

# brunch



market table

## 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

Rhubarb & Burrata sugar snap peas, asparagus salad, mostarda, sourdough crisp 18

## brunch eggs

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

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

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

Mushroom & Spinach Scramble feta, mixed green salad 16

## something savory

Ricotta Cavatelli roasted shrimp, cherry tomato, sautéed squash, basil pistou 25

Grilled Faroe Island Salmon\* grenada pepper coulis, grilled asparagus, mizuna, onion jam 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

*we are available for private events & catering at our home or yours! email us at [events@markettablenyc.com](mailto:events@markettablenyc.com)*

*\* 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.

This Morning I Chose Violets gin, crème de violette, lavender, lime, egg whites

El Fantasma mezcal, elderflower liqueur, lime, grapefruit, black lava salt

Velvet Seawolf spiced rum, velvet falernum, pineapple, lemon

Sour Temple tequila, egg white, lemon, lime, grenadine, tajin

Spring Spritz cocchi rosa, prosecco, pamplemousse liqueur, grapefruit

Foxy Lady mezcal, bourbon, early grey simple, mole bitters, bruleed orange

Equinox ginger infused vodka, macha, orange blossom water, kiwi, pineapple, coconut cream, agave

Marrakesh smoked sesame washed great jones bourbon, chamomile grappa, chamomile infused honey, black walnut bitters

## wines by the glass

### sparkling

Prosecco Ca' Furlan 'Cuvee Beatrice', NV, Veneto, Italy

14/56

Brut Nature Rosé Le Vigne di Alice, NV, Veneto, Italy 🌿

16/64

Lambrusco Bertolani 'Rosso All'Antica', NV, Reggio Emilia, Italy \*375ml

14/28

### rosé

Côtes de Provence Rosé Château de Pampelonne, 2021, Provence, France

16/64

Il Chiaretto Rosato Pasini San Giovanni, 2021, Lombardy, Italy 🌿

15/60

### orange

Torrentés Via Revolucionaria 'Brutal', 2019, Mendoza, Argentina

18/72

### white

Fiano La Capranera, 2019, Campania, Italy ☾

14/56

Sauvignon Blanc ~ Saint-Bris Guilhem et Jean-Hugues Goisot 'Exogyra Virgula', 2020, Burgundy, 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 Rothaus Pils Tannenzäpfle Germany 9

Ommegang Pale Sour Ale New York

10 Sam Smith Nut Brown Ale England 9

Bell's 'Two Hearted' IPA Michigan

8 Victory Prima Pilsner Pennsylvania 8

Doc's Draft Hard Apple Cider New York

8 Narragansett Lager Rhode Island 7

Torch & Crown Hazy Session IPA 'Intersect' New York

10 Six Point Sweet Action New York 8

Athletic Brewing Co. Run Wild N/A IPA Connecticut

7 Allagash White Maine 9

🌿 organic    ☾ biodynamic

scan to view digital full wine list

