

brunch

a seasonal start

Muffin of the Day 9

Iced East Coast Oysters* seasonal mignonette 4 ea.

Avocado Toast cucumber, lime, pistachio, pimienta aleppo 13

Red Romaine Lettuce ricotta salata, black radish, pine nuts, strawberry vinaigrette 16

Roasted & Raw Beet Salad za'atar yogurt, fried chickpeas, urfa spiced honey, soft herbs 16

Crispy Calamari Salad creamy coriander dressing, chickories, pickled red onions, peppers 17

Arugula-Watermelon Salad burrata, snap peas, heirloom tomato, pickled rind, lemon vinaigrette 18

brunch eggs

Poached Organic Eggs Benedict buttermilk biscuit, grilled ham, spinach, brown butter hollandaise 18

Taco Mañanero black beans, guacamole, scrambled organic eggs, cheddar cheese, salsa ranchera 8/16

Guajillo-Braised Hampshire Pork Chilaquiles fried organic egg, cotija cheese, cilantro 18

Market Breakfast two organic eggs, espositos sausage, home fries, salad, buttermilk biscuit 21

Mushroom & Spinach Omelette feta, mixed green salad 16

something savory

Black Garlic Cavatelli spicy sausage, cherry tomato, ricotta, herb bread crumbs 25

Grilled Faroe Island Salmon* grenada pepper coulis, grilled asparagus, mizuna, peach relish 26

Artichoke & Mushroom Barigoule white wine braised, roasted pepper, herb quinoa, cremini chips 27

Spicy Grilled Gulf Shrimp Taco house-made corn tortilla, cabbage slaw, mango salsa, chipotle aioli 11/22

Farmhouse Cheddar Cheeseburger* caramelized onions, white cheddar, pickles, fries, brioche bun 21

something sweet

Buttermilk Waffle seasonal berry sauce, vanilla cream, maple syrup 13

Short Stack buttermilk pancakes, plum compote, toasted almonds, bourbon maple syrup 12

Flourless Chocolate Cake espresso chantilly, dark chocolate ganache 10

extras

Home Fries 9

Grilled Breakfast Sausage Links 7

Mixed Greens sherry-shallot vinaigrette 8

Warm Buttermilk Biscuit 4

Multigrain Toast 3

Seasonal Fruit 8

Bacon 7

Two Eggs* any style 9

Half Avocado sea salt, lime 5

Old Bay Fries cocktail sauce 8



market table

chef de cuisine

Patrick Ryan

sous chef

Dana Denniston

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

coffee

Four J Coffee 4 Cappuccino 5 Macchiato 5 Espresso 4 Latte 5 Cold Brew 6

cocktails 17 ea

Till Dawn vodka, lemon, campari, orange
 Moonstruck empress gin, alb vodka, lillet, lichi li, lychee ice
 Rosé Sangria rosé, strawberry, orgeat, orange blossom, lemon
 El Fantasma mezcal, elderflower, lime, grapefruit, black lava salt
 Espresso Martini shanky's whip, vodka, espresso, simple syrup 20
 Passion Pit rum, barrows ginger liqueur, lime, passion fruit, ginger beer
 Ch-ch-ch-cherry Bomb bourbon, allspice dram, cherry heering, lime
 Hello Darling collective arts rhubarb hibiscus gin, rhubarb, cucumber tonic
 The Upper Hand tequila, casoni, lemon, orange, ancho reyes, apricot liqueur, egg white
 Graceland bacon peanutbutter washed bourbon, marshmallow liqueur, banana liqueur, walnut bitters, smoked with pecan wood



tea · juice · soda 5 ea

Hot Mighty Leaf Teas
 OJ · Grapefruit · Cranberry
 Iced Tea · Lemonade
 Arnold Palmer
 Ginger Ale · Sprite
 Coke · Diet Coke


wines by the glass

 organic  biodynamic

sparkling

Prosecco Ca' Furlan 'Cuvee Beatrice', NV, Veneto, Italy 14/56
 Brut Nature Rosé Le Vigne di Alice, NV, Veneto, Italy  16/64
 Crémant de Bourgogne Clotilde Davenne, NV, Burgundy, France  18/72



rosé

Côtes de Provence Rosé Château de Pampelonne, 2021, Provence, France 16/64
 Gamay Rosé Edmunds St. John 'Bone-Jolly', 2021, El Dorado County, California  17/68
 Pinot Noir Rosé Rocamadre, 2021, Mendoza, Argentina 14/56

orange

Torrentés Via Revolucionaria 'Brutal', 2019, Mendoza, Argentina 18/72

white

Albariño Granbazan 'Etiqueta Verde', 2020, Rias Baixas, Spain 15/60
 Sancerre Sylvain Bailly 'Terroirs', 2021, Loire Valley, France 18/72
 Riesling Trocken Gunderloch 'Estate vom Roten Schiefer', 2019, Rheinhessen, Germany  16/64
 Chenin Blanc ~ Vouvray Sec Domaine Champalou, 2020, Loire Valley, France 17/68
 Chardonnay Camp, 2021, Sonoma County, California  16/64

red

Gamay ~ Beaujolais Domaine Charnay, 2020, Beaujolais, France ~ served chilled  14/56
 Pinot Noir Gothic, 'Nevermore', 2018, Willamette Valley, Oregon  18/72
 Barbera d'Alba Punset, 2020, Piedmont, Italy  14/56
 Little Owl Rosso Di Giovanna, 2019, Sambuca di Sicilia, Sicily 15/60
 Bordeaux Blend ~ Médoc Château Sipian, 2019, Bordeaux, France  18/72
 Grenache Blend Le Roc des Agnes 'Segna De Cor', 2019, Côtes Catalanes, Roussillon, France  17/68

beer

Torch & Crown Fruited Sour 'Ambassador' New York	12	Victory Prima Pilsner Pennsylvania	8
Doc's Draft Hard Apple Cider New York		8 Talea 'Playing Favorites' IPA New York	12
Torch & Crown Hazy Session IPA 'Intersect' New York	10	Talea Hazy IPA 'Sun Up' New York	12
Athletic Brewing Co. Run Wild N/A IPA Connecticut	7	Rothaus Pils Tannenzäpfle Germany	9
Departed Soles 'GoodbIPA' New Jersey *GF	10	Torch & Crown 'Stoop' Lager New York	10