



## market table

## seasonal vegetables

Market Carrots 11  
*spiced yogurt, pistachios*

Grilled Broccolini 13  
*spiced garbanzos, tahini-honey*

Crunchy Zucchini 13  
*whipped ricotta, squash salsa cruda*

Charred Corn Off The Cob 14  
*spicy mexican style, parmesan*

Sautéed Summer Beans 12  
*stewed tomato, capers, olive*

Old Bay Spiced Fries 8  
*cocktail sauce*

market table t-shirt 25

we are available for private events & catering

at our home or yours!

events@markettablenyc.com

## appetizers

Brooklyn Burrata 17  
*heirloom tomatoes, grilled peach, basil, balsamic, baguette*

Crispy Clam Strip Salad 18  
*pea shoots, radish, creamy coriander dressing*

Iced East Coast Oysters\* 4 ea.  
*champagne mignonette*

Seasonal Fruit & Veggies 12  
*trio of simple market salads*

Summer Vegetable Salad 16  
*marinated feta, milled yellow tomato vinaigrette*

Steamed PEI Mussels 17  
*spicy sambal-coconut broth, cilantro, charred bread*

Prime Steak Tartare 19  
*42-month reggiano, summer truffle, green goddess, chips*

Ricotta Cavatelli 21  
*arugula-pine nut pesto, spicy soppressata, tomato provençal*

## entrées

Pistachio Crusted Block Island Swordfish 36  
*shaved fennel, dandelion greens, pickled cherries*

Roasted Codfish 38  
*fava beans, confit shallots, bacon, dilled crème fraîche*

Pan Crisped Bell & Evans Chicken 28  
*crispy spinach polenta, snow peas, burst tomatoes*

Za'atar Cauliflower 24  
*toasted almonds, vegetable purée, arugula, radish*

Organic Salmon 34  
*summer corn risotto, macerated berries, soft herbs*

Pork Chop Cutlet Milanese\* 33  
*basil marinated summer squash, roasted peppers, olive*

Lemon Garlic Herb Grilled Whole Fish 35  
*pea shoot & shaved artichoke salad, lemon-paprika aioli*

Grilled Petit Filet Mignon 45  
*la ratte fingerlings, grilled gem lettuce, onion rings, sauce bordelaise*

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