



## market table

## seasonal vegetables

## appetizers

Autumn Salad 16  
*apples, squash, green goddess, aged cheddar, radicchio*

Roasted Beets & Burrata 17  
*everything bagel chips, soft herbs, horseradish*

Avocado Toast 13  
*cucumbers, pistachios, lime, pimiento aleppo  
fried egg +3*

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

Butternut Squash Risotto 15  
*toasted pumpkin seed salsa verde*

Little Gem à la Caesar 15  
*boquerones, toasted parmesan croutons  
grilled chicken +8    grilled hanger steak +10*

Crispy Calamari Salad 18  
*shredded cabbage, radish, spicy buttermilk ranch*

Steamed PEI Mussels 17  
*ginger-coconut broth, sambal, scallions, charred bread*

Fried Okra 9  
*chipotle aioli, lime salt*

Market Carrots 11  
*spiced yogurt, pistachios*

Grilled Broccolini 13  
*spiced garbanzos, tahini, honey*

Brussels Sprouts & Butternut Squash 13  
*pickled pears, sage*

Mustard Braised Napa Cabbage 11  
*pumpnickel, tarragon*

Old Bay Spiced Fries 8  
*cocktail sauce*

market table t-shirt 25

## entrées

Truffled Mushroom, Spinach & Fontina Omelette 17  
*tossed greens, fries*

Ricotta Cavatelli 19  
*spicy tomato broth, bacon, escarole, pickled fresno chilies*

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

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

Tacos del Dia\* 17  
*chef's daily taco selection*

Organic Salmon 25  
*niçoise salad, sherry-shallot vinaigrette*

Grilled Day Boat Scallops 28  
*parsnip mousse, brussels sprout leaves, pomegranate gastrique*

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

*we are available for private events and 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*