



## market table

### seasonal vegetables

Market Carrots 11  
*spiced yogurt, pistachios*

Grilled Broccolini 13  
*spiced garbanzos, tahini-honey*

Japanese Potato Salad 14  
*watercress, sesame, peas*

Grilled Asparagus & Spring Onions 16  
*romesco, toasted almonds*

Sicilian-Style Spinach 14  
*chili, lemon, golden raisins*

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

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

## appetizers

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

Shaved Spring Vegetable Salad 17  
*bagna càuda vinaigrette*

Asparagus & Watercress Soup 14  
*shiitake, savory chantilly*

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

Crispy Polenta 13  
*gorgonzola, hot honey, aleppo*

Sweet Pea Risotto 16  
*busted tomatoes, crispy shallots*

Iceberg Wedge 13  
*bacon, bleu cheese, marinated radish*

Prime Steak Tartare 18  
*forty-two-month reggiano, green goddess, lemon confit, chips*

## entrées

Asparagus & Fontina Omelette 17  
*tomato provençal, mixed greens, shallot vinaigrette*

Ricotta Cavatelli 21  
*spicy lamb sausage, spinach, pecorino*

Steamed PEI Mussels 20  
*zesty tomato-garlic broth, fennel, fries*

Chicken Enchiladas 18  
*fried egg, chile guajillo, cotija cheese*

Organic Salmon 25  
*cucumber, harissa yogurt, pickled rhubarb*

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

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

Grilled Branzino Fillet 26  
*pea shoot & shaved artichoke salad, lemon-paprika aioli*