



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 13
- **grilled halloumi cheese:** served w/warm olives, spinach, toasted baguette 16
- **sausage plate:** pheasant, lamb merquez & bison sausage, mustard, sauerkraut, pickles 18
- **roasted garlic hummus plate:** served w/ olive tapenade, charred carrots, feta, naan bread 16
- **dipping bread:** baguette with roasted garlic, extra virgin olive oil, balsamic glaze 6 **add burrata cheese 12**
- **cold honey smoked salmon:** served w/pickled cukes & onions, spring greens, boiled egg, horseradish cream spread, honey mustard seed, rye bread 16
- **tomato basil chianti soup:** tomato, basil, fennel, chianti, parmigiano reggiano, baguette slices 4 cup or 8 bowl
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- **italian pork:** pulled pork, smoked provolone, sautéed fennel, onion & red peppers on a baguette w/ pork tomato au jus & macncheese 15
- **walleye:** Canadian walleye, lettuce, pickled red onion, caper aioli on brioche bun w/ pickled coleslaw 14
- **cranberry turkey:** lightly smoked turkey breast, orange goat cheese, cranberry pecan sauce, spinach on wild rice cranberry bread served w/ sea salt chips 14
- **Americana burger:** buffalo pattie, roasted red pepper, grilled white onion, smoky Oregon blue cheese, micros, w/ funyums 15
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- **potted spring caprese:** cherry tomato confit, basil, bocconcini mozzarella, EVO, balsamic glaze, baguette 16
- **salmon salad:** verlasso salmon, spring greens, orchid petals, micros, caramelized fennel & onion, orange slices, mint, yuzu kosho dressing 22
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- **lemon chicken saute:** grilled lemon, chicken breast, red peppers, onions, artichoke hearts, spinach, feta 21
- **grilled prime rib dinner:** prepared medium w/ ramp butter, fingerling potato, local oyster mushrooms 26
- **truffle mac' N cheese:** menagerie of cheeses, macaroni, black truffle, green onion, topped w/ truffle dust 18
- **vegan forbidden ramen bowl:** house-made miso black garlic shoyu broth, fresh vegetables, water chestnuts, local oyster mushrooms, forbidden rice ramen 19

## For the Sweet Tooth

- **bourbon caramel bacon sundae 9**      - **chocolate tower cake 12**
- **lemoncello cream cake 8**