



market table

seasonal vegetables

Sautéed Mushroom Chinois 15
scallion, ginger, sesame

Acorn Squash 13
hot honeyed pecans, peppercress

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

appetizers

Butternut Squash Soup 13
date-ginger chutney, bacon crème, pecans

Squash & Honey Crisp Salad 15
lolla rosa, grapes, pepita salsa verde, pecorino

Avocado Toast 13
cucumbers, pistachios, lime, pimienta espelette

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

entrées

Braised Lamb & Butternut Squash Flatbread 20
swiss chard, whipped ricotta, salsa verde

Roasted Vegetable Chili 18
queso fresco, lime crema, corn bread muffin

Grilled Organic Salmon Niçoise* 23
haricot verts, fingerlings, olives, chopped egg

Crispy Fried Chicken Sandwich 19
spicy mayonnaise, lettuce, pickles, zesty potato chips

The Cheeseburger* 18
shredded farm cheddar, caramelized onions, fries

Broccoli, Mushroom & Fontina Quiche 14
arugula, sherry shallots, tomato provençal

Hanger Steak Tacos* 6ea
guacamole, salsa ranchera

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