



market table

Easter Brunch

two course prix fixe

45pp

first course family style

Smoked Salmon Toast* pumpernickel, everything egg salad

English Pea & Carrot Arancini salsa verde

Cacio e Pepe Frico potato, caramelized onion

second course choose one

Shrimp & Grits étouffée, tasso, grilled spring onions

Sunny Side Burger* bacon, smoked gouda, french fries

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

Oyster Mushroom & Asparagus Scramble* truffle burrata fettunta

Buttermilk Pancakes cheesecake filling, strawberry rhubarb compote, syrup

Torta di Pasqua herbed ricotta, pancetta, salami, boiled eggs, arugula salad

Mexican Avocado Toast* any style egg, radish pico de gallo, pepita pesto

Cinnamon Vanilla Waffles mascarpone cream, banana foster sauce

Seafood Crepe Imperial marinated asparagus, mornay gratinée

extras 11ea

Greek Yogurt & Fruit Parfait hazelnut granola, honey

Leek Home Fries pepperonata

Two Eggs* any style

Side Sausage Links or Bacon

Croissant raspberry cream cheese spread

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 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

Côtes du Rhône Domaine des Escaravailles 'Les Sablières', Rhône Valley, France  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 10

Victory 'Prima' Pilsner Pennsylvania 8

Test Brewery 'The Dawn of Man' IPA Brooklyn 16

Downeast 'Original Blend' Cider Massachusetts 10