

Soups, Salads, Starters

- Our 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
- Caesar Olive croutons, marinated olives & shaved pecorino ... 7.5 half ... 4
- Cloudcrest Pan Roasted Pork Belly Falls Mill grits & local sunny side up egg...8
- Mediterranean Hummus, tabbouleh, marinated artichokes, olives & feta;
local lettuces, rosemary-balsamic vinaigrette & warmed pita...8.5.... half...4.5
- Fried Green Tomato Mixed greens, slaw & blue cheese vinaigrette...8 half ... 4.5
- Spinach Apple, gorgonzola, spiced pecans, craisins, hazelnut vinaigrette & smoked bacon...8.5 half...4.5 gf
- Roasted Beet & Orange Bonnie Blue goat cheese, walnuts & sherry vinaigrette ...9 half...4.5 gf
- Quiche tomato, TN chevre, caramelized onions, asparagus, local greens salad...10
- 212 Fruit Plate Raspberry yogurt & banana tea bread...10 add baked brie...3
- Eagle's Rest Bison Springroll Chili dipping sauce, house kimchee ...6 gf
Local mixed lettuces ... 3.75 Today's soup & greens salad ... 6.75
Add all natural chicken to any salad ... 4
Add Pickett's Ranch trout ... market Add wild caught gulf shrimp ... 8

Sandwiches

- Today's Sandwich preparation varies daily...6.99
- ½Today's Sandwich & Cup Today's Soup... 6.99 substitute signature seafood bisque ... 1.5
- Sequatchie Cove Burger ...8 add Cheese...50 add Smoky Mountain bacon ...1
- 212 Pecan Chicken Club house croissant, honey dijon, provolone & smoked bacon ...8
- Chipotle Steak Wrap avocado, Jack cheese, lettuce, tomato & chipotle aioli ...8
- Classic Reuben 212 pumpernickel, corned beef, swiss, sauerkraut & 1000 ...8
- House Pimiento Cheese on house whole wheat ...6.99

Side Items Available...1.50 with a Sandwich ... 2.50 On their own

- pasta salad fennel slaw dijon potato salad
- tabbouleh french fries onion rings fresh fruit

Entrees

- Local Farm Feature
Preparation varies daily... market
- Wild Caught Shrimp & Grits
Falls Mill grits, Benton's ham, fried green tomatoes & black-eyed-pea salsa ... 12.5
- All-Natural Filet Mignon
Buttermilk mashed potatoes, red wine shallot butter & spinach ... 14.5 gf
- All Natural Georgia Chicken
Asparagus & carrot risotto with spinach & thyme jus... 12 gf
- House Spinach & Walnut Ravioli
Parmesan, TN Chevre & ricotta, spring veggies, tomato fondue & shaved pecorino... 11
- Spring Vegetable Plate
Featuring local produce; Chef's choice ... 9.5

gf ~ Gluten Free Options

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

We Proudly Support Our Regional Producers & Farmers
Wine Spectator Award of Excellence 13 Years & Running
Downtown Destination since 1992
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 Cask strength
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 Craft
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

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
Terrapin Pale Ale	Fat Tire Amber Ale
Yuengling Lager	Guinness Drought
Lazy Magnolia	Harp
Southern Pecan	Heineken
	Kalibur NA
4.50	Left Hand Milk Stout
Redbridge gf	Pilsner Urquell
Left Hand Milk Stout	Red Stripe
	Rocky Mountain IPA
5.50	Yazoo Hefeweizen
Boddingtons	
Sam Smith's	7.50
Nut Brown &	Delirium Tremens
Oatmeal Stout	Corsendonk
	Abbey Brown 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.