



market table

cocktails

- Apricot Bellini *prosecco, apricot brandy, apricot purée* 13
Bloody Mary *a classic made with vodka & fresh horseradish* 15
Good Morning, Sunshine *cocchi rosa, prosecco, bergamot bitters* 14
After Eight *branca menta, chocolate liqueur, coffee & whipped cream* 14
Farm Boy *bourbon, house-made seasonal shrub, lemon, soda* 16
Wild Horse *fino sherry, aperol, cocchi americano, sparkling* 14
One & Only *gin, lavender, meyer lemon, honey* 16
True Blood *vodka, beet, lemon, fennel* 16

beer

- Peroni, Italy 7
Allagash White, Maine 8
Anchor Porter, California 8
Hitachino White Ale, Japan 12
Victory Prima Pils, Pennsylvania 8
Bell's 'Two Hearted' IPA, Michigan 8
Doc's Draft Hard Apple Cider, New York 8
Eric Bordelet Poiré 'Authentique' Cider, France 12/48
Clausthaler Non-Alcoholic, Germany 7
Sam Smith Nut Brown Ale, England 9
Narragansett Lager, Rhode Island 6
Six Point Sweet Action, New York 8
Dale's Pale Ale, North Carolina 6

coffee

- latte 6
espresso 5
macchiato 5
cappuccino 6
four j coffee 5

tea

- chamomile citrus
organic breakfast
organic green dragon
organic darjeeling estate
organic earl grey
decaf earl grey
mint melange

beverage

- limonata, aranciata 5
oj, grapefruit, cranberry 5
coke, diet coke, sprite, ginger ale 5
iced tea, lemonade, arnold palmer 5

House Made Hot Cocoa *mexican chocolate & whipped cream* 7

brunch

Roasted Vegetable Falafel 18

arugula, cucumber, tzatziki, feta

Poached Organic Eggs & Ham* 14

kale, buttermilk biscuit and hollandaise

Ham Flannel Hash* 15

sunny market egg

Asparagus & Spicy Sopressata Flatbread 19

pesto, whipped ricotta, grana padano

Forest Scramble 17

spinach, mushrooms, fontina, truffle, baby gem salad

Roasted Turkey Club 16

multigrain, avocado, bacon, lettuce and tomato

Pan Crisped Cornish Hen 24

sweet pea risotto, burst tomatoes, roasted chicken jus

Marinated Hanger Steak Tacos 8ea

re-fried beans, sliced avocado and tomatillo salsa

The Cheeseburger* 18

shredded farm cheddar, onions, pickles and fries

Buttermilk Pancakes 12

strawberries, pistachios, NY maple syrup

Belgian Waffle 13

seasonal berry sauce, almond butter and vanilla cream

seasonal vegetables

Market Beet Salad 15

goat's cheese, hazelnuts, horseradish crema, soft herbs

Gem Lettuce & Asparagus Salad 15

pickled rhubarb, green goddess, pumpernickel

Lemon Pepper Broccoli 12

cheddar gratin, toasted garlic breadcrumbs

Grilled Asparagus 14

lemon truffle aioli, crispy parmesan

Roasted Mushroom Chinois 13

scallion, ginger, sesame

Arugula & Strawberries 13

balsamic pine nuts, ricotta salata

Roasted Market Carrots 11

spiced yogurt, pistachios

the brunch stuff

Bacon 7

Egg *any style* 3

Seasonal Fruit 8

Leek Homefries 8

Multigrain Toast 3

Buttermilk Biscuit 4.50

Breakfast Sausage Links 7

Half an Avocado *sea salt, lime* 4

Old Bay Spiced Fries *cocktail sauce* 7

Quinoa Hushpuppies *tarragon aioli* 11

Mike Price & Joey Campanaro

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

wines by the glass

sparkling

Prosecco, *Ca' Furlan 'Cuvee Beatrice', NV, Veneto, Italy* 12

Cava Brut Rosat *Raventos i Blanc 'de Nit', 2014, Penedés, Spain* 16

Crémant du Jura Brut, *Benoit Mulin, NV, Jura, France* 17

white

Picpoul de Pinet *Demoiselles de Castelnaud, 2015, Languedoc-Roussillon, France* 11

Verdicchio dei Castelli di Jesi *Andrea Felici, 2016, Marche, Italy* 13

Riesling *Peter Lauer 'Barrel X', 2016, Saar, Germany* 14

Sauvignon Blanc *Maître-de-Chai 'Herron Vineyard', 2015, Sonoma Mountain, California* 15

Viognier *Di Giovanna, 2015, Sambuca di Sicilia, Sicily, Italy* 15

Mâcon Blanc *Domaine Olivier Merlin 'La Roche Vineuse', 2015, Burgundy, France* 16

rosé

Côtes du Rhône Rosé *Domaine La Manarine, 2016, Southern Rhône, France* 12

Côtes de Provence Rosé *Château de Pampelonne, 2015, Provence, France* 14

red

Barbera d'Alba *Punset, 2015, Piedmont, Italy* 13

Nero D'Avola *Fondo Antico, 2015, Sicily* 13

Saumur Champigny *Chateau du Hureau 'Tuffe', 2013, Loire Valley, France* 14

Pinot Noir *Evesham Wood, 2014, Eola-Amity Hills, Oregon* 18

Cabernet Sauvignon *Hardin, 2015, Napa Valley, California* 20

*we specialize in corporate & social events
please ask about our **Private Dining Room***