

M.O.H

market on houston

Soups & Salads

Poblano Soup | 6
Featured Soup | 5

Garden Salad | Mesculin, roma tomato, sliced mushroom, sweet shredded carrot, English cucumber balsamic | 8
Wedge Salad | baby iceberg, shaved red onion, smoked bacon, roma tomato, blue cheese dressing | 9
Gunter Cobb | Mixed greens, sliced eggs, grilled chicken, smoked ham, avocado, pico, chipotle ranch, tortilla strips | 11
Caesar Salad | chopped romaine, roasted red bell shaved parmesan | 8
Caprese Salad | fresh mozzarella, sliced tomato, balsamic glaze, EVOO, roasted pine nut, fresh basil | 9
Add Chicken \$4 or Shrimp \$6

Sandwiches & Wraps

Grilled Turkey Panini | brie, lingon berry jam, braised red onion, green apple, rocket, sliced sour dough | 10
Smoked Pork Panini | Spicy German mustard, shaved pork loin, grilled red onion, swiss, demi baguette | 10
Southern Fried Chicken Sandwich | Texas toast, roasted poblano & corn mash, bacon gravy | 10
Market Brisket Sandwich | house cured smoked brisket, espresso bbq sauce, Cole slaw, Parker House roll | 9
Gunter Club wrap | smoked ham, mesquite turkey, Applewood bacon, mesculin, tomato, alfalfa sprout, avocado, lemon pepper aioli | 9
Portabella Tacos | portabella, sliced peppers, onions, slaw, pico, guacamole fajita dressing | 8
Seared Ahi Tuna Wrap | ahi tuna, avocado, tomato, spinach, edamame aioli, spinach tortilla | 12
Grilled Cheese | smoked Dorset, shredded mozzarella, provolone, aged swiss | 8
Fried Green Tomato BLT | southern fried green tomato, smoked bacon slices, red tip leaf lettuce, Texas toast, roasted garlic tabasco aioli | 10

Akaushi Beef Burgers & Flatbreads

Texas Akaushi 1909 Burger | tobacco onion, shoestring fries, Muenster, pork belly bacon, French onion bistro sauce | 15
BBQ Brisket Flat | Slow smoked brisket, shredded mozzarella, creamy slaw, spicy ranch | 12
Margherita Flat | fresh sliced mozzarella, basil pesto, sliced roma tomato, shredded parmesan | 12
Pepperoni Flat | blend of Italian cheeses, aged pepperoni, fresh tomato sauce | 12

Large Plates

Bistro Steak | roasted asparagus, house mash, tobacco onion | 16
Pappardelle Pasta | creamy pecorino sauce, grilled chicken, crimini mushroom, sweet peas | 14
Blackened Salmon | Atlantic salmon, wild rice, fried Brussels sprouts | 16
Please allow extra time for all burgers and steaks cooked medium well to well done

Our Philosophy:

We strive to provide an experience & service, utilizing the freshest local highest quality ingredients to create a San Antonio blended culture cuisine for international guests and locals.

Thank you to our Local farms & purveyors:

Homestead Gristmill – Waco, Texas~ Kitchen Pride – Gonzales, Texas

Bella Verdi Farms – Dripping Springs, Texas ~Vital Farms – Austin, Texas

Jenschke Farms – Fredericksburg, Texas ~Heartland Brand Beef – Flatonia, Texas

An 18% gratuity will be added to tables of 6 or more guest, \$3 charge will be added to split plates

Rudy Martinez, Executive Chef | Jennifer Cooley, Executive Sous Chef
Market on Houston | 205 E Houston St | San Antonio, TX | 78205 | 210-554-1409

**consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness*