

appetizers

Grilled Octopus 18

fingerlings, chorizo, frisée, olive purée

Butternut Squash Soup 13

date-ginger chutney, bacon crème, pecans

Squash & Honey Crisp Salad 15

lolla rosa, grapes, pepita salsa verde, pecorino

Lightly Cured Organic Salmon* 16

chopped egg & dill gribiche, radish, pumpnickel

Market Beet Salad 16

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

Spiced Lamb Merguez Sliders* 2pc. 14

cucumber tzatziki, arugula, roasted baby eggplant

Ricotta Cavatelli 17

broccoli pesto, tomato provençal, fried salami

Crunchy Clam Strips 14

coriander - chipotle aioli



market table

seasonal vegetables

Sautéed Mushroom Chinois 15

scallion, ginger, sesame

Acorn Squash 13

hot honeyed pecans, pepperpress

Old Bay Spiced Fries 8

cocktail sauce

Cauliflower 12

toasted pine nuts, sherry gastrique

Brussels Sprouts 14

sweet and sour pickled apples, bacon

Lemon Pepper Broccoli 13

cheddar gratin, garlic breadcrumbs

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bread service available upon request
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Mike Price & Joey Campanaro

we specialize in corporate & social events

entrées

Lamb Shank 38

kale polenta, dates, rosemary jus

Broiled Cod Imperial* 36

peeky toe crab, grilled cabbage agro dolce

Slow Basted Monk Fish* 34

parsnip mousse, brussels sprouts, beurre rouge

Whole Fish with Garlic & Herbs* 35

swiss chard, hakurei turnips, charred lemon, pickled peppers

Pan Roasted Bell & Evans Chicken 28

warm sweet potato salad, bok choy, hazelnut brown butter

Hampshire Pork Porter House* 32

fingerlings, bacon vinaigrette, wild dandelion, red wine

Grilled Organic Salmon* 33

creamed leeks, shiitake, balsamic, crunchy shallots

Sangria Hanger Steak* 38

spinach, patatas bravas

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