



BAR MERCATO
inspired by our visits to our favorite
European food halls and public markets

BOARDS

CHARCUTERIE & FROMAGE

CHEF'S BOARD 32
chef's selection of 2 cured meats, 2 cheeses
& accoutrement

THE GRANDE BOARD 58
chef's selection of 3 cured meats, 3 cheeses
& accoutrement

- individual selections \$8 per item -

FLATBREADS

MARGHERITA 14
house mozzarella, tomatoes & basil

FUNKY FUNGHI 15
wild mushrooms, pickled peppers, fontina

FIG & PIG 16
prosciutto, blue cheese, fig jam, watercress

FROM THE GARDEN

SPINACH & STRAWBERRIES 16
chevre, pickled fennel, crispy barley,
white balsamic

GREEK SALAD 17 GF
bell pepper, cherry tomato, kalamatas, feta,
pickled red onion, red wine vinaigrette

BALSAMIC & BASIL BURRATA 16
spring vegetables, pea tendrils, crispy sourdough

BAR

MERCATO

DINNER

TO SHARE.....served as ready unless specified

MEZE

PEPPADEWS 8 GF
labneh stuffed sweet & spicy peppers

CITRUS MARINATED OLIVES 12 GF
castelvatanos, kalamatas, roasted garlic & chilis,
marcona almonds

DEVILS ON HORSEBACK 9 GF
bacon wrapped dates, blue cheese, orange glaze

CRISPY FRIED ARTICHOKE 11
spicy saffron aioli

GAMBAS PIL PIL 15
seared shrimp in chili butter, crispy garlic, barcos

ROASTED RED PEPPER HUMMUS 12
vegetable crudité, za'atar pita chips

GRILLED OCTOPUS 15 GF
saffron & white bean stew

CALAMARI FRITO 14
pickled peppers, aioli

***STEAK TARTARE 15**
beet mustard, parmesan toast, fried egg

PIEROGIES 14
pork & beef, potato puree, chimi-tziki™ sauce

BRATWURST 8 GF
peppers, onions, grainy mustard

***TUNA POKE 17**
rice cake a la plancha, avocado mousse, crispy sunchoke

LINGUINE & CLAMS 14/26
vino bianco steamed littlenecks, citrus gremolata

MAINS.....

LAND & SEA

VEGGIE BURGER 16
house made grain burger, cheddar, jalapeño,
silky avocado, lettuce & tomato

***AMERICANO BURGER 18**
Painted Hills beef, American cheese, crispy bacon,
lettuce & tomato, special sauce

***GRILLED SALMON 26**
creamy barley, spring vegetable glacé, beet mustard,
pea shoots

CHICKEN ALLA PUTTANESCA 24 GF
roasted chicken breast, charred broccolini,
nduja butter, fried artichokes

***STEAK-FRITES 28**
marinated bavette, roasted garlic butter,
parmesan truffle fries

PORK SCHNITZEL 25
butter braised cabbage, blue cheese,
strawberry rhubarb mustard

DAILY CATCH mkt price
please ask your server about today's fresh local
seafood selection

SIDES 7

**BALSAMIC BRUSSELS
SPROUTS & BACON**

CHARRED BROCCOLINI

ROASTED CAULIFLOWER

BULLETIN

**BRUNCH SAT & SUN
BREAKFAST & LUNCH
MONDAY-FRIDAY**

Celebrate with us
EVENTS@BARMERCATO.COM

GF: GLUTEN FREE *These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform your server if you or a member of your party has a food allergy or sensitivity.

COCKTAILS

SUNSET IN TORINO 12
Martini & Rossi bitter, Rubino vermouth,
sparkling rosé

CARTE BLANCHE 14
Grey Goose vodka, orgeat, lime, pineapple

LADY OF VERSAILLES 12
Bombay gin, St. Germain, cardamom, lemon,
bubbly

PRICKLY ROSE 13
Mi Campo blanco tequila, rose liquer,
prickly pear, lime

WHAT A MELON 13
Bully Boy vodka, Kleos mastiha, watermelon,
lime, mint

PASSION & SPICE 12
Bacardi cuatro rum, passion fruit,
all spice dram, lime

MOCKTAILS

PASSIFLORA 7
Passion fruit, mint, honey, lime

CACTUS MULE 7
Prickly pear, lime, ginger beer

APERITIF

BITTER & SODA 10
APEROL/ CAMPARI/ LUXARDO BIANCO
BRUTO AMERICANO/ MARTINI & ROSSI BITTER
served with soda

VERMOUTH / NEAT, ROCKS, or SODA 11
ALESSIO BIANCO/ ALESSIO CHINATO/ ALESSIO TORINO
CARPANO BIANCO/ CARPANO ANTICA
MARTINI RISERVA AMBRATO/ MARTINI RISERVA RUBINO
BODEGAS MARTINEZ LACUESTA ROJO

