



market table

seasonal vegetables

Market Carrots 11
spiced yogurt, walnuts

Grilled Broccolini 13
spiced garbanzos, tahini-honey

Mushroom Risotto 16
fontina, charred radicchio, cranberries

Roasted Acorn Squash 13
bourbon-maple, kale, crunchy quinoa

Old Bay Spiced Fries 8
cocktail sauce

Brussels Sprouts 14
pears, sage, squash

entrées

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

Grilled Organic Salmon* 34
braised cabbage, parsnip mousse, apple mostarda

Rosemary Colorado Lamb Shank 36
carrot risotto, baby kale, crispy onions

Sangria Hanger Steak* 38
spinach, patatas bravas

Za'atar Cauliflower 24
toasted pistachios, vegetable purée, arugula, radish

Roasted Striped Sea Bass 39
creamy seafood chowder, bacon, leek, oyster crackers

Pork Chop Cutlet Milanese* 33
wild dandelion, roasted peppers, pickled fennel, haricot vert

Lemon Garlic Herb Grilled Whole Fish 35
palm hearts, grapefruit, castelvetro olives, campari emulsion

appetizers

Market Beets Salad 16
horseradish crema, hazelnuts, goats' cheese, soft herbs

Roasted Butternut Squash Bisque 14
pomegranate, oyster mushrooms, sage

Iced Hurricane Island Oysters* 4 ea.
champagne mignonette

Seasonal Fruit & Veggies 12
trio of simple market salads

Chicken Liver Mousse Crostone 16
balsamic cherries, cracklings, cornichons

House Cured Salmon Gravlax* 18
pumpernickel toast, gribiche, pickled red onions

Potato Gnocchi 21
pork sausage ragu, turmeric braised fennel, pecorino

Autumn Salad 17
endives, apples, squash, grapes, cheddar, green goddess

private events

now booking for the holiday season
events@markettablenyc.com

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