



## market table

### brunch

#### a seasonal start

|                               |                                                         |    |                                  |                     |
|-------------------------------|---------------------------------------------------------|----|----------------------------------|---------------------|
| English Pea & Carrot Arancini | parmesan, salsa verde                                   | 9  | Bacon or Breakfast Sausage Links | 8                   |
| Za'atar Phulka                | hummus, chili, sesame marinated eggplant                | 15 | Home Fries                       | leek & asparagus 12 |
| Avocado Toast*                | cucumber, radish, tomatoes, soft boiled egg             | 18 | Old Bay Fries                    | cocktail sauce 13   |
| Baby Beets                    | goat's cheese, horseradish crema, toasted hazelnuts     | 19 | Half Avocado                     | sea salt, lime 7    |
| Little Gems a la Caesar       | garlic crunchies, lemon parmigiano dressing             | 17 | Chicken   Shrimp   Steak*        | 12                  |
| Faroe Island Salmon Tartare*  | chipotle aioli, scallion, crunchy togarashi             | 21 | Warm Buttermilk Biscuit          | 5                   |
| Bibb & Berries Salad          | ricotta salata, toasted almonds, strawberry vinaigrette | 19 | Two Eggs any style*              | 8                   |

#### extras

#### sweet somethings

|                            |                                                |    |
|----------------------------|------------------------------------------------|----|
| Greek Yogurt Parfait       | berry preserves, hazelnut granola, honey       | 14 |
| Cinnamon Vanilla Waffles   | mascarpone crema, almonds, banana foster sauce | 18 |
| Cheesecake Filled Pancakes | strawberry-rhubarb compote, maple syrup        | 17 |
| Flourless Chocolate Cake   | red wine raspberry sauce, spiced chantilly     | 15 |

#### mains

|                            |                                                           |    |
|----------------------------|-----------------------------------------------------------|----|
| Quiche Lorraine            | frisse au lardon, tomato provençal                        | 19 |
| Eggs Benedict*             | spinach, English muffins, ham, hollandaise                | 22 |
| Shakshouka                 | crumbled feta cheese, coriander, aleppo, za'atar phulka   | 21 |
| Market Breakfast*          | two any style eggs, sausage links, home fries, biscuit    | 25 |
| Denver Omelette            | smoked ham, peppers, mushrooms, cheddar, salsa ranchera   | 21 |
| Blackened Shrimp Tacos     | coleslaw, avocado crema, corn salad, mango habanero salsa | 26 |
| Classic Cheeseburger*      | special sauce, lettuce, tomato, caramelized onion, fries  | 22 |
| Huevos Rancheros Tostada   | refried beans, avocado, jalapenos, fried egg              | 18 |
| Chicken Flautas            | tinga, charro beans, crema, salsa tomatillo y guajillo    | 22 |
| Pulled BBQ Brisket Biscuit | pickle salad, french fries                                | 26 |

*Our Private Cellar is Available for Corporate & Social Events*

chef/owner Mike Price

chef de cuisine Dana Beam

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## brunch specialties



### Seasonal Mimosas 17

blueberry lavender | mango



### Mango Tango 20

bourbon, montenegro, cappelletti, mango, coconut



### Market Mary 17

helix vodka, tomato juice, old bay seasoning,

## cocktails



### Carminé 54

mezcal, elderflower, grapefruit, lime 18



### Porch Swing

cappelletti, strawberry, lemon, prosecco 17



### Basil Breeze

vodka, green key herbal liqueur, branca menta, basil, cucumber, lime 19



### Indigo Tonic

neversink gin, lillet, blueberry lavender, tonic 18



### Ruby Rita

spicy reposado tequila, triple sec, citrus hibiscus 18

## zero proof



### Ginger Island

pineapple, ginger beer, demerara, lime 12



### Pushing Daisies

green tea, basil, mint, lime 12



### Sorrel Soda

house-made citrus hibiscus soda 13

## coffee

Four J Coffee 4 Cappuccino 6 Macchiato 5 Espresso 4 Latte 6 Matcha Latte 6 Espresso Martini 20

## wines by the glass



organic



biodynamic

### sparkling

Prosecco Ca' Furlan 'Cuvée Beatrice', NV, Veneto, Italy

14

Brut Rosé Filipa Pato '3B', NV, Bairrada, Portugal



17

Crémant de Bourgogne Clotilde Davenne, NV, Burgundy, France



21

### rosé

Côtes de Provence Château de Pampelonne, 2025, Provence, France

17

### orange

Grillo Di Giovanna 'Camurria,' 2024, Sicily, Italy



17

### white

Grüner Veltliner Stadlmann, 2025, Niederösterreich, Austria



17

Sancerre Renaissance 'Magie des Caillottes', 2023, Loire Valley, France



25

The Clam Bianco - Vernaccia di San Gimignano Cesani, 2024, Tuscany, Italy



16

Vouvray Sec Catherine & Pierre Breton 'La Dilettante', 2024, Loire Valley, France



19

Chardonnay Edith & Ida, 2024, Mendocino County, California



18

### red

The Mary Lane Pinot Noir Intermission Cellars, 2023, Anderson Valley, California



19

Côtes du Rhône Domaine des Escaravilles 'Les Sablières', Rhône Valley, 2022, France



18

Little Owl Rosso - Nero d'Avola & Syrah Di Giovanna, 2023, Sicily, Italy



16

Cabernet Sauvignon Camp, 2023, Sonoma County, California



19

## beer

Athletic Brewing 'Run Wild' Non-Alcoholic IPA Connecticut

8

Rothaus Pils 'Tannenzäpfle' Germany

10

Victory 'Prima' Pilsner Pennsylvania

8

Test Brewery IPA Brooklyn

16

Downeast 'Original Blend' Cider Massachusetts

10

our dedicated beverage director

Lisa Komara