAL MINER'S DAUGHTER**

Woodinville Bourbon, Watershed  
Nocino, Combier Peach

**CHASING SUMMER**

Grey Goose Vodka, Clement Mahina  
Coconut, Lychee, Grapefruit

**POINSETTIA**

House Wheatley Orangecello,  
Poached Cranberries, Sparkling  
Wine

**GANNET BIRD**

Santa Teresa Rum, Bacardi 8yr,  
Lime, Smith&Cross Navy Rum,  
M&R Fiero

**ALPINE DREAMS**

Sazerac Rye, Zirbenz Pine, Lemon,  
Regan's Orange Bitters

**BY THE GLASS****GL/BTL**

|  |         |
|--|---------|
| Sparkling   Bisol 'Jeio'   <b>Prosecco</b>   Italy   NV                      | 11 / 44 |
| Sparkling   Naveran   <b>Brut Rosé</b>   Spain   2017                        | 11 / 44 |
| Sparkling   Nicolas Feuillatte   <b>Champagne</b>   France   NV              | 18 / 72 |
| Rosé   Fleur de Mer   <b>Rosé</b>   France   2019                            | 12 / 48 |
| Rosé   Emerald Hare   <b>Rosé</b>   Napa Valley   2019                       | 11 / 44 |
| White   Nortico   <b>Albariño</b>   Minho   2019                             | 12 / 48 |
| White   Villa Sandi   <b>Pinot Grigio</b>   Venetie   2018                   | 10 / 40 |
| White   Cape Mentelle   <b>Sauvignon Blanc</b>   Margaret River   2018       | 11 / 44 |
| White   Kessler   <b>Riesling Kabinett</b>   Germany   2018                  | 12 / 48 |
| White   Bouchard Reserve   <b>Bourgogne Blanc</b>   France   2018            | 14 / 56 |
| White   Stags' Leap   <b>Chardonnay</b>   Napa Valley   2018                 | 14 / 56 |
| White   La Legende de Saint-Martin   <b>Sancerre</b>   France   2018         | 16 / 64 |
| White   Alexana   <b>Chardonnay</b>   Willamette   2017                      | 18 / 72 |
| Red   Terrazas de los Andes Reserva   <b>Malbec</b>   Mendoza   2017         | 12 / 48 |
| Red   Nino Negri "Quadrio"   <b>Nebbiolo</b>   Valtellina Superiore   2016   | 13 / 52 |
| Red   Dehesa La Granja   <b>Tempranillo</b>   Castilla y León   2011         | 14 / 56 |
| Red   RouteStock 'Route 29'   <b>Cabernet Sauvignon</b>   Napa Valley   2017 | 15 / 60 |
| Red   Ken Wright Cellars   <b>Pinot Noir</b>   Willamette Valley   2018      | 16 / 64 |
| Red   Domaine Octavie   <b>Gamay</b>   Loire   2018                          | 12 / 48 |
| Red   CrossBarn by Paul Hobbs   <b>Pinot Noir</b>   Anderson Valley   2014   | 18 / 72 |
| Red   Saldo by Prisoner Co.   <b>Red Blend</b>   California   2018           | 18 / 72 |
| Red   Emblem   <b>Cabernet Sauvignon</b>   Napa Valley   2016                | 20 / 80 |

**DRAFT****BOTTLE & CANS**

|                                |   |                                |   |
|--------------------------------|---|--------------------------------|---|
| Terrapin Golden Ale            | 7 | Ironshield Heroes Helles Lager | 7 |
| Tucker Brewing Pilsner         | 7 | Krombacher Pilsner             | 7 |
| Reformation Nolan Pale Ale     | 7 | Einstök Toasted Porter         | 7 |
| Gate City Citras Maximus Lager | 8 | UrbanTree Apple Cider          | 7 |
| Creature Comforts Tropicalia   | 8 | Printer's Ale Magenta Amber    | 7 |
| Yazoo Hopry Hazy IPA           | 8 | Wicked Weed Sour               | 8 |
|                                |   | Wild Leap ETA IPA              | 8 |