



# STOCK MARKET

DUELING KITCHENS

1232 BROADWAY | COLUMBUS, GEORGIA

EXECUTIVE CHEF: JUSTIN KNOX  
GENERAL MANAGER: ERIN SWETMON  
PROPRIETOR: BRYANT WALKER

## GET INVESTED



@theduelingkitchens  
RESERVATIONS  
ENCOURAGED  
706 • 507 • 3530

### INITIAL PUBLIC OFFERING

#### MUSSELS & FRITES | 17

roasted tomato | anise | confit fennel

#### JUMBO LUMP CRAB CAKES | 16

lobster bisque | heirloom tomato  
grain mustard

#### MARKET OYSTERS

raw | chargrilled | stuffed

#### BLUE CHIPBOARD | 24

prosciutto | capicola | irish stout salami  
red dragon | cambazola | pecorino | house pickles  
fruit preserves | honeycomb

#### FOIE GRAS SLIDERS | 18

sweet potato biscuit | duck bacon  
blueberry-jalapeño jam

#### ROSEMARY ROASTED BONE MARROW | 16

foraged mushrooms | beurre rouge

#### CRISPY CONFIT DUCK WINGS | 15

sweet and sour chilé gaze | cilantro-lime crema

### DAILY BALANCE

#### HOUSE | 5

local greens | rainbow carrot | heirloom tomato  
cucumber | pickled shallot

#### HEIRLOOM TOMATO & WHIPPED GOAT CHEESE | 8

pecans | honey | balsamic

#### OYSTER & ARUGULA | 11

pecorino | lardon | apple  
bacon-balsamic vinaigrette

#### NASHVILLE HOT CHICKEN | 10

baby spinach | cambazola | heirloom tomato  
cornbread crouton | buttermilk ranch

### DAYTRADER

MARKET OYSTERS | \$1 RAW | \$2 CHARGRILLED

BLUE CRAB & SMOKED JALAPEÑO DIP

MAINE LOBSTER ROLL

BLUE CHIP BOARD

BURGER & FRITES

SMOKED WHITEFISH DIP

PIMENTO ARANCINI

AVAILABLE MONDAY-FRIDAY 4-6

### STOCK YARD

#### BARBECUE BRAISED PORK CHEEK | 28

sweet corn polenta cake | apple slaw  
molasses drippin's

#### BORDER SPRINGS LAMB T-BONE | 37

sweet potato | coconut | cilantro

#### DRY AGED BONE-IN STRIP | 46

fried eggplant | roasted tomato ragout  
balsamic pearls

#### TRUFFLE-STUFFED VEAL CHOP | 56

brie & fine herb risotto | mushroom  
duxelles | truffle bearnaise

#### TOKYO TENDERLOIN | 39

togarashi crust | wasabi whipped  
potato | sticky rice popcorn | foraged  
mushrooms | sweet soy demi glacé

#### FRIED CORNISH HEN | 29

pimento mac and cheese | smothered  
collards | house-smoked bacon | skillet  
cornbread | spicy honey

#### WORCESTERSHIRE GLAZED RIBEYE | 50

squash-eggplant au gratin  
horseradish creme fraiche  
fried shallot straws

### FISH MARKET

#### BRAISED BABY OCTOPUS & GRILLED RED SHRIMP | 28

confit potato | sweet corn | almond  
salsa verde

#### STUFFED FLOUNDER | 36

lobster-ricotta stuffing  
linguine | pumpkin | tarragon  
blistered tomato

#### CHARGRILLED

#### KING CRAB LEGS | 48

low country boil | voodoo butter  
confit garlic

#### PISTACHIO-CRUSTED

#### SEA SCALLOPS | 37

cauliflower | swiss chard | local tomato  
brown butter

#### GRILLED KING SALMON | 34

alabama collards | spaetzle | apple-pear  
slaw | sherry butter

#### FIRE-ROASTED MAINE LOBSTER | 45

ratatouille stuffing | fried green tomato  
lobster-saffron velouté

#### PEACH BOURBON PIE | 10

cream cheese sorbet | candied pecans  
salted caramel

#### PUMPKIN PECAN POPOVER | 11

cinnamon creme fraiche | toasted pecans | white chocolate

#### DARK CHOCOLATE-CHERRY SOUFFLE | 13

bourbon anglaise

### CLOSING BELL

#### LORD GREY POACHED PEAR | 12

brown butter cream | shortbread crust  
dark chocolate ganache | georgia honey

#### DESSERT CHARCUTERIE | 28

s'mores dip | graham cracker | pretzel | biscotti  
fresh fruit | candied pecans | honeycomb