



M E E T I N G
AT
M A R K E T

OPEN DAILY

MON - FRI: 12PM-11PM

SAT - SUN: 11AM-11PM

CHEF DE CUISINE: ANDREW SINGER | GENERAL MANAGER: RENEE KHOURY

COCKTAILS

Berry Me Lovely

Tanqueray Gin, Raspberry Shrub
Lemon Juice, Raspberry Foam 18.

Sweet Surrender

Myer's Dark Rum, Pineapple Juice, Honey Syrup
Peychaud's Bitters, Mint 17.

Over the Moon

Mezcal, Domaine de Canton, Lime Juice
Black Charcoal Beet & Ginger Syrup 18.

Charleston Sour

Southern Revival Rye, Lime Juice
Honey Syrup, Malbec Float 18.

Lemon Charm

Ketel One Citrus, Limoncello
Lemon Juice 17.

Market Street Martini

Vanilla Vodka, Grind Espresso Rum
Crème De Cacao, Espresso
Chocolate Covered Espresso Beans 17.

Spicy Pineapple Margarita

Infused Don Gato Blanco Pineapple Jalapeño Tequila
Cointreau Lime Juice 18.

BUBBLES & ROSÉ

Bisot Prosecco Jeio 1542 (Italy) 16. 64.
Maison Riche Cremant de Bordeaux Brut (France) 15. 60.
Mont Gravet Rosé (France) 14. 48.
Centorri Moscato d'Pavia (Italy) 13. 52.

WHITE

Dipinti Pinot Grigio (Italy) 14. 56.
Atlantique Sauvignon Blanc (France) 14. 56.
Kenwood Chardonnay (California) 16. 64.

RED

Leese Fitch Pinot Noir (California) 15. 60.
Piattelli Malbec (Argentina) 14. 56.
Greenwing Cabernet Sauvignon (Columbia Valley) 17. 68.

ON TAP

*All Selections Available in 16oz
Beer and Whiskey Flights Available*

**Local Beer*

*Coast Hop Art IPA 10.
*Coast Kolsch 10.
*Edmund's Oast Blonde Ale 10.
*Edmund's Oast Sour 10.
*Estuary Mexican Lager 10.
*Holy City Overly Friendly IPA 10.
*Low Tide Aloha Beaches Wheat Ale 10.
*Low Tide Tura'lu Irish Red Ale 10.
*Munkle Pilsner 10.
*Ships Wheel Cider Anchor Line 10.
*Sugar Creek Big O! Blood Orange IPA 10.
Wicked Weed Perni-Haze Hazy IPA 10.
Blue Moon 9.
Guinness Stout 10.
Michelob Ultra 9.
Stella Artois 10.
Yuengling Lager 9.

BOTTLED

Budweiser 7.
Bud Light 7.
Coors Light 7.
Miller Lite 7.
Corona Extra 8.

N/A

Athletic Run Wild IPA Non-Alcoholic 8.

Summer Mule

Seedlip Garden 108, Lemon Juice
Raspberry Shrub, Ginger Beer 14.

Rosemary Palmer

Seedlip Grove 42, Peaflower Rosemary Lemonade
Savannah Unsweet Tea 14.

SNACKS

Pimento Cheese

Piquillo Pepper, Goat Feta, Local Potatoes *gf*
16.

Warm Crab Dip

Forx Farm Gouda, Smoked Trout Roe, Rustic Sourdough
27.

Short Rib Croquettes

House Pickles, Black Pepper Mayo
24.

Farmer's Crudités

Seasonal Vegetables, Sumac, Pea & Avocado Mousse *gf, v*
21.

Pile of Fries

Parmigiano Reggiano, Chives, Malt Vinegar Aioli
14.

Chicken Wings

House Spice, Crudités, Buttermilk Spread *gf*
18.

SOUPS & SALADS

+ Fish 18, Shrimp 14, Chicken 12

Cannellini Bean Soup

Spicy Italian Sausage, Bulls Bay Clams
Lacinato Kale, Foraged Mushrooms *gf*
20.

Little Gem Salad

Cherry Bomb Radish, Ricotta Salata
Toasted Walnuts, Caramelized Shallot Vinaigrette *gf*
18.

Brassicas Caesar

Romaine, Lemon-Scented Broccoli
Parmigiano & Garlic Crumbs, Tonnato Dressing
19.

SIGNATURE SHAKES

Whipped Cream, Sprinkles, Vanilla Straw

Chocolate

Brownie, Chocolate Syrup
14.

Vanilla

Vanilla Cookie, Caramel Syrup
14.

Strawberry

Strawberry Shortcake, Strawberry Syrup
14.

Malted +2 | Make it Boozy, Price Varies

MAINS

Signature Smash Burger

House Blend, Market Sauce, American Cheese, Lettuce
Tomato, Onion, Brioche Bun, Choice of Side
+ Avocado 4, Bacon 4, Fried Farm Egg 4*
29.

Turkey Club

Sweet Tea-Brined Turkey, Bacon, Lettuce, Tomato
Sweet Onion Mayo, Sourdough, Choice of Side
25.

Steak Frites Au Poivre*

12oz NY Steak, Peppercorn Sauce, Parmigiano Reggiano
Chives, Sidewinder Fries
56.

Grammy's Pot Pie

Chicken, Onion, Carrot, Celery, Potato, Green Peas, Frisée Salad
30.

Local Catch Tacos

Roasted Tomato Salsa, Chipotle Mayo, Cilantro
Muenster Cheese, Soft Corn Tortilla
+ Avocado 4
28.

Spring Vegetable Rigatoni

Green Pea Crema, Asparagus, Snap Pea, Pangrattato
Parmigiano Reggiano
29.

SIDES

Charred Broccolini

Black Sesame Vinaigrette, Lemon, Maldon
10.

Pile of Fries

Sidewinders, Parmigiano Reggiano, Chives, Malt Vinegar Aioli
9.

Little Gem Salad

Cherry Bomb Radish, Ricotta Salata, Toasted Walnuts
Caramelized Shallot Vinaigrette *gf*
9.

Sweet Potato Fries

Malt Vinegar Aioli
9.

DESSERT

Flourless Chocolate Cake

Manjari Ganache, Guanaja Mousse
Caraibe Fudge, Blackberry Cream
16.

Sticky Toffee Pudding

Flying Disc Ranch Barhi Dates
Brandy Caramel Sauce, Tahitian Vanilla Gelato
16.