

212 market restaurant

Celebrating 20 Years of Local Foods

Soups & Starters

- Signature Seafood Bisque Cup ... 5 Bowl ... 7
Vidalia Onion Soup gf Cup ... 3.75 Bowl ... 5.75
Soup of the Day Cup ... 3.75 Bowl ... 5.75
Fried Georgia Quail Breast
cornbread crouton & pecan aioli...3.75
Mediterranean Sampler
tabbouleh, hummus, artichoke hearts, kalamata olives, feta & pita bread ... 8
Cheese Sampler gf
Sequatchie Cove tomme, Housemade pimiento cheese, brie with fresh fruit ... 10
Pan Roasted Cloudcrest Farm Pork Belly
Falls Mill stoneground grits & local sunny side up egg ...8
Fried Green Tomatoes
lemon fennel slaw, Bonnie Blue chèvre & tomato serrano jam ... 6.5
BBQ Maple Leaf Duck Leg gf
Falls Mill red pepper polenta cake & black-eyed pea salsa 12
Eagle's Rest Bison Springroll
Chili dipping sauce, house kimchee...6
Herbed Goat Cheese Crostini
Bonnie Blue Farm goat cheese, balsamic onions & arugula ...7

Salads

- Local Mixed Lettuces gf pesto vinaigrette & toasted pumpkin seeds ... 5
Classic Caesar olive croutons, kalamata olives & shaved pecorino ... 7.5 half ... 4
Spinach gf apple, gorgonzola, spiced pecans, raisins, hazelnut vinaigrette & bacon... 8.5 half...4.5
Roasted Beet & Orange gf sherry shallot dressing, Bonnie Blue chèvre & walnuts ...8.5 half...4.5
Add all natural chicken breast to any salad ... 4
Add local rainbow trout ... market
Add wild caught gulf shrimp ... 8

Entrees

- Wild Caught Shrimp & Falls Mill Stoneground Grits
Benton's smoky ham, black-eyed peas salsa & fried green tomatoes ... 20
All-Natural Filet Mignon gf
red wine shallot butter, buttermilk mashed potatoes & spinach... 8oz- 29...4oz -16
Coleman's Free Range Chicken gf
Asparagus & carrot risotto & thyme jus... 18
Sequatchie Cove Angus Burger
red angus beef patty, cheddar cheese & Chattanooga Brewing Co. frizzled Vidalia onions ...12
Cloudcrest Pork Chop gf
Sweet tea brined, mashed sweet potatoes & green tomato chowchow...19.5
Chimichurri Grilled Flat Iron Steak gf
Spanish rice & local greens...20
Housemade Spinach & Walnut Ravioli
Tn. Chevre, ricotta & parmesan, spring veggies, tomato fondue & shaved pecorino ... 16
Spring Vegetable Plate featuring local produce; chef's choice.....16
Pickett Rainbow Trout listed on daily features ... Varies

All dishes, breads, desserts made in house by caring staff!

gf ~ Gluten Free Options

423-265-1212 www.212market.com

212 Desserts

Trio Sampler
Vanilla Crème Brûlée
212 Bakery Cake
Peanut Butter Pie
Cheesecake du Jour
Chocolate Truffle Cake
Cheese and Seasonal Fruit
Cool Sorbet Layer Cake
212 House Made Ice Creams
and Sorbets
Desserts composed daily...
Ask your server for today's
features.

Fair Trade 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
2.15
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
15 year
Glenlivet French Oak Reserve
16 year
Lagavulin
Glenlivet Nadurra
18 year
Glenlivet
25 year
Glenfarclas
Blended Scotches
Johnny Walker:
Red and Green Label
Chivas Regal
Dewars J&B

Specialty Bourbons

Basil Hayden's
Buffalo Trace
Blanton's
Makers Mark
Makers Mark 46
Knob Creek
Woodford Reserve

Rye

Catoctin Creek Organic

Brandy & Cognac

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

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

Specialty Cocktails

Citrus Pomegranatini
Pomegranate Martini with Lemonade,
Citron Vodka & Bubbly Splash... 8.5
Kelso Slam
Pritchard's Tennessee Rum with
Sprite & a dash of
St-Germain Elderflower... 7.5
Blue Margarita
Sugar Rim, Top Shelf Tequila
and yes, it's blue...8.5
Bärenjäger Sour
Honey-Whiskey Liqueur
and Lemonade....7
Cream Soda
Absolut Vanilla & Gingerale ,
a Classic with a Kick ... 7
Citrus Sangria
Fruity, Red Wine Goodness ... 7

Beer, Ale & Stout

Beer In The Bottle

3.25	3.75
Budweiser	Amstel Light
Bud Light	Anchor Steam
Michelob Ultra	Bass & Co. Pale Ale
Miller Light	Corona Extra
Highland Pale Ale	Guinness Drought
Yuengling Lager	Harp
Lazy Magnolia	Heineken
Southern Pecan	Kalibur NA
	Left Hand Milk Stout
4.50	Pilsner Urquell
Redbridge gf	Red Stripe
Left Hand Milk Stout	Rocky Mountain IPA
	Yazoo Hefeweizen
5.50	
Sam Smith's	7.50
Nut Brown &	Delirium Tremens
Oatmeal Stout	Corsendonk
	Abbey Brown Ale
	Innis & Gunn
	Scottish Ale

Draft Beers

Please ask about our three beers on tap.

Wine Spectator Award of Excellence Since 1999 SOLAR! Electric Car Chargers

 Service Dogs Welcome on Solar Deck

 Silver Level Bicycle Friendly Business by the League of American Cyclists

212 Market Restaurant has been featured in:

• 13 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