



196 E. 6th Street, Downtown Sioux Falls, SD, 57104 | 275-9463 | 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

Cheese & Wine Bar Cuisine

- **dipping bread:** baguette with extra virgin olive oil, balsamic glaze & olive tapenade 7 **add burrata cheese 12**
- **white bean hummus w/ artichokes :** served w/ slivered almond, preserved lemon, feta, naan bread 16
- **warm olives w/ goat cheese:** sautéed olive & pepper mix, chevre , orange marmalade w/ toasted baguette 15
- **cold honey smoked salmon:** served w/pickled cukes & onions, spring greens, boiled egg, tobiko caviar, horseradish cream spread, pickled mustard seed on rye bread 18
- **caprese salad:** local tomatoes, mozzarella, fresh basil, balsamic, evo, basil crystals, baguette slices 14
- **soup of the day:** chef's choice of fresh ingredients 4 cup or 8 bowl
- **tomato basil chianti soup:** tomato, basil, fennel, chianti, parmigiano reggiano, baguette slices 4 cup or 8 bowl

- **three pigs & a duck:** pulled smoked pork shoulder, bacon jam, pork lardo, local fried duck egg, grated sap sago cheese w/ truffle chips 15
- **cranberry turkey:** lightly smoked turkey breast, orange goat cheese, cranberry pecan sauce, spinach on wild rice cranberry bread served w/ truffle chips 14
- **bbt burger:** sirloin, chuck & brisket patty, bacon jam, lettuce, tomato relish, burrata cheese, basil mayo, on brioche bun served with our truffle parm chips 15
- **grilled PBJ & brie:** peanut butter, pepper grape jam and brie cheese on raisin bread served w/ macncheese 14
- **chickpea of the sea:** open-faced garlic bread, arugula, vegan "tuna salad", tomato, spicy cashews served w/ truffle potato chips 14

- **lemon chicken saute:** grilled lemon, chicken breast, red peppers, onions, artichoke hearts, spinach, feta 21
- **smoked sausage n' beer mac:** menagerie of cheeses, macaroni, Fernson ale, local smoked sausage & scallion 18
- **dakota gumbo:** okra, celery, onion, peppers, tomatoes, buffalo & pheasant sausage, dark roux, rice 24
- **walleye w/ creamy mushroom & greens:** panfried walleye, local kale, oyster mushrooms in dijon cream 22
- **coconut chickpea curry w/ rice & fried halloumi cheese:** corn, cucumbers, fresh mint, almonds, naan bread 19
- **caesar salad:** romaine hearts, boiled local egg, house-made Caesar dressing 12
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- ***we will gladly add a protein to the curry or caesar salad:** chicken \$5 extra, verlasso salmon \$8

For the Sweet Tooth

- bourbon caramel bacon sundae 10
- chocolate tower cake 13
- limoncello cake 11

