

marCHE

ARTISAN FOODS

Friday, December 14, 2018

Please Inform your Server of all Allergies before ordering. Menu subject to change due to quantity and availability of ingredients

Chef de Cuisine Alex Hill

Barista Features

Mulled Cider 4

GT's Kombucha: Enlightened Gingerade 6

Pumpkin Spice Latte:

Espresso, Steamed Milk, Pumpkin Spice Syrup 5.5

Warm Bougie Mocha: Espresso, Whisper Creek Mocha Li-

queur, Steamed Half & Half, Whipped Cream, Caramel 9

Butter Me Up: Rum, Apple Cider & Orange Zest Whip Butter 9

Jingle Juice: Sparkling & White Wine, Pomegranate, Brandy 9gl/36 carafe

Holiday Mimosa:

Sparkling Wine & Hibiscus Syrup ~or~ Pomegranate Syrup 9gl/45 carafe

Carrot Mary: Pickers Vodka, Housemade Carrot Mary Mix 8

Habanero Margarita: Tequila, Triple Sec, Habanero Syrup, Lemon, Lime 8

Mulled Wine Red Wine and Mulling Spices 7

Bread and Pastries

Bread Basket: Dozen Bakery Breads, House Made Gianduja & Jam, **Big Spoon Roasters** Peanut Butter, Butter and TN Mtn Honey 7

Dozen Bakery Croissant: Plain, Savory or Chocolate 4 **Marché Almond Croissant** 4

Housemade Buttermilk Biscuit with Jam and Butter 3 **Cranberry Orange Scone** 3 **Cinnamon Sugar Brioche** 3

Lighter Fare

Artisan Cheese Plate: St. André, Drunken Goat and Red Dragon with Bumbleberry Jam, Cornichons & Toast 15

Market Salad: Mixed Greens, Beets, Almonds, Goat Cheese and White Balsamic Vinaigrette 7 *add chicken* 4

Soup: Turkey Chili topped with Cheddar and Sour Cream cup 3.5/bowl 7

Anson Mills Steel Cut Oatmeal: Apple Compote and Cream cup 3.5/bowl 7

Housemade Granola: Bananas & Vanilla Yogurt cup 3.5/bowl 7

Pear Tartine: Pear and Camembert with Honey and Sourdough Currant Toast 8

Avocado Tartine: Watercress, Red Onion and Citrus on Toasted Sourdough Wheat 8 *add a fried egg** 2

Sandwiches (choice of mixed greens or chips)

Southern Natural Farms Burger: Spinach, Sautéed Onion and Swiss with Sriracha Aioli 12 *add-ons: fried egg or bacon* 2

Croque Madame: Open-faced on Sourdough Bread with Ham, Gruyere, Fried Egg, Béchamel Sauce 12

Croissant Breakfast Sandwich: Scrambled Eggs, Bacon and Cheddar 12

Apple Cider Braised Pulled Pork Sandwich: Focaccia Bun, Swiss Cheese and Cole Slaw 13 *add a fried egg** 2

Entrees

Croissant French Toast: Littleman WI Maple Syrup & Powdered Sugar *half* 5.5/*full* 11

Sweet Crepes: Orange Apricot Almond Cheesecake with Crème Anglaise and Powdered Sugar 9

Savory Crepes: Steak, Potato, Pepper and Onion with Roasted Red Pepper Sauce 11

Omelette: Broccolini, Cheddar and Mushroom, served with a Green Salad 11

American Breakfast*: Two Eggs, Choice of Bacon, Pork Sausage, Turkey Sausage or Vegan Sausage

Choice of Cheese Grits or Potatoes 11 *add Toast* 2 *add Gluten Free Toast* 2.5

Steak & Eggs: Two Eggs, Roasted Red Potatoes & Charred Red Pepper Sauce 14

Smoked Salmon Carpaccio: Arugula, Fennel, Radish, Capers, Hard Boiled Egg, Horseradish Crème Fraîche and Toast 14

Baked Sweet Potato: Peppers, Onions, Kale and Fried Eggs 12 (*add goat cheese* .50) *add pulled pork* 3

SNF Chicken Salad: Wild Rice, Mixed Lettuces, Dried Cranberries, Celery, Apple, Gorgonzola, White Balsamic Vinaigrette 13

Buttermilk Biscuit & Southern Natural Farms Southern Style Pork Sausage Gravy 8 *add a fried egg* 2

Add-ons

BE-Hive Vegan Breakfast Sausage 4 Cheese Grits 4

Applewood Smoked Bacon 5 Roasted Potatoes 3

Turkey Breakfast Sausage 4 Apples 4

SNF Pork Breakfast Sausage 5 Brûléed Grapefruit 4

SNF Pork Sausage Gravy 5 Bananas 4

Scrambled or Fried Egg* 2 Vanilla Yogurt 3

Green Salad 4 House Potato Chips 3

Toast 2

Gluten Free Toast 2.5

**consuming raw or undercooked meat, poultry, shellfish or eggs, may increase your risk of food-borne illness*

*Any dessert brought in the restaurant will have a plating fee of \$2 per person Any wine brought in will have a corking fee of \$10**