

# 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

Watermelon Salad burrata, sugar snap peas, heirloom tomato, pickled rind, onion jam 18

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

## 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

## 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

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

Coke · Diet Coke · Ginger Ale · Sprite

House-made Cold Brew 6

## 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

Lambrusco Vigneto Saetti 'Rosso Viola', 2020, Emilia-Romagna, Italy 

15/60

### 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 'Verve' 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