



market table

appetizers

Spiced Long Island Duck Breast 18
shaved hakurei turnips, poached mars grapes, cashew purée

Autumn Salad 16
apples, squash, green goddess, aged cheddar, radicchio

Roasted Beets & Burrata 17
everything bagel chips, soft herbs, horseradish

Seasonal Fruit & Veggies 12
trio of simple market salads

Crispy Calamari Salad 18
shredded cabbage, radish, spicy buttermilk ranch

Steamed PEI Mussels 17
ginger-coconut broth, sambal, scallions, charred bread

Ricotta Cavatelli 19
spicy tomato broth, bacon, escarole, pickled fresno chilies

Day Boat Scallop Crudo 21
smashed avocado, yuzu vinaigrette, pepperpress, fried shallots

seasonal vegetables

Fried Okra 9
chipotle aioli, lime salt

Market Carrots 11
spiced yogurt, pistachios

Grilled Broccolini 13
spiced garbanzos, tahini, honey

Brussels Sprouts & Butternut Squash 13
pickled pears, sage

Mustard Braised Napa Cabbage 11
pumpnickel, tarragon

Old Bay Spiced Fries 8
cocktail sauce

market table t-shirt 25

entrées

Organic Salmon 34
parsnip mousse, brussels sprout leaves, pomegranate gastrique

Pan Crisped Bell & Evans Chicken 28
warm sweet potato salad, bok choy, hazelnut brown butter

Sangria Marinated Angus Hanger Steak 38
patatas bravas, wilted spinach, burst tomatoes

Lemon Garlic Herb Grilled Whole Fish 35
spicy sicilian-style escarole, fennel, golden raisins

Baked Nova Scotia Halibut 44
lobster-meyer lemon aioli, green beans

Roasted New Bedford Monkfish 37
truffled fall mushrooms, swiss chard, crispy sunchokes

Hampshire Pork Chop Cutlet Milanese* 33
celery root-honeycrisp apple slaw, pumpkin seed salsa verde

Za'atar Spiced Cauliflower 24
toasted almonds, root vegetable purée, arugula, watermelon radish

we are available for private events and 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*