ITALICUS ROSOLIO & SODA 12

BRR

MERCATO

DRINK

BIER

DRAUGHT 16oz unless noted

BIRRA MORETTI Lager, Italy, 4.6% abv 8
KRONENBOURG BLANC Witbier, France, 5% abv 7
SWITCHBACK Amber Ale, VT, 5% abv 7
LORD HOBBO GLORIOUS Pale Ale, MA, 6.5% abv 9
HERETIC JUICER THAN THOU NEIPA, CA, 6.5% abv 13oz 10
MAINE BEER Rotating, ME, 13oz 11

BOTTLES & CANS

- DOMESTIC

BUD LIGHT American lager, MO, 4.2% abv 6
SIXPOINT THE CRISP Pilsner, NY, 5.4% abv, 16oz 8
SAM ADAMS Lager, MA, 5% abv 6
FOOLPROOF LA FERME URBANE Saison, RI, 7.8% abv 11
ALLAGASH WHITE Witbier, ME, 5% abv 9
CISCO 'GRIPAH' Grapefruit IPA, MA, 4.3% abv 7
LAGUNITAS IPA, CA, 6.3% abv 6
FOUNDERS ALL DAY IPA, MA, 4.7% abv 7
DOWNEAST ORIGINAL Cider, MA, 5.1% abv 7

- IMPORTED

ROTHAUSE Pilsner, Germany, 4.9% abv 9
STELLA ARTOIS Pale Lager, Belgium, 5.2% abv 7
ESTRELLA GALICIA Lager, Spain, 5.5% abv 7
DEL DUCATO 'TORRENTE' Pale Ale, Italy, 6% abv 11
WEIHENSTEPHANER Hefewiessbier, Germany, 5.4% abv 9
UNIBROUE LA FIN DU MONDE Belgian Tripel, Canada, 9% abv 12
****VERMOUTH SPIRTZ IN A CAN**
SPREZZA Bianco or Rosso, Italy, 5.2% abv 11

SPARKLING

	GL	BTL
VILLA SANDI Brut Prosecco, DOC	11	44
HOLA Rosé Cava, Spain, NV	10	40
JACQUES PELVAS Brut Blanc de Blancs, Provence, NV		38
TAITTINGER BRUT CHAMPAGNE, NV		90

WHITES

BARONE FINI Pinot Grigio, Valdadige, 2018	11	44
CHATEAU NICOT Sauvignon Blanc, Bordeaux, 2016	12	48
TITUS Grechetto, Umbria, 2016	11	44
RAMON BILBAO Albarino, Rias Baixas, 2017	13	52
FRANCISCAN Chardonnay, Napa, 2016	12	48
CLOS PEGASE Sauvignon Blanc, Carneros, 2017		42
DOMAINE SIGALAS Assyrtiko, Santorini, 2017		55
MAYER AM PFARRPLATZ Rare White Blend, Vienna, 2017		53
CAVE DE LUGNY LES CHARMES Burgundy, 2016		52

ROSÉ

MAISON SALEYA Cotes de Provence, 2018	13	52
BODEGAS MAS QUE VINO, Spain, 2018	12	48
FRESCOBALDI TENUTA AMMIRAGLIA 'ALIE' Tuscany, 2018		60

RED

CONTOUR Pinot Noir, California, 2017	12	48
QUATTRO VENTI Primitivo Puglia, 2017	11	44
PASSERELL Grenache, Catalonia, 2016	12	48
VAN RUTEN Cabernet Sauvignon, Lodi, 2016	13	52
A. CHRISTMANN Spätburgunder, Pflatz, 2015		68
POIANA Barolo, Piedmont, 2014		86
AIDA Montepulciano D'Abruzzo, 2016		45
DELAFORCE Touriga Nacional, Douro, 2015		52
BASTID MIRAFLORS Syrah/Grenache Blend, Cotes du Roussillon, 2014		42
FINCA LA IMPERATRIZ Reserva Rioja 2014		68
REQUIEM Cabernet Sauvignon, Columbia Valley, 2016		65
JORDAN Cabernet Sauvignon, Alexander Valley, 2014		120