



market table

Focaccia olive oil, rosemary 5 ea.

dinner specials

first

Seafood Spaghetti* mussels, shrimp, clams, natural broth 26 | 46

Autumn Panzanella Jersey tomatoes, burrata, basil olivada, balsamic 24

second

Flounder Française spinach, crunchy potatoes, lemon-caper butter 38

Sliced Brisket vegetable-mushroom stew, horseradish crema 42

appetizers

Roasted Cauliflower Bisque bacon, leeks, poblanos, red cheddar 18

Eggplant Parmesan zesty tomato ragù, whipped ricotta, arugula, pesto 24 | 38

Union Square Market Gems seasonal vegetable salad, herbed MT rosé vinaigrette 21

Mushroom Risotto truffle, organic egg yolk, aged parmesan, crunchy onion 28

Marinated Feta garbanzo salad, cucumbers, kalamata olives, lemon 22

Goat's Cheese Gnocchi ratatouille, tomato provençal 26 | 38

entrées

Crispy Bell & Evans Chicken sweet potato salad, hazelnut brown butter 34

Petit Filet Mignon* farmhouse cheddar pommes aligot, pearl onion agro e dolce 46

Dijon Faroe Island Salmon* grilled bok choy, pickled hon-shimeji mushrooms, citrus dashi 38

Grilled Local Sea Bream Filet melted leeks, shiitake, edamame, concord grape jus 42

Crunchy Pork Cutlet* German potato salad, gravy, radish-apple sauerkraut 36

seasonal vegetables

Bok Choy chile, sesame, oyster sauce 14

Corn off the Cobb Mexican style, aioli, lime, cotija 16

Cauliflower raisins, pine nuts, sherry gastrique 17

Old Bay French Fries cocktail sauce 15

Our Private Cellar is Available for Corporate & Social Events

Mike Price

Joey Campanaro

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

cocktails

-  Carmine 54
mezcal, elderflower, grapefruit, lime 18
-  Orchard Spritz
cocchi americano, lillet, pear, prosecco 17
-  Jolene
vodka, montenegro, concord grape, rosemary 19
-  Black Mamba
pisco, passion fruit, strega, lime, egg white 18
-  Indigo Tonic
neversink gin, lillet, blueberry lavender, tonic 18
-  Ruby Rita
reposado tequila, triple sec, spiced hibiscus 18
-  Little Sparrow
neversink apple apéritif, rye, spiced maple 19
-  Bourbon Street
brown butter washed bourbon, vanilla, spiced demerara, black walnut bitters 20

zero proof

-  Islands in the Stream
passion fruit, ginger beer, demerara, lime 12
-  Pushing Daisies
green tea, mint, 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 Espresso Martini 20

wines by the glass

 organic  biodynamic

sparkling

- Prosecco Ca' Furlan 'Cuvée Beatrice', NV, Veneto, Italy 15
- Brut Rosé Filipa Pato '3B', NV, Bairrada, Portugal  17
- Crémant de Bourgogne Clotilde Davenne, NV, Burgundy, France  21

rosé

- Market Table Rosé - Grenache Blend Topsy Rose Wines, 2025, Napa Valley, California  17

orange

- Grillo Di Giovanna 'Camurria,' 2025, Sicily, Italy  17

white

- Grüner Veltliner Stadlmann, 2025, Niederösterreich, Austria  17
- Sancerre Renaissance 'Magie des Caillottes', 2023, Loire Valley, France  25
- The Clam Bianco - Vernaccia di San Gimignano Cesani, 2024, Tuscany, Italy  18
- Vouvray Sec Catherine & Pierre Breton 'La Dilettante', 2024, Loire Valley, France  19
- Chardonnay Edith & Ida, 2025, Mendocino County, California  19

red

- Red Blend Ampeleia 'Unlitro', 2024, Costa Toscana, Tuscany, Italy *served chilled*  16
- The Mary Lane Pinot Noir Intermission Cellars, 2023, Anderson Valley, California  21
- Little Owl Rosso - Nero d'Avola & Syrah Di Giovanna, 2023, Sicily, Italy  17
- 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 IPA Brooklyn 16
- Downeast 'Original Blend' Cider Massachusetts 10

our dedicated beverage director

Lisa Komara

9.23.2026