



DINNER

dinner reservations are recommended

SOUPS & STARTERS

CRAB BISQUE <i>blue crab meat, wild mushrooms, leeks, sherry, fresh tomato</i>	8
IRISH WHISKEY ONION SOUP <i>caramelized onions, irish whiskey broth, croutons, swiss, mozzarella</i>	8
SOUP DU JOUR <i>fresh selection served daily</i>	8
ARTICHOKE HEARTS <i>pesto cream cheese, tempura batter, sweet & spicy mustard</i>	12
CARPACCIO <i>thin sliced filet, mustard aioli, caper, quail egg, marinated shallot & micro green</i>	15
FLORIDA CRAB CAKES <i>panko dusted, lemon dill aioli, spicy remoulade, corn shoots</i>	16
ESCARGOT VOL AU VENT <i>garlic sautéed escargot, shallots, spinach, shitake mushroom, puff pastry, champagne cream sauce</i>	13
TORCHON <i>duck foie gras, cherry agrodolce, grapefruit supreme, micro greens</i>	15
PEI MUSSELS <i>one dozen mussels, benton's bacon broth, cucumber tarator sauce & gremolata</i>	12
DEVEILED EGGS <i>lake meadows natural eggs, white truffle-parmesan yolk, prosciutto, leek</i>	10

all entrees served with choice of caesar or garden salad, vegetable du jour, and chef's starch

352-735-0059

330 Dora Drawdy Way, Mount Dora, FL
GoblinMarketRestaurant.com

BUTCHER'S MARKET

NEW YORK STRIP <i>char-grilled, wild ramp butter, charred onions</i>	45
FILET NAPOLEON <i>twin 4oz medallions of beef tenderloin, portobello mushroom, gorgonzola, spinach, sundried tomato, shallot, porcini bordelaise</i>	45
PRIME RIBEYE <i>16oz char-grilled, smoked cheddar cauliflower puree, mushroom shallot relish</i>	55
RACK OF LAMB <i>new zealand lamb, brandy-mint demi, fennel-mustard seed-garlic crust</i>	43
CHESHIRE PORK CHOP <i>carolina bone-in chop, ancho, charred spring onion, milk stout demi</i>	34

MARKET POULTRY

ROASTED BREAST OF DUCK <i>five-spice dusted, orange-soy reduction, maitake mushrooms</i>	33
ASIAGO CHICKEN ROULADE <i>chicken breast, asiago, spinach, sundried tomato, garlic, cream cheese, madeira beurre blanc</i>	29
MANCHESTER FARMS QUAIL <i>blackened & grilled, blueberry agrodolce marjoram roasted carrot, pea shoot</i>	33

SEASIDE MARKET

SHRIMP LINGUINE <i>white shrimp, lemon chips, pecorino, olive oil, marcona almond, arugula pesto</i>	30
IDAHO TROUT <i>marcona crust, wild ramp salsa verde</i>	32
NORTH ATLANTIC SALMON <i>lightly blackened, bleu cheese mousse, benton's bacon gastrique</i>	31
MARKET FISH <i>lemon basil-shallot beurre blanc, pickled blueberry & pea shoot</i>	MP
FLORIDA SNAPPER <i>blackened, sauce veracruz, zenn farm sorrel</i>	38

FARMER'S MARKET

CAULIFLOWER STEAK <i>ras-el-hanout dusted & grilled, shallot-date coulis, cilantro-mint chermoula</i>	29
VEGETABLE PASTA <i>seasonal vegetables, linguine, choice of datil pepper pomodoro, classic pesto or chardonnay cream sauce</i>	28