

brunch



market table

chef/partner

Mike Price

chef de cuisine

Dana Beam

a seasonal start

English Pea Arancini salsa verde, chili, frisée 9

Spring Onion Hummus crudités, roasted pine nuts, chili 13

Salmon Tartare* red curry aioli, spring onion, crunchy togarashi 16

Greek Yogurt & Fruit Parfait hazelnut granola, honey 14

Roasted Beet Tartare capers, dijon vinaigrette, charred cipollini, herbs, seed crackers 18

Avocado Toast cucumber, radish, cherry tomatoes, pine nuts 14 add fried egg* +4

Brooklyn Burrata summer melon, basil emulsion, pistachios, pancetta, smoked balsamic, sourdough 23

Baby Gem Salad buttermilk ranch dressing, snow peas, cheddar, crispy onions, radish 18

mains

Jonah Crab Eggs Benedict* spinach, buttermilk biscuit, avocado, hollandaise 27

Seasonal Quiche asparagus, 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

Lavender Panna Cotta cherry gin compote, toasted pistachios 13

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 corn & 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

passion fruit | pineapple



Sandìa Spritz 17

watermelon cordial, prosecco, mint



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

Rosé Frizant Mas de Daumas Gassac, 2023, Languedoc, France 17

Crémant de Bourgogne Clotilde Davenne, NV, Burgundy, France 20

rosé

Côtes de Provence Rosé Château de Pampelonne, 2024, Provence, France 17

orange

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

white

Chasselas Doré The Eyrie Vineyards, 2023, Dundee Hills, Oregon 17

Sancerre Sylvain Bailly 'Terroirs' 2024, Loire Valley, France 22

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

Chardonnay Edith & Ida, 2022, Mendocino County, California 18

red

Nerello Mascalese Di Giovanna, 'Filia', 2024, Sicily, Italy 17 served chilled

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

Grenache Blend Brij 'Oso Rouge', 2024, San Luis Obispo Coast, California 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 Co. Non-Alcoholic IPA Connecticut 7

Rothaus Pils Tannenzäpfle Germany 10

Victory Prima Pilsner Pennsylvania 8

Negra Modelo Mexico 9

Fiddlehead Hazy IPA Vermont 9

cocktails



Carmine 54

mezcal, elderflower, grapefruit, lime 17



The Cherry Orchard

vodka, cherry blossom vermouth, yuzu, lemon, peychaud bitters 20



Don Quixote

tequila, gochujang, pineapple, lime, honey 18



Call Me By Your Name

neversink gin, lillet blanc, peach, lemon, jasmine florets 19



Black Mamba

pisco, passion fruit, strega, lime, egg white, 18



Run For The Roses

smoked old fashioned; rose-infused bourbon, angostura, cherry wood smoke 19

zero proof



Ginger Island

pineapple, ginger beer, demerara, lime 12



Crimson & Clover

strawberry, elderflower sparkling, basil 13

coffee

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

our dedicated beverage director

Lisa Komara