



market table

seasonal vegetables

Market Carrots 11
spiced yogurt, walnuts

Grilled Broccolini 13
spiced garbanzos, tahini-honey

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

Warm Sweet Potato Salad 12
bok choy, hazelnut brown butter

Old Bay Spiced Fries 8
cocktail sauce

Brussels Sprouts 14
pears, sage, squash

entrées

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

Broccoli, Mushroom & Fontina Quiche 17
arugula, sherry shallots, provençal

Farmhouse Cheddar Cheeseburger* 19
sliced pickles, caramelized onions, fries

Chicken Enchiladas 18
fried egg, chile guajillo, cotija cheese

Corned Beef Reuben 18
sauerkraut, mustard, gruyere, pickle, chips

Hanger Steak Tacos* 16
refried black beans, red rice, tomatillo salsa

Sautéed Salmon Sandwich* 23
brioche bun, shredded cabbage slaw, dijonnaise

Grilled Branzino Fillet 26
palm hearts, grapefruit, castelvetro olives, campari emulsion

appetizers

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

Iceberg Wedge 13
grilled chicken, bacon, avocado, blue, hard boiled egg

Roasted Butternut Squash Bisque 14
pomegranate, oyster mushrooms, sage

Seasonal Fruit & Veggies 12
trio of simple market salads

Mushroom Risotto 16
fontina, charred radicchio, cranberries

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

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

Braised Lamb Bucatini 18
dandelion, olives, roasted red peppers, parmesan, rosemary jus

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