



## market table

## appetizers

### Market Beets 16

*horseradish crema, hazelnuts, goats' cheese, soft herbs*

### Shaved Spring Vegetable Salad 17

*bagna càuda vinaigrette*

### Asparagus & Watercress Soup 14

*shiitake, savory chantilly*

### Iced East Coast Oysters\* 4 ea.

*champagne mignonette*

### Seasonal Fruit & Veggies 12

*trio of simple market salads*

### Ricotta Cavatelli 21

*spicy lamb sausage, spinach, pecorino*

### Steamed PEI Mussels 17

*zesty tomato-garlic broth, fennel, grilled bread*

### Prime Steak Tartare 18

*fourty-two-month reggiano, green goddess, lemon confit, chips*

## seasonal vegetables

### Market Carrots 11

*spiced yogurt, pistachios*

### Crispy Polenta 13

*gorgonzola, hot honey, aleppo*

### Grilled Broccolini 13

*spiced garbanzos, tahini-honey*

### Grilled Asparagus & Spring Onions 16

*romesco, toasted almonds*

### Sicilian-Style Spinach 14

*chili, lemon, golden raisins*

### Old Bay Spiced Fries 8

*cocktail sauce*

### market table t-shirt 25

## entrées

### Spicy Charred Colorado Lamb "Minute Steak" 36

*cucumber, harissa yogurt, pickled rhubarb*

### Roasted Codfish 38

*fava beans, confit shallots, bacon, dilled crème fraîche*

### Pan Crisped Bell & Evans Chicken 28

*sweet pea purée, new potatoes, mint*

### New York Strip Steak 48

*japanese potato salad, watercress, red wine*

### Organic Salmon\* 34

*asparagus risotto, marinated heirloom radish*

### Za'atar Cauliflower 24

*toasted pistachios, vegetable purée, arugula, radish*

### Lemon Garlic Herb Grilled Whole Fish 35

*pea shoot & shaved artichoke salad, lemon-paprika aioli*

### Pork Chop Cutlet Milanese\* 33

*wild dandelion, roasted peppers, pickled fennel, haricot vert*

we are available for private events & catering

at our home or yours!

events@markettablenyc.com

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