

happy hour

Monday - Friday | 4pm - 6pm

seasonal punches + specialty spritzes

ten dollars

Orchard Punch

cranberry apple bourbon cider with hints of maple and fall spices

Autumn Spritzes

delightful mix of prosecco and a variety of amaro and liqueurs

Cynar Amaro

Rondo Aperitivo

Pamplemousse Liqueur

sparkling by the glass

ten dollars

Prosecco

Ca' Furlan 'Cuvee Beatrice', NV, Veneto, Italy

www.markettablenyc.com

@markettablenyc

#GetSpritzd

eats

Devils on Horseback 9

bacon, creamy blue cheese, almonds

Avocado Toast 13

cucumbers, pistachios, lime, pimienta aleppo

BBQ Baby Back Pork Ribs 14

spicy pineapple tequila glaze, buttered corn wheels

Broccoli, Mushroom & Fontina Quiche* 17

arugula, sherry-shallots, tomato provençal

Farmhouse Cheddar Cheese Burger* 19

sliced pickles, caramelized onion, fries

Iced Hurricane Island Oysters* 4 ea.

champagne mignonette

Seasonal Fruit & Veggies 11

trio of simple market salads

Old Bay Spiced Fries 8

cocktail sauce

happy hour | monday - friday | 4pm - 6pm

www.markettablenyc.com

@markettablenyc

drinks

sixteen dollars

Furiosa

mezcal, almond orgeat, demerara, lime, tajin rim

Farm Boy

bourbon, house-made seasonal shrub, muddled lemon, soda

Eagle Eye

bird's eye chili-infused bourbon, lime, ginger & smoked serrano salt

Punta Verde

blanco tequila, ancho reyes verde, arugula, lime, hot pepper sesame oil

In The Air Tonight

gin, rondo, grapefruit, pink peppercorn, rosemary, lemon, soda

Cold Sand

scotch, montenegro amaro, pear liqueur, lemon, walnut bitters

Rumchata

rum añejo, housemade horchata, allspice dram, lime

Gold & Delicious

applejack, cognac, apricot, lemon, maple sugar

happy hour | monday - friday | 4pm - 6pm

www.markettablenyc.com

@markettablenyc