

# LUNCH





10:30 to 4:00

## starters

<b>MARKET GUMBO</b> 	\$10/\$14	<b>RED CURRY SHRIMP</b> 	\$18
shrimp, andouille, okra, Texas toast		golden fried shrimp, red curry coulis, sweet drop peppers	
<b>ROASTED POBLANO CORN CHOWDER</b>  	\$8/\$12	<b>FRIED OYSTER SRIRACHA DEVILED EGGS</b> 	\$17
fresh roasted corn, potatoes, onions, crema, poblanos [add crab +\$8]		arugula, pickled okra, heirloom cherry tomatoes	
<b>STICKY ASIAN CHICKEN THIGHS</b> 	\$16	<b>MEDITERRANEAN HUMMUS BOARD</b>  	\$16
boneless chicken thighs, yellow curry basmati, pickled veggies, jalapeño, cilantro		hummus, fresh veggies, olives, feta, grilled naan	
<b>SMOKED TUNA DIP</b> 	\$17	<b>DEEP. FRIED. LOVE.</b> 	\$10 / \$12
grilled naan, pickled jalepeños, chipotle vinaigrette, lemon		OR { fried okra—served with ranch, zesty ranch whole lotta love—fried okra, fried pickles, fried green tomatoes served with ranch, zesty ranch	

## salads

[make the chicken salads a wrap with one side]

<b>SMOKED CHICKEN SALAD</b> 	\$17	<b>MADRAS CURRY CHICKEN SALAD</b> 	\$17
celery, diced onions, local greens, pecans, chipotle vinaigrette		dried fruits, nuts, celery, organic local greens, honey vinaigrette	
<b>RAKE IT THROUGH THE GARDEN SALAD</b>  	\$14	<b>THAI BEEF NOODLE SALAD</b> 	\$22
edamame, corn, beets, pecans, cucumbers, tomatoes, feta, vegan lemon vinaigrette [add chicken or shrimp +\$8 / grouper +\$14 / oysters +\$16]		grilled marinated steak, organic local greens, avocado, mango, Thai peanut dressing	

HOUSEMADE! ranch spicy ranch honey mustard caesar chipotle vinaigrette vegan lemon vinaigrette spicy honey vinaigrette fig vinaigrette

## handhelds

[served with one side / \*gluten free buns available +\$2]

<b>CRAB CAKE BLT SANDWICH</b>	\$25	<b>SPICY SALMON WRAP</b> 	\$19
cherrywood smoked bacon, fried green tomato, remoulade		cherrywood smoked bacon, greens, avocado, tomatoes, sriracha	
* <b>ANGUS SMASH BURGER</b>  single \$13/double \$16/triple \$19		<b>SAN MIGUEL WRAP</b> 	\$15
bacon onion jam, cheddar, YUM sauce, brioche bun [add bacon +\$2]		black beans, brown rice, pepper jack cheese, tomatillo salsa, chipotle vinaigrette	
* <b>MARKET PO BOYS</b>  shrimp \$17/grouper \$24/oysters \$26		<b>SEÑORA ANNA'S SEAFOOD TACOS</b> shrimp \$17/grouper \$24	
shrimp or grouper [fried, grilled or blackened] or fried oysters on a hoagie with coleslaw & tartar sauce		two tacos [fried, grilled or blackened] poblano lime tartar, pico de gallo, flour or corn tortillas	
* <b>THE YARD BIRD</b> 	\$16	<b>THE SOUTHERN</b>	\$17
fried, grilled, blackened or buffalo chicken on sesame seed or brioche bun, lettuce, tomato, onion [add cheese +\$1 / avocado or bacon +\$2]		crispy fried chicken, jalapeño pimento cheese, bacon collards on Texas toast [add bacon +\$2]	

\* **GEORGE'S FAMOUS GROUPE SANDWICH**  \$24

**NAMED AS ONE OF THE 100 SOUTHERN FOODS YOU ABSOLUTELY, POSITIVELY MUST TRY BEFORE YOU DIE—GARDEN & GUN**  
[fried, grilled or blackened] on a sesame seed bun with lettuce, tomato & tartar sauce

