

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	
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

MAINS

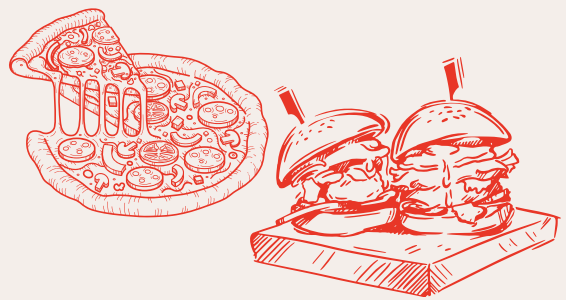
STERLING BURGER 	\$18
onion jam, gruyere, butter lettuce, tomato, spread, benne seed milk bun, served with crispy potatoes	
MUSHROOMS AND DUMPLINGS 	\$18
brown butter spaetzle, smoked mushrooms, roasted shallot, pecorino, herbs	
POT ROAST	\$24
black lager braised beef, creamy grits, turnips, gravy, chili crisp	
ROASTED HALF CHICKEN	\$24
buttermilk biscuit, braised collards, pan jus	
PAN ROASTED PORK CHOP 	\$32
apple & marble potato hash, applejack pan-sauce	
DRY-AGED RIBEYE	MP
hazelnut romesco, smoked marrow butter, grilled sourdough with choice of side	
CHICKEN FRICASSEE	\$18
hen of the woods mushrooms, kabocha squash, brown gravy, rice grits	

PIZZA

MARGHERITA 	\$15
tomato, basil, mozzarella	
JAMON	\$20
tomato, country ham, arugula, mozzarella	
ROSSA 	\$13
tomato, garlic, basil, calabrian chili	
FUNGI	\$16
mushroom cream, smoked mushrooms, roasted shallot, thyme, fontina	
TOULOUSE SAUSAGE	\$17
caramelized zucchini, calabrian chili, salmoriglio sauce, whipped ricotta	
CALABRESE	\$17
tomato, oregano, calabrese salami, ricotta	
CHORIZO	\$17
caramelized pineapple, chorizo, pickled serrano, oregano, tomato, mozzarella	

SIDES

BRAISED COLLARDS	\$6
smoked bacon, pickled serrano	
ROASTED CARROTS 	\$8
yogurt, salsa verde, calabrian chili, herbs	
ROASTED BRUSSELS SPROUTS	\$8
bacon jam, pecorino	
BBQ NAVY BEANS	\$6
bacon, breadcrumbs, thyme	
CRISPY POTATOES 	\$6
triple-cooked potatoes, bearnaise	
SKILLET CORNBREAD  	\$10
pickled serrano, cheddar, honey	



DESSERTS

DARK CHOCOLATE BUDINO	\$12
vanilla malt whipped cream	
GRAPEFRUIT MERINGUE TART	\$10
rosemary pate sucree	

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