

# brunch



## market table

chef/partner

Mike Price

sous chef

Dana Denniston

## a seasonal start

- Avocado Toast cucumber, radish, tomato raisin, pine nuts 13 *add fried egg +3*
- Baby Gem & Beet Salad blue cheese, pears, beet vinaigrette, candied pecans 18
- Fennel & Apple Salad red holland chili, shaved celery, pistachios, grana padano 17
- Brooklyn Burrata butternut carpaccio, figs, baby arugula, vanilla-balsamic, sunflower seeds 21

## brunch eggs

- Jonah Crab Eggs Benedict tuscan kale, buttermilk biscuit, avocado, béarnaise 23
- Turkish Eggs garlic yogurt, cucumber, chili oil, sesame, pine nuts, house focaccia 17
- Market Breakfast two organic eggs, sausage patties, home fries, salad, buttermilk biscuit 21
- Potato Hash Brown spiced pork sausage, béarnaise, fried organic egg, scallion 20
- Cauliflower Omelette applewood bacon, gruyère, mixed green salad 18
- Mushroom Toast spicy mayo, crispy mushroom, fried egg, radish, aleppo 19

## something savory

- Delicata Risotto brussel leaves, crispy onions, parmesan, herbs 24
- Spicy Grilled Gulf Shrimp Taco corn tortilla, cabbage slaw, mango salsa, chipotle aioli 11/22
- Smoked Gouda Bacon Cheeseburger\* peppercorn aioli, pickled onions & jalapeños, seeded bun, fries 21
- Chicken & Scallion Waffle hot honey, bourbon maple syrup 20
- Pumpkin Panisse rosemary brussels, delicata squash, cranberry mostarda 28

## something sweet

- Cinnamon Waffle mascarpone, brown sugar, syrup 13
- Griddled Banana Bread banana foster sauce, mascarpone cream, almonds 13
- Dark Chocolate Crèmeux cardamom anglaise, candied pears, chocolate tuile 14
- Apple Tatin sablé, cranberry purée, apple gelato 13
- Daily Muffin 9

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## extras

- |   |                           |                                 |
|---|---------------------------|---------------------------------|
| Grilled Breakfast Sausage Patties 8       | Warm Buttermilk Biscuit 5 | Two Eggs* any style 8           |
| Home Fries with Brussels 9                | Seasonal Fruit 8          | Half Avocado sea salt, lime 7   |
| Mixed Greens sherry-shallot vinaigrette 8 | Bacon 7                   | Old Bay Fries cocktail sauce 10 |

Please ask about our Private Dining Room

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

# cocktails



## Persephone Spritz

cocchi rosa, casoni, pamplemousse, pomegranate, prosecco 17



## Blushing Pear

greenhook gin, cardamaro, pear, mulled wine syrup, chocolate bitters 18



## Lions in Wardrobes

scotch, pistachio orgeat, pineapple, saffron, tobacco bitters 18



## Pomodore Punch

clarified milk punch: tequila, black tea, orange clove oleo, cognac, amaro nonino 17



## Darkwing Duck

duck fat washed rye, montenegro, method sweet vermouth, calvados, cardamom 19



## State of Mind

bourbon, blood orange, allspice, cabernet foam 19



## Gingerbread Lane

smoked old-fashioned: brown butter washed ft hamilton bourbon, barrow's ginger liqueur, gingerbread syrup, black walnut 20



## Buñuelos

hot buttered coffee infused mezcal, vanilla, ancho, cinnamon sugar 17

# beer

Athletic Brewing Co. Non-Alcoholic IPA Connecticut 7

Rothaus Pils Tannenzäpfle Germany 9

Collective Arts 'Life in the Clouds' NE IPA Canada 12

Torch & Crown 'Transverse' Autumn Ale New York

Victory Prima Pilsner Pennsylvania 8

Torch & Crown Fruited Sour New York 12

Brooklyn Cider House 'Bone Dry' Cider New York 10

# coffee

Four J Coffee 4

Cappuccino 5

Macchiato 5

Espresso 4

Latte 5

# wines by the glass

organic biodynamic

## sparkling

Prosecco Ca' Furlan 'Cuvée Beatrice', NV, Veneto, Italy 14

Brut Nature Rosé Le Vigne di Alice, NV, Veneto, Italy 16

Crémant de Bourgogne Clotilde Davenne, NV, Burgundy, France 18

## rosé

Côtes de Provence Rosé Pampelonne, 2022, Provence, France 16

Gamay Rosé Folk Machine, 2022, Arroyo Seco, California 15

## orange

Pinot Gris Blend Stolpman 'Love You Bunches', 2022, SB, California 18

## white

Grüner Veltliner Stadlmann, 2021, Niederösterreich, Austria 15

Sancerre Sylvain Bailly 'Chêne Marchand', 2022, Loire Valley, France 20

Vouvray Sec Breton 'La Dilettante', 2022, Loire Valley, France 18

Chardonnay Poco a Poco 'Ghianda Rose', 2021, Mendocino, California 16

## red

Pinot Noir Land of Saints, 2022, Central Coast, California 19

Fleurie Domaine Yohan Lardy 'Le Vivier', 2022, Beaujolais, France 18

Saumur-Champigny Hureau 'Les Fevettes', 2019, Loire Valley, France 19

Little Owl Rosso Di Giovanna, 2020, Sambuca di Sicilia, Sicily 15

Cabernet Sauvignon Hardin, 2021, Napa Valley, California 24

our dedicated beverage director

Lisa Komara