



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/confit of tomatoes, spinach, toasted baguette 16
- **dipping bread:** baguette with extra virgin olive oil, balsamic glaze & olive tapenade 7 **add burrata cheese 12**
- **roasted garlic hummus plate:** served w/ olive tapenade, charred carrots, feta, naan bread 16
- **cold honey smoked salmon:** served w/pickled cukes & onions, spring greens, boiled egg, horseradish cream spread, honey mustard seed, rye bread 18
- **sausage plate:** pheasant, lamb merquez & bison sausage, mustard, sauerkraut, pickles 18
- **tomato basil chianti soup:** tomato, basil, fennel, chianti, parmigiano reggiano, baguette slices 4 cup or 8 bowl
  
- **italian pork:** pulled pork, smoked provolone, sautéed fennel, onion & red peppers on bahn mi bread w/ pork tomato au jus & macncheese 15
- **walleye:** Canadian walleye, lettuce, pickled red onion, caper aioli on brioche bun w/ bourbon baked beans 15
- **cranberry turkey:** lightly smoked turkey breast, orange goat cheese, cranberry pecan sauce, spinach on wild rice cranberry bread served w/ sea salt chips 14
- **blue bayou burger:** blackened spiced sirloin & brisket patty, buttermilk blue cheese, greens, on brioche bun served with yuzu kosho cabbage slaw 15
- **grilled PBJ & brie:** peanut butter, pepper grape jam and brie cheese on raisin bread served w/ macncheese 14
  
- **lemon chicken saute:** grilled lemon, chicken breast, red peppers, onions, artichoke hearts, spinach, feta 21
- **swedish meatballs:** beef/pork meatballs, cream sauce, lingonberries, pappardella pasta, pickled red onion 20
- **lamb chislic:** local lamb, green goddess yogurt, hummus, cucumber, feta, pita 22
- **smoked sausage n' beer mac:** menagerie of cheeses, macaroni, Fernson ale, local smoked sausage & scallion 18
- **grilled prime rib:** prepared medium w/ bacon butter, fingerling potatoes, local oyster mushroom 26
- **shrimp gumbo:** okra, celery, onion, peppers, tomatoes, tiger shrimp, andouille sausage, dark roux, rice 26
- **salmon salad:** verlasso salmon, mixed lettuce, micro greens, caramelized fennel & onion, orange slices, mint, yuzu kosho dressing 22
- **vegan veggie bowl:** sautéed butternut squash, brussel sprouts, red pepper, onion, arugula w/mustard sauce 11  
not a vegan and what to add extras, no problem... **add feta 13** **add salmon 19**

## For the Sweet Tooth

- **bourbon caramel bacon sundae 10**      - **chocolate tower cake 13**
- **honey cheesecake w/ mango golden raisin chutney 10**

