

brunch



market table

chef/partner
Mike Price

chef de cuisine
Dana Beam

a seasonal start

- Butternut Squash Arancini salsa verde, chili, frisée 9
- Hummus crudités, roasted pine nuts, chili 13
- Salmon Tartare* red curry aioli, scallion, crunchy togarashi 16
- Greek Yogurt & Fruit Parfait hazelnut granola, honey 14
- Roasted Red Beets shaved fennel salad, soft herbs, fromage fort, crispy chickpeas 19
- Avocado Toast cucumber, radish, cherry tomatoes, pine nuts 14 *add fried egg* +4*
- Brooklyn Burrata brussels sprouts salad, dried cherries, pistachios, pancetta, smoked balsamic, sourdough 24
- Strawberry & Bibb Salad strawberry vinaigrette, ricotta salata, toasted almonds, radish 18

mains

- Jonah Crab Eggs Benedict* spinach, buttermilk biscuit, avocado, hollandaise 27
- Seasonal Quiche cremini mushrooms, caramelized onions, gruyère, mixed greens salad 21
- Chicken Caesar baby gem, parmesan, focaccia croutons 23
- Turkish Eggs* garlic yogurt, cucumber, chili oil, sesame, pine nuts, house focaccia 18
- Market Breakfast* two organic eggs, sausage links, home fries, salad, buttermilk biscuit 25
- Spinach Omelette* applewood bacon, cheddar, mixed greens salad 19
- Gulf Shrimp Tacos creamy coleslaw, avocado crema, holland chili 11/22
- Smoked Gouda Bacon Cheeseburger* peppercorn aioli, pickled onions & jalapeños, seeded bun, fries 22

something sweet

- Buttermilk Pancakes cheesecake filling, blueberry compote, syrup 18
- Griddled Banana Bread banana foster sauce, mascarpone, almonds 15
- Flourless Chocolate Cake red wine poached pears, spiced chantilly 15

extras

- | | | |
|---|---------------------------|---------------------------------|
| Breakfast Sausage Links 8 | Warm Buttermilk Biscuit 5 | Old Bay Fries cocktail sauce 13 |
| Half Avocado sea salt, lime 7 | Bacon 8 | Home Fries brussels & onion 7 |
| Mixed Greens sherry-shallot vinaigrette 9 | | Two Eggs* any style 8 |

Please ask about our Private Dining Room

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

brunch specialties



Seasonal Mimosas 17

blood orange | lychee



Porch Swing 17

cappelletti, strawberry, lemon, prosecco



Market Mary 17

helix vodka, tomato juice, old bay seasoning,

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 Fouquette 'Cuvée Rosé d'Aurore', 2024, Provence, France 17

orange

Grillo Di Giovanna 'Camurria,' 2024, Sicily, Italy 17

white

Grüner Veltliner Stadlmann, 2024, Niederösterreich, Austria 17

Sancerre Sylvain Bailly 'Chêne Marchand', 2023, Loire Valley, France 25

The Clam Bianco - Vernaccia di San Gimignano Cesani, 2023, Tuscany, Italy 16

Chardonnay Edith & Ida, 2024, Mendocino County, California 18

red

Gamay Domaine la Prebende, 2024, Beaujolais, France 17

The Mary Lane Pinot Noir Intermission Cellars, 2023, Anderson Valley, California 19

Barbera d'Alba Punset, 2023, Piedmont, Italy 18

Little Owl Rosso - Nero d'Avola & Syrah Di Giovanna, 2022, 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 12

Victory 'Prima' Pilsner Pennsylvania 8

Test Brewery 'The Dawn of Man' IPA Brooklyn 16

Downeast 'Original Blend' Cider Massachusetts 10

cocktails



Carmine 54

mezcal, elderflower, grapefruit, lime 17



Basil Breeze

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



Ruby Rita

reposado tequila, triple sec, spiced hibiscus 18



Magic Hour

neversink gin, cocchi rosa, blood orange, demerara, egg white 19



Bourbon Street

brown butter washed bourbon, vanilla, spiced simple, black walnut bitters 20

zero proof



Ginger Island

pineapple, ginger beer, demerara, lime 12



Sorrel Soda

house-made spiced hibiscus soda 13

coffee

Four J Coffee 4

Cappuccino 6

Macchiato 5

Espresso 4

Latte 6

Matcha Latte 6

our dedicated beverage director

Lisa Komara