

marketplace @ theater square

FIRST BITES

capriole farms baked goat cheese fondue tomato sauce, crostini, herbs	9
*bacon & scallop weisenberger grits, red slaw, tomato jam, balsamic	11
spinach & corn risotto fritters pesto aioli, tomato jam, parmesan	9
eggplant rollatini tomato sauce, herbs, parmesan	8
truffled fries herbs, parmesan	7
roasted brussel sprouts tomato jam, red onion compote	8
pimento cheese crostini tomato jam, red onion compote, candied pecans	8

FLATBREADS

bianca flatbread herbed ricotta, caramelized onions, roasted garlic, truffle oil	11
margherita flatbread mozzarella, tomato sauce, pesto	10
3 little piggies flatbread italian sausage, pork confit, bacon	11
red pepper, shitake mushroom, & onion flatbread herbs, parmesan	10

SALADS

marketplace salad mixed greens, tomato, cucumber, carrot, balsamic vinaigrette, toasted pine nuts	7
grateful greens bibb salad radish, corn, gorgonzola, candied pecans, creamy red wine vinaigrette	8
winter greens & red cabbage salad garbanzo beans, sundried cherries, red onion compote, balsamic vinaigrette, capriole farms goat cheese	8

FISH AND VEGETARIAN

*semolina fried oysters weisenberger grits, greens & bacon	21
*seared scallops sweet potato puree, wilted greens, chili-garlic vinaigrette, red onion compote	28
*seared salmon weisenberger grits, wilted greens, tomato jam, red slaw	24
*panko seared tuna weisenberger grits, wilted greens, tomato jam, red onion compote, balsamic (served rare)	29
shrimp & grits greens & bacon, tomato jam, chili-garlic vinaigrette	23
black bean croquettes sweet potato puree, wilted greens, pesto aioli, tomato jam	17
potato gnocchi vodka cream sauce, wilted spinach, roasted shitake mushrooms, parmesan	18

MEAT AND POULTRY

*filet mignon roasted gold potatoes, root vegetables, red wine-shitake mushroom sauce	32
*bone-in pork chop sweet potato puree, wilted greens, balsamic-spiced cherry & fig chutney	28
48 hour beef short ribs roasted gold potatoes, root vegetables, brussel sprouts, red wine "gravy"	26
franks fried chicken roasted gold potatoes, root vegetables, brussel sprouts, red slaw	21
duck confit ragout weisenberger grits, wilted greens, crushed tomato sauce, herbs, parmesan	24
meatballs & bucatini herbed ricotta cheese, tomato sauce,	17
*creekstone farms burger truffle herb fries	11

Executive Chef-Dallas McGarity
General Manager-Kelly Weller

parties of six or more will have a 20% gratuity added. we accept all major credit cards. no checks.



*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.

Winter Menu January 2012