



BRUNCH & LUNCH MENU OPTIONS

***Prices are for food only. We use the freshest ingredients available.
Menu items subject to change due to availability.***

MENU A, \$26 PER PERSON

First Course *please select 2*

Honey & Mint Yogurt, Grana Padano Crisp

Honeyed Ham & Gruyere Tartlet

Homemade Granola
Cranberry, Almond, Coconut, Cinnamon and Agave Nectar Yogurt

Fresh Melon Parisienne, Mint Crème Fraiche

Caesar Salad with Garlic Croutons

Field Greens Salad with Seasonal Ingredients

Dill Cured Salmon, Herb Crostini, Curried Cream Cheese, Fresh Citrus
**\$1 Up-Charge Per Person To Add Salmon Appetizer*

Second Course *please select 3 (parties of 30+, select 2)*

Charm City Breakfast
two eggs scrambled, hash browns, bacon

Southwestern Bacon Breakfast Burrito

Biscuits & Gravy
breakfast sausage gravy, rosemary buttermilk biscuits

Cured Salmon Scramble
dill-cured salmon, horseradish, hash browns

Chickpea-Quinoa Veggie Burger

caramelized onion, lettuce, tomato, curried yogurt, avocado, toasted flax seed bread, side salad

Rare Sesame Seared Tuna Wrap

baby corn, kimchee, carrot, avocado, soy aioli, wasabi dip, wonton crisps

Wine Market Signature Burger

red onion marmalade, gruyere, bacon, house made pickles, lettuce, tomato, spicy market fries

Market Powerhouse Sandwich

fried portabello, onion, avocado, hummus, red peppers, goat cheese, cucumbers, side salad

BLT

grilled thick cut bacon caramelized shallot mayo, lettuce, tomato, rustic bread, spicy market fries

Sliced Grilled Steak Salad

tomato, cucumber, egg, goat cheese, avocado, roasted poblano dressing

Grilled Chicken or Fish of the Day on Romaine Salad

buttermilk dressing, brioche croutons, parmesan crisp

Dessert Course

please select 2

Seasonal Sorbet

Chocolate Pretzel Pave, Caramel

Lemon Tart with Almond Crust

Cup of Fresh Berries with Orange Crème Fraiche

MENU B, \$25 PER PERSON

Family Style Shared Appetizers

Seasonal Flatbread Pizza and Olive & Potato Plate

Second Course

please select 3 (parties of 30+, select 2)

Rare Sesame Seared Tuna Wrap

baby corn, kimchee, carrot, avocado, soy aioli, wasabi dip, wonton crisps

Wine Market Signature Burger

red onion marmalade, gruyere, bacon, house made pickles, lettuce, tomato, spicy market fries

Chickpea-Quinoa Veggie Burger

caramelized onion, lettuce, tomato, curried yogurt, avocado, toasted flax seed bread, side salad

BLT

grilled thick cut bacon caramelized shallot mayo, lettuce, tomato, rustic bread, spicy market fries

Market Powerhouse Sandwich

fried green tomatoes, avocado, hummus, red peppers, goat cheese, cucumber, flax seed bread, side salad

Smokehouse Turkey Wrap

barbeque mayo, crisp bacon, batter-fried onions, roasted red potato and ranch salad

Roast Beef Sandwich

ciabatta bread, horseradish aioli, red onion, lettuce, tomato, spicy market fries

Roasted Chicken Salad

arugula, bacon, celery, apple, garlic aioli dressing

Tuna Nicoise Salad

tomato wedges, new potatoes, green bean, egg, kalamata olives

Grilled Chicken or Fish of the Day on Romaine Salad

buttermilk dressing, brioche croutons, parmesan crisp

Grilled Steak Salad

greens, tomato, cucumber, egg, goat cheese, avocado, roasted poblano dressing

Dessert Course

Seasonal Sorbet Scoop

MENU C, \$28 PER PERSON

First Course

Choice of Field Greens Salad with Seasonal Ingredients *or* Chef's Seasonal Soup

Second Course

please select 3 (parties of 30+, select 2)

Rare Sesame Seared Tuna Wrap

baby corn, kimchee, carrot, avocado, soy aioli, wasabi dip, wonton crisps

Wine Market Signature Burger

red onion marmalade, gruyere, bacon, house made pickles, lettuce, tomato, spicy market fries

Chickpea-Quinoa Veggie Burger

caramelized onion, lettuce, tomato, curried yogurt, avocado, toasted flax seed bread, side salad

BLT

grilled thick cut bacon caramelized shallot mayo, lettuce, tomato, rustic bread, spicy market fries

Market Powerhouse Sandwich

fried green tomatoes, avocado, hummus, red peppers, goat cheese, cucumber, flax seed bread, side salad

Smokehouse Turkey Wrap

barbeque mayo, crisp bacon, batter-fried onions, roasted red potato and ranch salad

Roast Beef Sandwich

ciabatta bread, horseradish aioli, red onion, lettuce, tomato, spicy market fries

Roasted Chicken Salad

arugula, bacon, celery, apple, garlic aioli dressing

Tuna Nicoise Salad

tomato wedges, new potatoes, green bean, egg, kalamata olives

Grilled Chicken or Fish of the Day on Romaine Salad

buttermilk dressing, brioche croutons, parmesan crisp

Grilled Steak Salad

greens, tomato, cucumber, egg, goat cheese, avocado, roasted poblano dressing

Dessert

please select 2

Seasonal Sorbet

Chocolate Pave, Caramel

Lemon Tart, Almond Crust

Taharka Bros. Pistachio, Chocolate or Vanilla Ice Cream

Banana-Chocolate Bread Pudding

MENU D, \$35 PER PERSON

First Course ***Please select 2***

Shrimp and Pork Dumplings, Sweet Jalapeno Dipping Sauce

Cornmeal Fried Oysters, Bacon Beurre Blanc

Field Greens Salad with Seasonal Ingredients

Chef's Seasonal Soup

Second Course ***please select 3 (parties of 30+, select 2)***

Rare Seared Ahi Tuna
over soba noodles with cucumber, seaweed salad, avocado

Steak Frites, Malt Vinegar Fries, Blue Cheese

Wine Market Signature Burger
red onion marmalade, gruyere, bacon, house made pickles, lettuce, tomato, spicy market fries

Chickpea-Quinoa Veggie Burger
caramelized onion, lettuce, tomato, curried yogurt, avocado, toasted flax seed bread, side salad

Market Powerhouse Sandwich
fried green tomatoes, avocado, hummus, red peppers, goat cheese, cucumber, flax seed bread, side salad

Grilled Steak Salad
greens, tomato, cucumber, egg, goat cheese, avocado, roasted poblano dressing

Roasted Local Chicken
parsnip puree, herbed carrots, sautéed greens

Pan Seared Shrimp and Grits
stone ground white cheddar grits, pickled chilies, brown butter

Seared Scallop Salad
over toasted herb orzo, orange, tarragon vinaigrette, crispy wontons, heirloom tomato

Dessert Course ***please select 2***

Seasonal Sorbet

Chocolate Pave, Caramel

Lemon Tart, Almond Crust

Taharka Bros. Pistachio, Chocolate or Vanilla Ice Cream

Banana-Chocolate Bread Pudding