## favorites

<b>HOT &amp; TANGY FISH OVER ASIAN SLAW</b>   	\$33	<b>SAN MIGUEL BOWL</b> 	\$23
grilled grouper or salmon, ginger walnut glaze, Asian slaw		organic local greens, black beans, brown rice, avocado, pepper jack cheese, tomatillo salsa, chipotle vinaigrette	
<b>TEXAS STYLE SMOKED PORK RIBS</b> 	\$24	<b>HOUSE MADE CHICKEN TENDERS</b>  3 / \$14 or 5 / \$19	
1/2 rack served with one side and jalapeño cornbread [additional side +\$5]		fried, grilled, blackened or buffalo, Texas toast served with one side	



4:00 to close

## starters

<b>MARKET GUMBO</b> 	\$10/\$14	<b>RED CURRY SHRIMP</b> 	\$18
shrimp, andouille, okra, Texas toast		golden fried shrimp, red curry coulis, sweet drop peppers	
<b>ROASTED POBLANO CORN CHOWDER</b>  	\$8/\$12	<b>FRIED OYSTER SRIRACHA DEVILED EGGS</b> 	\$17
fresh roasted corn, potatoes, onions, crema, poblanos [add crab +\$8]		arugula, pickled okra, heirloom cherry tomatoes	
<b>STICKY ASIAN CHICKEN THIGHS</b> 	\$16	<b>MEDITERRANEAN HUMMUS BOARD</b>  	\$16
boneless chicken thighs, yellow curry basmati, pickled veggies, jalapeño, cilantro		hummus, fresh veggies, olives, feta, grilled naan	
<b>SMOKED TUNA DIP</b> 	\$17	<b>LOBSTER TACOS</b> 	\$25
grilled naan, pickled jalepeños, chipotle vinaigrette, lemon		Maine lobster, crispy tortilla, mango, avocado creme, Baja sauce	

**DEEP. FRIED. LOVE.**  \$10 / \$12

fried okra—served with ranch, zesty ranch OR **whole lotta love**—fried okra, fried pickles, fried green tomatoes served with ranch, zesty ranch

## salads


<b>SOUTHERN CAESAR</b> 	\$11	<b>RAKE IT THROUGH THE GARDEN</b>   	\$14	<b>MADRAS CURRY CHICKEN</b> 	\$17
romaine hearts, farm egg, field peas, shaved parmesan, cornbread croutons, house made Caesar dressing		organic greens, edamame, corn, beets, pecans, cucumbers, tomatoes, feta, vegan lemon vinaigrette		dried fruits, nuts, celery, organic local greens, honey vinaigrette	

add chicken/shrimp +\$8 or grouper +\$14 or oysters +\$16

HOUSEMADE! ranch spicy ranch honey mustard caesar chipotle vinaigrette vegan lemon vinaigrette spicy honey vinaigrette fig vinaigrette

## handhelds

[served with one side / \*gluten free buns available +\$2]

* <b>ANGUS SMASH BURGER</b>  single \$13/double \$16/triple \$19		<b>CRAB CAKE BLT SANDWICH</b>	\$25
bacon onion jam, cheddar, YUM sauce, brioche bun [add bacon +\$2]		cherrywood smoked bacon, fried green tomato, remoulade	
<b>SEÑORA ANNA'S GROUPE TACOS</b> 	\$24	* <b>GEORGE'S FAMOUS GROUPE SANDWICH</b> 	\$24
two tacos [fried, grilled or blackened] poblano lime tartar, pico de gallo, flour or corn tortillas		[fried, grilled or blackened] on a sesame seed bun with lettuce, tomato & tartar sauce	

