

# 212 market restaurant

**TENNESSEE'S 1st  
CERTIFIED GREEN RESTAURANT**

## Starters

- Grilled Georgia Quail Breasts  
Blueberry Compote & Rosemary Shortbread... 5.5
- Mediterranean Sampler  
Tabbouleh, Hummus, Artichoke Hearts, Kalamata Olives, Feta & Pita Bread ... 8
- Cheese Sampler  
Tennessee Chevre, Aged Cheddar & French Brie with Local Figs... 10
- Fire & Ice  
Rock shrimp Gazpacho, Cilantro Sorbet & Avocado.... 8
- Fried Green Tomatoes  
Cajun Slaw & Creole Remoulade ... 6.5

## Soups

- Our Signature Seafood Bisque  
Cup ... 4.99 Bowl ... 6.99
- Soup of the Day  
Cup ... 3.75 Bowl ... 5.75
- Vegetarian Corn Chowder  
Cup ... 3.75 Bowl ... 5.75

## Salads

- Summer Greens  
Herbed Vinaigrette & Toasted Pumpkin Seeds ... 5
- Watermelon, Arugula & Tomato Salad  
Jalapeño-Bacon Dressing... 7.50...half...4
- Romaine Heart Caesar  
Kalamata Olives & Shaved Pecorino ... 7.5...half...4
- Baby Spinach  
Hazelnut Vinaigrette, Spiced Pecans, Gorgonzola, Apples & Smoked Bacon ... 8...half...4.5
- Blueberry & Walnut Salad  
Boursin Cheese, Mixed Greens & Raspberry Poppyseed Vinaigrette ... 8...half...4.5

## Entrees

- Wild Caught Rock Shrimp  
Local Ham, Fall's Mill Grits, Black-Eyed Pea Salsa & Fried Green Tomatoes... 20.95
- All-Natural Filet Mignon  
Chimichurri, Whipped Sweet Potatoes & Benton's Bacon Green Beans 4oz-16.00... 8oz-28.95
- Grilled Coleman's Free Range Chicken  
Housemade Mozzarella, Tomato Caper Vinaigrette, Fall's Mill Polenta & Local Summer Squash ... 17.95
- Eagles Rest Bison Short Ribs  
Ginger-Miso Braised, Wasabi Sweet Potatoes, Sesame Slaw & Tempura Shiitakes... 18.95
- Muscovy Duck Breast  
Maple Grilled Peaches, Fall's Mill Grits & Wilted Spinach ... 18.95
- Housemade Spinach & Walnut Ravioli  
Grilled Summer Vegetables, Smoked Tomato Butter & Shaved Pecorino... 16.95
- Sequatchie Cove Hamburger  
Red Angus Beef, Provolone Cheese, Basil Olive Salad & Parmesan-Garlic Fries ... 12.95
- Pickett's Farm Trout Listed On Daily Features ... Varies
- Summer Veggies Listed On Daily Features ... Varies

We Proudly Support Our Regional Producers & Farmers  
Wine Spectator Award of Excellence...12 Years & Running  
www.212market.com since 1992

## 212 Desserts

Trio Sampler  
Crème Brûlée  
212 Bakery Cake  
Peanut Butter Pie  
Cobbler a la Mode  
Cheesecake du Jour  
Chocolate Truffle Cake  
Cheese and Seasonal Fruit  
212 House Made Ice Creams  
and Sorbets  
Fat Free Sorbet Cake  
Desserts composed daily...

Ask your server for today's features.

## Coffees

Cappuccino or Decaf Cappuccino  
3.50  
Café Latte  
3.50  
Espresso or Decaf Espresso  
2.75  
Cappuccino with one Liqueur  
7.00  
Columbian Coffee or Decaf Coffee  
2.00  
Coffee Drink with one Liqueur  
6.75  
Coffee Drink with two Liqueurs  
7.95  
Pot of French Press Coffee  
6.00  
1/2 Pot of French Press Coffee  
4.00

## Scotch & Whiskey

### Single Malt Scotches

10 year  
Glenmorangie  
Laphroaig  
12 year  
Glenlivet  
Glenfiddich  
Macallan  
Balvenie  
16 year  
Lagavulin  
Glenlivet Nadurra  
18 year  
Glenlivet  
25 year  
Glenfarclas

### Blended Scotches

Johnny Walker:  
Red, Black, Green, Gold  
Chivas Regal  
Dewars  
J&B

### Specialty Bourbons

Blanton's  
Jack Daniel's Single Barrel  
Gentleman Jack  
Knob Creek  
Woodford Reserve

### Brandy & Cognac

Germain-Robin  
Courvoisier VSOP  
Courvoisier Napoleon  
Larressingle Armagnac XO  
Martell V.S.  
Remy Martin VSOP  
Remy Martin XO

For a great gift idea...  
ask your server about  
212's Gift Certificates!

## Specialty Cocktails

Champagne Pomegranatini  
Pomegranate Martini with  
Square One Vodka & Bubbly...8.75  
Tequila Blossom  
Jose Cuervo Tequila, Pomegranate,  
Orange & Lime Juices...7.5  
White Peach Sangria  
Fresh Peaches, Chenin Blanc  
& Sparkling Grape Juice...7  
Red Citrus Sangria  
Made with Fresh Fruit...7  
Elderflower Spritzer  
White Wine, Elderflower Liqueur  
and Sparkling Citrus...7  
Cherry Lemondrop  
360 Vodka and Cherry Lemonade...8.5

## Beer, Ale & Stout

### Draft Beers

Please ask about our draft specialties!  
We offer three beers on tap.

### Beer In The Bottle

3.25 Budweiser Bud Light Michelob Ultra Miller Light Terrapin Pale Ale Yuengling Lager Lazy Magnolia Southern Pecan	3.75 Amstel Light Anchor Steam Bass & Co. Pale Ale Corona Extra Fat Tire Amber Ale Guinness Drought Harp Heineken Pilsner Urquell Red Stripe Shipyard IPA Kalibur NA 7.50 Delirium Tremens Corsendonk Abbey Brown Ale
5.50 Boddingtons Sam Smith's Nut Brown & Oatmeal Stout Hard Cider	

Wine Spectator Award of Excellence Since 1999

A Silver Level Bicycle Friendly Business by the League of American Cyclists

212 Market Restaurant has been featured in:

• 12 years in Wine Spectator Magazine • Southern Living Magazine • Fodor's & AAA Tour Books • The James Beard Foundation •

212 Market Restaurant is a proud supporter of the "slow food" movement. We are committed to maintaining the highest standards of quality food, wine & service. 212 gives thanks to local farmers and ranchers who provide us with high quality produce, eggs, fresh water fish and flowers.

We appreciate your patronage & sincerely hope that you have an extraordinary dining experience. Thank You!  
Parties of 7 or more include 18% gratuity.

212 Market does not accept personal checks.

For Private Parties or Catering inquiries please call 423.265.1212