



196 E. 6<sup>th</sup> Street, Downtown Sioux Falls, SD, 57104 | 275-9463 | [info@themarketsf.com](mailto:info@themarketsf.com)

## Artisan Cheese & Charcuterie

build your own board from artisan, small farm cheeses, house-made and imported sausages, salami, ham, pate and accompaniments from the attached special menu

## Wine Bar Cuisine

- **warm olive mélange:** olive & pepper assortment, sautéed in EVO & grilled lemon w/ toasted baguette 12
- **grilled halloumi cheese:** served w/warm olives, spinach, toasted baguette 16
- **hummus plate:** served w/ roasted red pepper in pepper oil, charred carrots, dolma, feta cheese, naan bread 16
- **dipping bread:** baguette with roasted garlic, extra virgin olive oil, balsamic glaze 6 **add burrata cheese 12**
- **tomato basil chianti soup:** tomato, basil, fennel, chianti, parmigiano reggiano, baguette slices 4 cup or 8 bowl
- **caprese salad:** heirloom tomato, mozzarella, basil, EVO, balsamic glaze, basil crystals, toasted baguette 14
- **gravlox flatbread:** house cured salmon, red onion, tobiko caviar, horseradish spread, arugula on naan bread 16
- **cold honey smoked salmon:** served w/pickled cukes & onions, horseradish cream spread, toasted baguette 16
- **sausage platter:** wild boar, venison and pheasant links, sauerkraut, mustard, pickles 16

## Sandwiches

- **ultimate grilled cheese:** taleggio, provolone, roasted poblano & corn, pepper jelly, swiss cheese crusted garlic bread served w/ chianti tomato soup 13
- **cranberry turkey:** lightly smoked turkey breast, orange goat cheese, cranberry pecan sauce, spinach on wild rice cranberry bread served w/ exotic harvest veggie chips 14
- **the three little pigs:** smoked pork, N'duja sausage, bacon jam, farm egg, served open faced w/ pickled okra 13
- **pork belly sliders:** a trio of delectable belly bites on Hawaiian roll, mixed greens, pickled carrot & mustard seed, pork caramel sauce served w/ potato salad 15
- **Italian sausage hoagie:** topped w/ sautéed pepper, caramelized onion, marinara served w/ mac n' cheese 14
- **prime rib:** sliced prime rib topped w/ black garlic aioli, pickled red onion, local mushrooms and arugula on a black sesame seed bun served w/ kimchi trio 15

## Heartier Plates

- **mushroom curry:** local oyster & lions mane mushrooms, roasted cauliflower, carrots, onion, red peppers, chickpeas in a red curry sauce over coconut rice 21
- **mac' N cheese:** a menagerie of cheeses melted with macaroni, green onion, topped w/ bread crumbs 12
- **greek chicken salad:** grilled marinated thighs, greens, roasted beets, cucumber, couscous, olives, feta 21
- **blackened shrimp tacos:** roasted jalapeno honey slaw topped w/ sweet corn crema, lime, cilantro in two flour tortillas served w/ spiced rice & pineapple 19
- **grilled prime rib:** prepared medium w/ fingerling potatoes, green bean, marcona compound butter 25
- **miso salmon soba:** chilled soba noodle, green beans, mushroom, carrot, scallion, tossed in sesame soy 22



---

196 E. 6<sup>th</sup> Street, Downtown Sioux Falls, SD, 57104 | 275-9463 | info@themarketsf.com

## Wine by the Bottle

Along with the wines by the glass, we offer you the best deal around for wine by the bottle! Select any bottle on our shelves and purchase it for retail pricing plus a five dollar bottle service fee.



## Wines by the Glass

### White & Sparkling

- Dr. Konstantin Frank Riesling, Finger Lakes, New York, USA 7
- Astoria Moscato D'asti, Piedmont, Italy 7
- Capture Sauvignon Blanc, Sonoma County, California, USA 9
- Maysara Pinot Gris, McMinnville, Oregon 7
- Skeleton Gruner Veltliner, Burgenland, Austria 7
- Prescription Chardonnay, Clarksburg, California, USA 8
- Lamarca Prosecco, D.O.C Italy 7
- Blanc de Bleu Brut, California, USA 7
- Duvall Leroy Brut (375 ml) France 25

### Rose to Burgundy

- La Perdrix Rose, Costieres de Nimes, France 7
- Ghost Pines Pinot Noir, Monterey County, California, USA 8
- Kretikos Red, Crete, Greece 7
- Casasmith Primitivo, Seattle, Washington, USA 9
- Steele Cabernet Franc, Lake County, California, USA 8
- Kokomo Cabernet Sauvignon, Sonoma Country, California, USA 8

### Sommelier's Choice

- 2016 Hartford Chardonnay, Russian River Valley, Sonoma, California, USA 10
  - 2015 Hartford Pinot Noir, Russian River Valley, Sonoma, California, USA 12
  - 2015 Machete Petite Sirah, Napa Valley, California, USA 14
  - 2015 Garage Cabernet Sauvignon, Maipo Valley, Chile 11
- 



## Build your own Artisan Cheese & Charcuterie Board

Enjoy any of the cheese or meats from the artisan items below for **only \$6 per selection** unless otherwise noted

### Cheeses

- **Chatelain Brie** - from the pastures of the Vosges Mountain region of France, which is inhabited by free ranging herds, it was awarded one of the highest honors that can be bestowed upon a cheese: a Gold Medal from France's biggest competition, topped w/ fig preserves
- **Irish Cream Cheddar** – Cahill's vintage cheddar from Limerick, entwined with Irish cream to give a fabulous savory, yet sweet combination
- **San Joaquin Gold** - named after the San Joaquin Valley of California, this cheese is aged for 12 months giving it a golden hue and nutty flavor
- **Leyden** - Netherlands treat, made with skimmed milk and creamy buttermilk resulting in a deliciously firm, subtle earthy taste with the addition of cumin and caraway seeds
- **Chevre Hibiscus** – creamy California goat cheese stuffed in an edible wild hibiscus flower
- **Buttermilk Blue** – flagship Wisconsin blue, crafted with raw milk from Jersey and Holstein cows and cellar-aged for 2+ months for the creamiest taste and texture, tangy, yet mellow
- **Reggianito** – Argentine's petite version of parmigiano reggiano!

### Charcuterie

- **Black Forest Ham** – true German black forest ham that is dry cured, smoked with fir trees, and seasoned with pepper, coriander, garlic and juniper berries
- **\*Yak Sausage** – made from very lean, South Dakota yak
- **\*Head Cheese** – terrine made with tender meat from the head of a pig and often set in aspic
- **Chorizo Picante** – traditional Spanish pork and paprika salami using a secret 30-year-old family recipe. Its meat and natural ingredients are carefully selected, creating a smoky, earthy, sweet, and tangy sausage.
- **\*Lardo Bruschetta** – whipped, herbal cured fatback on grilled baguette slices
- **\*Brauschweiger** – based from classic german pork liver recipe
- **Truffle Mousse Pate** – creamy chicken livers, truffles, sherry, cream

\*-made in house by our chef's

### Accompaniments

- Pickled green beans, grapes or brussel sprouts \$ 3
- Extra Crackers or Grilled Baguette slices \$3
- Candied Walnuts or Marcona Almonds \$5
- House-Made Sauerkraut or kimchi \$2