



market table

Mother's Day Brunch

two course prix fixe

48pp

first course family style

Lobster Bisque crème fraiche

Smoked Salmon Toast* pumpernickel, everything egg salad

English Pea & Carrot Arancini salsa verde

second course choose one

Quiche Lorraine frisée au lardon, tomato provençal

Cinnamon Vanilla Waffles mascarpone cream, banana foster sauce

Eggs Benedict* braised spinach, taylor ham, buttermilk biscuit, hollandaise

Buttermilk Pancakes cheesecake filling, strawberry rhubarb compote, NY maple syrup

Cod Tacos & Lobster Pico de Gallo baja coleslaw, corn salad, avocado crema, holland chili

Pesto Chicken Paillard warm haricot vert-potato salad, milled salsa cruda

Classic Cheese Burger* caramelized onions, farmhouse cheddar, old bay fries

Mushroom & Asparagus Scramble* truffle burrata fettunta

Spinach Lasagne béchamel, porcini mushroom ragù

extras 11ea

Cheesy Spinach Grits farmhouse cheddar

Home Fries leek & asparagus

Two Eggs* any style

Side Sausage Links or Bacon

Buttermilk Biscuit raspberry jam

Avocado Toast cucumber, blistered tomatoes, pine nuts

chef/partner 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

blood orange | lychee

 Porch Swing 17

cappelletti, strawberry, lemon, prosecco


 Market Mary 17

helix vodka, tomato juice, old bay seasoning,


cocktails

 Carmine 54

mezcal, elderflower, grapefruit, lime 17

 Basil Breeze

vodka, green key herbal liqueur, branca 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

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  20

rosé

Côtes de Provence Château de Pampelonne, 2025, 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, 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 Intermision Cellars, 2023, Anderson Valley, California  19

Côtes du Rhône Domaine des Escaravailles 'Les Sablières', 2022, Rhône Valley, 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 'Nature of Water' DPA Brooklyn 16

Downeast 'Original Blend' Cider Massachusetts 10