



appetizers

Grilled Octopus 18

fingerlings, chorizo, frisée, olive purée

Chicken Liver Mousse Crostini 14

port wine cherries, pickled shallots

Gem Lettuce & Asparagus Salad 15

pickled rhubarb, green goddess, pumpernickel

Spinach Gnocchi 17

fava beans, mushrooms, tomato provençal, parmesan broth

Fritto Misto 16

calamari, lemon, artichokes, black garlic aioli

Braised Beef Short Rib Sliders 2pc. 14

ranch coleslaw, pepperoncini

Asparagus Soup 15

maitake mushrooms, meyer lemon crema

Iced East Coast Oysters* 4ea

champagne-chili mignonette

market table

seasonal vegetables

Sautéed Snow Pea Chinois 15

scallion, ginger, sesame

Roasted Market Carrots 11

spiced yogurt, pistachios

Old Bay Spiced Fries 8

cocktail sauce

Grilled Asparagus 14

sunny egg, frisée, garlic chips

English Pea Arancini 13

charred spring onion crema

Arugula & Strawberries 12

balsamic toasted pine nuts, ricotta salata

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bread service available upon request
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market table t-shirt 25

Mike Price & Joey Campanaro

we specialize in corporate & social events

entrées

Lamb Shank 38

kale polenta, apricots, rosemary jus

Broiled Spring Flounder 36

romesco aioli, green beans, toasted almond

Whole Fish with Garlic & Herbs 35

wilted greens, charred lemon, crab & leek brown butter

Grilled Organic Salmon* 33

grapefruit, fennel, castelvetrano olives, campari emulsion

Hampshire Pork Porter House* 32

fingerlings, bacon vinaigrette, wild dandelion, red wine

Pan Roasted Bell & Evans Chicken 28

fontina fondue, asparagus, garlic jus

Slow Basted Monk Fish 34

carrot purée, snow peas au pistou

Sangria Hanger Steak* 38

spinach, patatas bravas

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