

brunch



market table

a seasonal start

- Avocado Toast cucumbers, pistachios, lime, pimienta aleppo 13
- Iced East Coast Oysters* honeycrisp apple-ginger mignonette 4 ea.
- Brooklyn Burrata & Grapes arugula, toasted almonds, charred baguette 16
- Butter Lettuce Salad watermelon radish, pumpernickel croutons, green goddess 15
- Roasted Beets horseradish crema, soft herbs, hazelnuts, goats' cheese 16

brunch eggs

- Poached Organic Eggs Benedict multigrain toast, grilled ham, black kale, brown butter hollandaise 17
- Guajillo Braised Hampshire Pork Chilaquiles fried organic egg, cotija cheese, cilantro 18
- Market Breakfast two organic eggs, espositos sausage, brussels & leek homefries, salad, buttermilk biscuit 21
- Tacos Mañanero black beans, guacamole, organic scrambled eggs, cheddar cheese, salsa ranchera 8/16
- Spinach & Mushroom Scramble* fontina, green salad 16
- Marinated Hanger Steak Frites bordelaise, fried organic egg, arugula 26

something savory

- Grilled Faroe Island Salmon* cauliflower soubise, melted leeks, shiitake, concord grape emulsion 25
- Orecchiette spicy soppressata, broccoli rabe, kale pesto, oven roasted tomato 23
- Herbed Ancient Grain Bowl warm slow-roasted fall vegetables, green yogurt, crispy quinoa 22
- Spicy Grilled Gulf Shrimp Tacos house-made corn tortillas, 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 13
- Short Stack of Pancakes cinnamon apples, toasted almonds, bourbon maple syrup 12
- Flourless Chocolate Cake espresso chantilly 11
- Pumpkin Bread Pudding Bites brown butter caramel 8

extras

- | | | |
|---|---------------------------|---------------------------------------|
| Brussels & Leek Home Fries 9 | Warm Buttermilk Biscuit 4 | Two Eggs* any style 9 |
| Grilled Breakfast Sausage Links 7 | Multigrain Toast 3 | Half Avocado sea salt, lime 5 |
| Mixed Greens sherry-shallot vinaigrette 8 | Seasonal Fruit 8 | Old Bay Spiced Fries cocktail sauce 8 |
| | Bacon 7 | |

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
A 5% COVID-19 recovery charge will be applied to all menu items. Please note this is a surcharge and not a gratuity for employees.


cocktails

- Bloody Mary vodka, horseradish, tabasco, old bay 16
- Cold Snap vodka, pomegranate shrub, ginger, lemon, soda 16
- Upstate bourbon, hot apple cider, cardamom, star anise, cinnamon, maple 16
- Eagle Eye bird's eye chili-infused bourbon, lime, ginger, smoked serrano salt 16
- Gold & Delicious applejack, cognac, apricot, allspice, lemon, maple sugar 16
- Sweater Weather cynar, gin, carpano antica, orange 16
- Mimosa prosecco, freshly squeezed orange juice 13
- Furiosa mezcal, orgeat, agave, lime, tajin 16

wines by the glass

 organic  biodynamic

sparkling

- Prosecco Ca' Furlan 'Cuvee Beatrice', NV, Veneto, Italy 12/48
- Rosé Frizant Mas de Daumas Gassac, 2018, Languedoc, France  16/64
- Brut Blanc de Blancs Pierre Moncuit 'Hugues de Coulmet', NV, Côte de Sézanne, France 25/100





rosé

- Provence Rosé Commanderie de la Bargemone, 2019, Provence, France 15/60
- Touriga Nacional Rosé Arnot-Roberts, 2019, Lake County, California 20/80

white

- Vermentino Terenzoula 'Vigne Basse', 2019, Colli Di Luni, Italy  13/52
- Chardonnay Camp, 2018, Sonoma County, California  16/64
- Dry Riesling Nathan K. Wines, 2018, Finger Lakes, New York 16/64
- Saumur Blanc Château du Hureau 'Argile', 2019, Loire Valley, France  17/68
- Sancerre Domaine Reverdy-Ducroux 'Les Vignes Silex', 2019, Loire Valley, France  19/76

red

- Barbera d'Alba Punset, 2018, Piedmont, Italy  13/52
- Little Owl Rosso Di Giovanna, 2016, Sambuca di Sicilia, Sicily  15/60
- Malbec ~served chilled~ Traslapedra, 2018, Paraje Altamira, Argentina 16/64
- Moulin-à-Vent Yohan Lardy 'Les Michelons', 2018, Beaujolais, France  16/64
- Pinot Noir Evesham Wood, 2017, Eola-Amity Hills, Oregon  18/72
- Cabernet Sauvignon Hardin, 2018, Napa Valley, California 20/80

beer

- Ommegang Pale Sour Ale 10
- Narragansett Lager, Rhode Island 7
- Bell's 'Two Hearted' IPA, Michigan 8
- Clausthaler Non-Alcoholic, Germany 7
- Doc's Draft Hard Apple Cider, New York 8
- Rothaus Pils Tannenzapfle, Germany 9
- Sam Smith Nut Brown Ale, England 9
- Victory Prima Pilsner, Pennsylvania 8
- Six Point Sweet Action, New York 8
- Allagash White, Maine 9

coffee

- Four J Coffee 4
- Cappuccino 5
- Macchiato 5
- Espresso 4
- Latte 5

soda, juice + tea 5 ea.

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