**NAMED AS ONE OF THE 100 SOUTHERN FOODS YOU ABSOLUTELY, POSITIVELY MUST TRY BEFORE YOU DIE—GARDEN & GUN**

## favorites

<b>HOT &amp; TANGY FISH OVER ASIAN SLAW</b>   	\$33	<b>BLACKENED SEAFOOD SKILLET</b>	\$37
grilled grouper or salmon, ginger walnut glaze, Asian slaw		Gulf grouper, shrimp, grits & greens, Franks Red Hot Beurre Blanc, hushpuppies	
<b>6 OUNCE FILET OF BEEF TENDERLOIN</b> 	\$39	<b>SAN MIGUEL BOWL</b> 	\$23
choice of bacon jam & demi or roasted red chimichurri, garlic mashed potatoes, bacon collards		organic local greens, black beans, brown rice, avocado, pepper jack cheese, tomatillo salsa, chipotle vinaigrette	
<b>SICHUAN RICE BOWL</b>   	\$26	<b>MADRAS CURRY SHRIMP &amp; GRITS</b> 	\$24
miso glazed crispy tofu, black rice, sweet peppers, shimeji mushrooms, sugar snap peas, peanut ginger sauce		sauteed jumbo shrimp, applewood bacon, stoneground grits, curry sauce, hushpuppies	

**TEXAS STYLE SMOKED PORK RIBS**  \$24

1/2 rack served with one side and jalapeño corn bread [add additional side +\$5]

 vegetarian  vegetarian option  vegan  vegan option  gluten-free  gluten-free option  tree nuts  peanuts

\*\*\* AVAILABLE LUNCH + DINNER \*\*\*

**bread**s


<b>BASKET OF PUPPIES</b> the Market's famous buttermilk & sweet corn hushpuppies, trio of sauces	\$10	<b>BREAD BASKET</b> hushpuppies, jalapeño cornbread, grilled naan, trio of sauces	\$12
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**seafood**

served with two sides + hushpuppies

<b>SHRIMP</b> fried, grilled or blackened	\$25	<b>SHRIMP COMBO PLATE</b> shrimp + grouper or fried oysters	\$34
<b>FRIED OYSTERS</b>	\$33	<b>GROUPE COMBO PLATE</b> grouper + fried oysters	\$36
<b>GROUPE</b> fried, grilled or blackened	\$29	<b>SEAFOOD PLATTER</b> shrimp, grouper, fried oysters	\$39

**kids**

<b>SINGLE SMASH BURGER</b>  bacon onion jam, YUM sauce, brioche bun	\$13
<b>HOUSE MADE CHICKEN TENDERS</b>  2/\$11 or 3/\$14 fried, grilled, blackened or buffalo	
<b>SHRIMP OR GROUPE BITES</b>  fried, grilled or blackened	\$14
<b>KIDS BEEF FILET MEDALLIONS</b> * above served with fruit & one side *	\$18
<b>PASTA</b> [butter & parmesan or marinara]	\$11
<b>ICE CREAM SCOOP</b> chocolate, vanilla or berry sorbet w/ sprinkles or chocolate syrup	\$6

**sides**

<b>FRIES</b>	\$7
<b>COLE SLAW</b> 	
<b>BACON COLLARD GREENS</b> 	
<b>SMOKED PIMENTO MAC &amp; CHEESE</b>	
<b>GRITS &amp; GREENS</b> 	
<b>FRIED OKRA</b>	
<b>BROCCOLI SALAD</b> 	
<b>MARKET SIDE SALAD</b>  	

**dessert**

<b>SOUTHERN BANANA PUDDING</b> 	\$9	<b>PEANUT BUTTER PIE</b>	\$12
<b>CITRUS STATE KEY LIME PIE</b> blueberry compote	\$11	<b>APPLE PIE CAKE</b>	\$13
<b>CHOCOLATE CHIP SKILLET COOKIE</b>  Southern Craft® Salted Caramel ice cream, toffee crunch	\$12	<b>CHEF RACHELE'S DESSERT FLIGHT</b>	\$22
<b>BANANA PUDDING CHEESECAKE</b>	\$13	six 2.5 ounce sampler sizes of all six desserts offered	

fall + winter  
2024 / 2025

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.  
Please note menu and prices subject to change.  
We apply a price adjustment on non-cash transactions that is not greater than our cost of acceptance.  
Please note, a 10% service fee is applied to all to-go orders and a 75¢ to-go container charge per item.

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another great restaurant from the  
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