

lunch



market table

first

- Brooklyn Burrata 🍷 Poached Grapes arugula, toasted almonds, charred baguette 16
- Butter Lettuce Salad dilled cucumbers, watermelon radish, pumpernickel croutons, green goddess 15
- Tacos de Camaron spicy grilled gulf shrimp, house-made corn tortillas, cabbage slaw, mango salsa, chipotle aioli 11/22
- Crispy Calamari Salad creamy toasted coriander ranch, dressed chicories, pickled onion 17
- Avocado Toast cucumber, lime, pistachios, sea salt, aleppo pepper 13 *add fried egg +3*
- Tacos Mañanero black beans, guacamole, organic scrambled eggs, cheddar cheese, salsa ranchera 8/16
- Butternut Squash Bisque toasted pumpkin seeds, fried sage, spiced chantilly 14
- Roasted Beets horseradish crema, soft herbs, hazelnuts, goats' cheese 16

second

- Farmhouse Cheddar Cheeseburger* caramelized onions, white cheddar, pickles, fries, brioche bun 21
- Herbed Ancient Grain Bowl warm slow-roasted fall vegetables, green yogurt, crispy quinoa 22
- Risotto ai Frutti di Mare zesty tomato-white wine broth, fennel, meyer lemon bread crumbs 26
- Orecchiette spicy soppressata, broccoli rabe, kale pesto, oven roasted tomato 23
- Grilled Faroe Island Salmon* cauliflower soubise, melted leeks, shiitake, concord grape emulsion 27
- Classic Tuna Melt whole grain toast, cheddar, tomato, dijonaise, house-made potato chips 19
- Warm Fall Salad shaved brussels sprouts, fall mushrooms, pepper glazed bacon, spicy cress, fried organic egg 21
- Garlic 🍷 Herb Grilled Chicken Caesar baby gem lettuce, grana padano, burst tomatoes, croutons 18
sub shrimp +8 sub salmon +10

for the table

- Brussels Sprouts 🍷 Squash spicy pickled apples, sage, pecans 13
- Market Cauliflower curried yogurt, currants agrodolce 12
- Roasted 🍷 Spiced Carrots tahini, black sesame 11
- Old Bay Spiced Fries cocktail sauce 10
- Truffled Mushroom Arancini 12

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

A 5% COVID-19 recovery charge will be applied to all menu items. Please note this is a surcharge and not a gratuity for employees.

market lunch 19

one protein + three seasonal vegetables

choose one

- Spiced Gulf Shrimp
- Faroe Island Salmon a la Plancha
- Herb 🍷 Garlic Grilled Chicken Cutlet
- La Frieda Burger Patty
- Herb Omelette

choose three

- Market Squash sage
- Grilled Baby Bok Choy
- Sautéed Greens garlic, lemon
- Chili Roasted Brussels Sprouts
- Warm Sweet Potato Salad
- Herbed Ancient Grains
- Leeks 🍷 Shiitake

cocktails 16 ea.

- Cold Snap vodka, pomegranate shrub, ginger, lemon, soda
- 🔥 Upstate bourbon, hot apple cider, cardamom, star anise, cinnamon, maple
- Eagle Eye bird's eye chili-infused bourbon, lime, ginger, smoked serrano salt
- Gold & Delicious applejack, cognac, apricot, allspice, lemon, maple sugar
- Sweater Weather cynar, gin, carpano antica, orange
- Furiosa mezcal, orgeat, agave, lime, tajin

wines by the glass

🌿 organic 🌙 biodynamic

sparkling

- Prosecco Ca' Furlan 'Cuvee Beatrice', NV, Veneto, Italy 12/48
- Rosé Frizant Mas de Daumas Gassac, 2018, Languedoc, France 🌿 16/64
- Brut Blanc de Blancs Pierre Moncuit 'Hugues de Coulmet', NV, Côte de Sézanne, France 25/100

rosé

- Provence Rosé Commanderie de la Bargemone, 2019, Provence, France 15/60
- Touriga Nacional Rosé Arnot-Roberts, 2019, Lake County, California 20/80

white

- Vermentino Terenzoula 'Vigne Basse', 2019, Colli Di Luni, Italy 🌿 13/52
- Chardonnay Camp, 2018, Sonoma County, California 🌙 16/64
- Dry Riesling Nathan K. Wines, 2018, Finger Lakes, New York 16/64
- Saumur Blanc Château du Hureau 'Argile', 2019, Loire Valley, France 🌿 17/68
- Sancerre Domaine Reverdy-Ducroux 'Les Vignes Silex', 2019, Loire Valley, France 🌿 19/76

red

- Barbera d'Alba Punset, 2018, Piedmont, Italy 🌿 13/52
- Little Owl Rosso Di Giovanna, 2016, Sambuca di Sicilia, Sicily 🌿 15/60
- Priorat Mas d'en Gil 'Bellmunt', 2016, Priorat, Spain 16/64
- Moulin-à-Vent Yohan Lardy 'Les Michelons', 2018, Beaujolais, France 🌿 16/64
- Pinot Noir Evesham Wood, 2017, Eola-Amity Hills, Oregon 🌿 18/72
- Cabernet Sauvignon Hardin, 2018, Napa Valley, California 20/80

beer

- | | | | |
|--|----|-------------------------------------|---|
| Doc's Draft Hard Apple Cider, New York | 8 | Sam Smith Nut Brown Ale, England | 9 |
| Bell's 'Two Hearted' IPA, Michigan | 8 | Narragansett Lager, Rhode Island | 7 |
| Clausthaler Non-Alcoholic, Germany | 7 | Six Point Sweet Action, New York | 8 |
| Ommegang Pale Sour Ale, New York | 10 | Victory Prima Pilsner, Pennsylvania | 8 |
| Rothaus Pils Tannenzäpfle, Germany | 9 | Allagash White, Maine | 9 |

