

DINNER IN THE Market

SMALL PLATES

HOUSE PICKLES  	\$5
market vegetables	
ROASTED PEANUTS  	\$4
herbs, garlic, chili	
HOUSE OLIVES  	\$6
citrus, garlic, rosemary (may contain pits)	
DEVILED EGGS  	\$8
herbs, pickled serrano	
SMOKED ONION DIP  	\$8
crispy shallots, chives, toasted bagel chips	
PIMENTO CHEESE & BACON JAM 	\$12
served with benne seed milk buns	
DISCO FRIES  	\$14
braised beef, cheddar, pickled chilis, gravy	
SKILLET CORNBREAD  	\$10
pickled serrano, cheddar, honey	
GRILLED JERK SAUSAGE 	\$14
purple hull pea relish, salsa verde, herbs	
BUTCHER PLATE	\$18
chef's choice of meats, preserves, cheese, toasted sourdough	
CRISPY POTATOES 	\$6
triple-cooked potatoes, bearnaise	

GREENS

STERLING CAESAR 	\$7/\$14
romaine, boquerones, garlic croutons, cracked black pepper, parmesan (add smoked chicken \$4)	
THE SIMPLE  	\$6/\$11
butter lettuce, soft herbs, shallot, lemon dijon vinaigrette	
PANZANELLA	\$12
sourdough, cucumber, red onion, olive, cottage cheese, herbs, tomato vinaigrette	
LITTLE GEMS 	\$16
smoked chicken, herb breadcrumbs, pickled red onion, grated egg, cheddar dressing	
FRISÉE	\$14
bacon lardons, crispy shallot, soft herbs, poached egg, warm bacon vinaigrette	

DRINKS

FOUNTAIN DRINKS & TEA	\$3
CARBONATED CANNED DRINKS	\$3
FRESH-SQUEEZED ORANGE JUICE	\$5
STERLING BLEND COFFEE	\$3
HOT TEA	\$4
FIDEL & CO COLD BREW	\$5



*consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

** groups of 8 or larger will automatically be charged a 20% gratuity

Dinner IN THE MARKET

MAINS

STERLING BURGER

onion jam, gruyere, butter lettuce, tomato, spread, benne seed milk bun, served with crispy potatoes

\$18

MUSHROOMS AND DUMPLINGS

brown butter spaetzle, smoked mushrooms, roasted shallot, pecorino, herbs

\$18

POT ROAST

black lager braised beef, creamy grits, turnips, gravy, chili crisp

\$24

ROASTED HALF CHICKEN

butter milk biscuit, braised collards, pan jus

\$24

PAN ROASTED PORK CHOP

apple & marble potato hash, applejack pan-sauce

\$32

DRY-AGED RIBEYE

hazelnut romesco, smoked marrow butter, grilled sourdough with choice of side

MP

PIZZA

MARGHERITA

tomato, basil, mozzarella

\$15

JAMON

tomato, country ham, arugula, mozzarella

\$20

ROSSA

tomato, garlic, basil, calabrian chili

\$13

FUNGHI

mushroom cream, smoked mushrooms, roasted shallot, thyme, fontina

\$16

TOULOUSE SAUSAGE

caramelized zucchini, calabrian chili, salmoriglio sauce, whipped ricotta

\$17

CALABRESE

tomato, oregano, calabrese salami, ricotta

\$17

CHORIZO

caramelized pineapple, chorizo, pickled serrano, oregano, tomato, mozzarella

\$17

SIDES

BRAISED COLLARDS

smoked bacon, pickled serrano

\$6

ROASTED CARROTS

yogurt, salsa verde, calabrian chili, herbs

\$8

ROASTED BRUSSELS SPROUTS

bacon jam, pecorino

\$8

BBQ NAVY BEANS

bacon, breadcrumbs, thyme

\$6

CRISPY POTATOES

triple-cooked potatoes, bearnaise

\$6

SKILLET CORNBREAD

pickled serrano, cheddar, honey

\$10



DESSERTS

CHOCOLATE TIRAMISU CAKE

fidel & co cold brew tiramisu, fudge sauce, chocolate crumbles

\$10

BOURBON EGGNOG SEMIFREDDO

bourbon eggnog semifreddo, gingersnap crumbs

\$8

WARM APPLE BROWN BETTY

roasted apples, cranberries, caramelized sourdough croutons, vanilla bean semifreddo

\$12

OUR PARTNERS

arkansas natural produce
barnhill orchards
calm and confidence bee keeping
firelight farms
guenther apiary
home place pastures
rabbit ridge farms
war eagle mill



chef favorite



vegan



gluten free



vegetarian