



LE PETIT MARCHE

CATERING MENU



All dishes served in half pan quantities and feed approximately six (6) guests.

SHAREABLES

BUTTERMILK BEIGNETS \$60

powdered sugar, honey

AVOCADO TOAST \$100

marinated heirloom tomatoes, pickled red onion, aged balsamic, Evergreen Bakery multigrain

CRISPY LOBSTER FRITTERS \$100

lemon aioli, micro shoots

CHICKEN TACO \$40

herb cheese spread, red grapes, baby arugula and sherry vinaigrette

VEGAN MUSHROOMS \$60
"chicken fried" with horseradish dijon

BELGIAN WAFFLES \$45

butter, powdered sugar and maple syrup

SOUPS & SALADS

FALL PANZANELLA SALAD \$70

baby greens, sweet potato, apple, candied pecans, goat cheese and balsamic vinaigrette

KALE CAESAR SALAD \$70

romaine hearts, sourdough croutons and shaved Parmesan Reggiano

SEAFOOD GUMBO \$95

crawfish, chicken sausage, bay scallops and jasmine rice

BRUNCH

FRESH FRUIT & GREEK YOGURT \$60

housemade granola

THE GRIT STACK \$90

creamy grits, Gulf shrimp, Nueske's bacon, scrambled eggs, cheddar cheese, wheat toast

ARTISANAL OATMEAL \$70

seasonal fruit, sweet cream

THE KIRKWOOD \$90

scrambled eggs, wheat toast, your choice of grits or potatoes, choice of Neuske's bacon, vegetable sausage or chicken sausage

FISH & GRITS \$120

creamy grits, fried Catfish filets, lemon cream sauce

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SANDWICHES

BRIOCHE BREAKFAST SANDWICH \$65
egg, cheddar cheese, Roma tomato, mixed greens, choice of breakfast meat

VANILLA RUM FRENCH TOAST \$85
scrambled eggs, warm syrup, choice of breakfast meat

SALMON CREAM CHEESE BAGEL \$90
pan-seared, capers, smoked sea salt, mixed greens, roasted peppers

PESTO CHICKEN PANINI \$85
confit chicken, basil pesto, Roma tomato, pepper jack cheese

CHICKEN CAESAR FLAT BREAD \$120
caesar kale, buttermilk chicken breast, shaved parmesan served with fries

WAGYU SMASH BURGER \$105
white cheddar, bacon-onion jam on a brioche bun served with fries

EARLY BIRD \$80
chicken & waffle sandwich with eggs and bacon

CONFIT CHICKEN BISCUIT \$80
baby kale, cranberry jam

CHICKEN AND WAFFLES

BUTTERMILK CHICKEN BREASTS OVER WAFFLES

THE CLASSIC \$76
maple syrup, powdered sugar and vanilla butter

GEORGIA PEACH \$80
topped with peach cobbler sauce, shortbread crumble and vanilla butter

DIRTY BIRD \$80
smothered with black pepper gravy

THE TRIO
a sample of each of our Chicken and Waffles

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A LA CARTE

FRESH FRUIT	\$40	CHICKEN SAUSAGE	\$30
GEECHI BOY CREAMY GRITS	\$25	VEGETABLE SAUSAGE	\$30
ROSEMARY ROASTED POTATOES	\$25	FRIED CHICKEN BREASTS	\$30
WHEAT TOAST	\$15	JASMINE RICE	\$30
FRENCH TOAST	\$25	HERB PARMESAN FRIES	\$35
SCRAMBLED EGGS	\$30	MAPLE SYRUP	\$1.50
NEUSKE'S BACON	\$35	PEACH COBBLER SAUCE	\$25

BEVERAGES

AQUA PANNA WATER	\$3.50 ea	PHOENIX ROASTERS COFFEE	\$4.50 ea
SIMPLY ORANGE JUICE	\$5 ea	HOT TEA	\$3.50 ea
SIMPLY LEMONADE	\$5 ea	COCA COLA	\$3.50 ea
SIMPLY RASPBERRY LEMONADE	\$5 ea	SPRITE	\$3.50 ea

Our dishes may contain wheat, gluten, nuts, soy and/or dairy products. If you suffer from allergies, please speak with our staff regarding your concerns for an optimal dining experience. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For information on other styles of service, private events, or all other questions, please give us a call today or contact our Executive Chef directly at ChefAnthonySanders.net. We look forward to crafting an incredible dining experience for you and your guests!

Produced by Executive Chef Anthony Sanders
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