

marketplace @ theater square

FIRST BITES

baked capriole farms goat cheese fondue tomato sauce, crostini, herbs	9.5
crispy pork belly weisenberger grits, red slaw, honey-chipotle	9.5
semolina fried oysters greens & bacon, lemon-caper aioli	12
tomato & mozzarella risotto fritters pesto aioli, parmesan	9
ricotta stuffed eggplant pomodoro sauce, herbs, parmesan	9.5
fried green tomatoes greens & bacon, tzatziki, olive tapenade	9
truffled fries herbs, parmesan	7.5
bbq pulled pork crostini red slaw	8.5

FLATBREADS

bianca flatbread garlic ricotta cheese, mozzarella, caramelized onions, truffle oil, parmesan	11
red pepper, shiitake mushroom, & caramelized onion parmesan & herbs	10
italian sausage, feta cheese, & roasted eggplant balsamic reduction	11

SALADS

marketplace salad mixed greens, tomato, cucumber, carrot, honey-balsamic vinaigrette, candied pecans	7.5
“greek” bibb salad grateful greens bibb lettuce, tomatoes, feta, kalamata olives, cucumber, toasted pine nuts, greek vinaigrette	8
“caprese” tomatoes, mozzarella, pesto, balsamic	8.5
curried scallop salad tomato, roasted red peppers, red onion, cucumber, feta, pesto	10

FISH & VEGETARIAN

*seared salmon greens, soybeans, asparagus, tzatziki sauce, olive tapenade	24
*seared sea scallops greens, soybeans, asparagus, pesto aioli, olive tapenade	28
shrimp & grits weisenberger grits, greens & bacon, honey-chipotle sauce	24.5
black bean croquette roasted zucchini, greens, soybeans, asparagus, honey-chipotle sauce	18
housemade & hand rolled semolina pasta roasted grape tomatoes & zucchini, greens, pomodoro sauce	19
housemade ricotta gnocchi truffled cream, soybeans, greens, caramelized onions	21

MEAT & POULTRY

*garlic rubbed filet yukon gold potatoes, zucchini, greens, shiitake, demiglace	32
*“center cut” ribeye yukon gold potatoes, greens & bacon, caramelized onions, gorgonzola, honey-chipotle sauce	29
48 hour beef short ribs yukon gold potatoes, zucchini, greens, demiglace	27
frank’s fried chicken yukon gold potatoes, zucchini, greens, red slaw, honey chipotle sauce	22.5
*bone-in bbq pork chop yukon gold potatoes, zucchini, greens, bbq sauce, red slaw	24.5
shredded duck confit semolina pasta, greens & bacon, pomodoro sauce	23.5
*“bacon” cheddar burger crispy pork belly, white cheddar, fried green tomato, breadworks bun, housemade pickles, truffle fries	15
~please ask your server about ~	
chef’s whim four course tasting	45
chef’s whim five course tasting	50

Executive Chef-Dallas McGarity General Manager-Kelly Weller Sous Chef-Brad Menear

parties of six or more will have a 20% gratuity added. \$5.00 split charge for entrees



at Marketplace Restaurant we pride ourselves on using the freshest, as local as possible, best quality ingredients

*Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

Summer Menu 2012