

212 market restaurant

TENNESSEE'S 1st
CERTIFIED GREEN RESTAURANT

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 ...3.5 With Today's Soup...6.5
Add All-Natural Chicken to any salad...4 Add Pickett's Farm Trout...5
Caesar
Olive Croutons, Marinated Olives & Shaved Pecorino...7.5 half...4
Mediterranean
Hummus, Tabbouleh, Marinated Artichokes, Olives & Feta;
Local Lettuces, Rosemary-Balsamic Vinaigrette & Warmed Pita...8.5.... half...4.5
Watermelon, Arugula & Tomato
Jalapeno Bacon Vinaigrette, Local Lettuces & Toasted Almond...8 half ...4.5
Spinach
Apple, Gorgonzola, Spiced Pecans, Hazelnut Vinaigrette & Smoked Bacon...8.5 half...4.5
Quiche
Tomato, TN Goat Cheese, Basil & Zucchini, 212 Mixed Greens Salad...10
Blueberry & Walnut
Mixed Greens, Raspberry Poppyseed Vinaigrette, Boursin Cheese ...8 half...4.5
Summer Fruit Plate
Raspberry Yogurt & Banana Tea Bread...10 Add Baked Brie...3

Sandwiches

Today's Sandwich Preparation Varies Daily...6.99
½Today's Sandwich Cup Today's Soup... 6.99 sub Seafood Bisque ... 1.5
Sequatchie Cove Burger...8 Olive & Basil salad 1 add Cheese50 add Benton's Bacon ...1
212 Pecan Chicken Club Croissant, Honey Dijon, Provolone & Smoked Bacon ...7.75
Chimichurri Steak Wrap Avocado, Jack, lettuce & tomato ...8
Classic Reuben 212 Pumpernickel, Corned Beef, Swiss, Sauerkraut & 1000 7.5
Pesto Grilled Veggies on Focaccia Peppers, zucchini, eggplant, onions & Provolone ...8

Side Items Available
...1.50 With a Sandwich ... 2.50 On Their Own

Whole Wheat Penne Pasta Salad Cajun Slaw Dijon Potato Salad
Tabbouleh French Fries Onion Rings Fresh Fruit

Entrees

Local Farm Feature Preparation Varies Daily... Market
Wild Caught Rock Shrimp & Grits Fall's Mill Grits, Fried Green Tomatoes & Black-Eyed-Pea Salsa ... 12.5
All-Natural Filet Mignon Chimichurri Sauce, Smashed Sweet Potatoes & Benton Bacon Green Beans ... 14.5
Grilled Georgia Chicken House made mozzarella, Tomato Caper Vinaigrette, Falls Mill Polenta & Local Summer Squash ... 10
Spinach & Walnut Ravioli Housemade with Grilled ratatouille vegetables, smoked tomato butter & Pecorino... 10.5
Summer Vegetable Plate Featuring Local Produce; Chef's Choice ... 10
Pickett's Farm Trout Chef's Daily Creation ... market

We Proudly Support Our Regional Producers & Farmers
Wine Spectator Award of Excellence...12 Years & Running
www.212market.com since 1992
423-265-1212

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	

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