



market table

brunch

- English Pea & Carrot Arancini salsa verde, chili, frisée 9
Hummus crudités, roasted pine nuts, chili 13
Salmon Tartare* chipotle aioli, scallion, crunchy togarashi 16
Greek Yogurt Parfait hazelnut granola, berries, honey 14
Baby Beets goat's cheese, horseradish crema, hazelnuts 19
Avocado Toast cucumber, radish, cherry tomatoes, pine nuts 14 add fried egg* +4
Brooklyn Burrata cherry tomatoes, basil, pancetta, smoked balsamic, sourdough 24
Bibb & Berries Salad ricotta salata, toasted almonds, strawberry vinaigrette 21
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- 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
Classic Cheeseburger* special sauce, lettuce, tomato, caramelized onion, fries 22
Buttermilk Pancakes cheesecake filling, strawberry-rhubarb compote, syrup 18
Griddled Banana Bread banana foster sauce, mascarpone, almonds 15

extras

Flourless Chocolate Cake red wine poached pears, spiced chantilly 15

- Breakfast Sausage Links 8 Warm Buttermilk Biscuit 5 Two Eggs* any style 8
Half Avocado sea salt, lime 7 Bacon 8 Old Bay Fries cocktail sauce 13
Mixed Greens sherry-shallot vinaigrette 9 Home Fries asparagus & leeks 7

chef/partner Mike Price chef de cuisine Dana Beam

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

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, bianca 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 21

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

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 Escaravaillles 'Les Sablières', Rhône Valley, 2022, 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' DIPA Brooklyn 16

Downeast 'Original Blend' Cider Massachusetts 10