

# lunch



## first

- Red Romaine Lettuce ricotta salata, black radish, pine nuts, strawberry vinaigrette 16
- Spicy Grilled Shrimp Taco corn tortilla, cabbage slaw, pickled fresno chilies, mango salsa, chipotle aioli 11/22
- Tacos Mañanero black beans, guacamole, scrambled organic eggs, cheddar, salsa ranchera 8/16
- Roasted & Raw Beet Salad za'atar yogurt, fried chickpeas, urfa spiced honey, soft herb 16
- Avocado Toast cucumber, lime, pistachios, sea salt, aleppo pepper 13 *add fried egg* +3
- Crispy Calamari Salad creamy coriander dressing, chickories, pickled red onions 17
- Rhubarb & Burrata sugar snap peas, asparagus salad, mostarda. sourdough crisp 18
- Asparagus Soup pickled kumquat, parmesan crisp 14

- market lunch 19  
one protein + three vegetables  
*choose one*  
Herb Omelette  
Spiced Gulf Shrimp  
Faroe Island Salmon a la Plancha  
Herb & Garlic Grilled Chicken Cutlet  
*choose three*  
Yellow Squash  
Grilled Asparagus  
Shiitake Mushroom Caps  
Roasted Sunchoke  
Grilled Baby Carrots  
Herbed Quinoa

## second

- Black Garlic Cavatelli spicy sausage, cherry tomato, ricotta, rye breadcrumbs 25
- Crispy Codfish Sandwich griddled bun, spicy savoy cabbage slaw, old bay tartar sauce, fries 22
- Grilled Faroe Island Salmon\* grenada pepper coulis, grilled asparagus, mizuna, onion jam 26
- Farmhouse Cheddar Cheeseburger\* caramelized onions, white cheddar, pickles, fries, brioche bun 21
- Artichoke & Mushroom Barigoule white wine braised, roasted pepper, herb quinoa, cremini chips 27
- Garlic & Herb Grilled Chicken Caesar baby gem lettuce, grana padano, roasted red peppers, croutons 18  
*sub shrimp* +6 *sub salmon* +9
- Fava Bean Risotto trumpet mushroom, parsley pistou 19
- Mushroom & Spinach Omelette feta, mixed green salad 17

## drink specials

- classic margaritas 2 for 16  
tequila blanco, triple sec, demerara, lime
- miller high life ponies 2 for 5  
milwaukee, wisconsin (7 oz.)

- wines by the glass 2 for 14  
sparkling, white, rose & red

- beer 5 ea.  
narragansett  
rhode island

- hard seltzer - siponey  
rye whiskey with honey, lemon juice & sparkling water

## for the table

- Crispy Polenta tomato provençal 12
- Grilled Baby Carrots honey whipped ricotta, pistachio dukkah 14
- Grilled Asparagus green goddess, meyer lemon, garlic bread crumbs 13
- Market Crudités sunflower hummus 13
- Old Bay Fries cocktail sauce 10

we are available for private events & catering at our home or yours! email us at [events@markettablenyc.com](mailto:events@markettablenyc.com)

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

# cocktails 17 ea.

This Morning I Chose Violets gin, crème de violette, lavender, lime, egg whites

El Fantasma mezcal, elderflower liqueur, lime, grapefruit, black lava salt

Velvet Seawolf spiced rum, velvet falernum, pineapple, lemon

Sour Temple tequila, egg white, lemon, lime, grenadine, tajin

Spring Spritz cocchi rosa, prosecco, pamplemousse liqueur, grapefruit

Foxy Lady mezcal, bourbon, early grey simple, mole bitters, bruleed orange

Equinox ginger infused vodka, macha, orange blossom water, kiwi, pineapple, coconut cream, agave

Marrakesh smoked sesame washed great jones bourbon, chamomile grappa, chamomile infused honey, black walnut bitters

## wines by the glass

 organic  biodynamic

### sparkling

Prosecco Ca' Furlan 'Cuvee Beatrice', NV, Veneto, Italy 14/56

Brut Nature Rosé Le Vigne di Alice, NV, Veneto, Italy  16/64

Lambrusco Bertolani 'Rosso All'Antica', NV, Reggio Emilia, Italy \*375ml 14/28

### rosé


Côtes de Provence Rosé Château de Pampelonne, 2020, Provence, France 16/64

Il Chiaretto Rosato Pasini San Giovanni, 2021, Lombardy, Italy  15/60

### orange

Torrentés Via Revolucionaria 'Brutal', 2019, Mendoza, Argentina 18/72

### white

Fiano La Capranera, 2019, Campania, Italy  14/56

Riesling Trocken Gunderloch 'Estate vom Roten Schiefer', 2019, Rheinhessen, Germany  16/64

Sauvignon Blanc ~ Saint-Bris Guilhem et Jean-Hugues Goisot 'Exogyra Virgula', 2020, Burgundy, France  18/72

Chenin Blanc ~ Vouvray Sec Domaine Champalou, 2020, Loire Valley, France 17/68

Chardonnay Camp, 2021, Sonoma County, California  16/64

### red

Gamay ~ Beaujolais Domaine Charnay, 2020, Beaujolais, France ~ served chilled  14/56

Pinot Noir Gothic, 'Nevermore', 2018, Willamette Valley, Oregon  18/72

Barbera d'Alba Punset, 2020, Piedmont, Italy  14/56

Grenache Blend Le Roc des Agnes 'Segna De Cor', 2019, Côtes Catalanes, Roussillon, France  17/68

Little Owl Rosso Di Giovanna, 2019, Sambuca di Sicilia, Sicily  15/60

Bordeaux Blend ~ Médoc Château Sipian, 2019, Bordeaux, France 18/72

## 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

Torch & Crown Fruited Sour 'Verve' New York 9 Six Point Sweet Action New York 8

Ommegang Pale Sour Ale New York 10 Victory Prima Pilsner Pennsylvania 8

Athletic Brewing Co. Run Wild N/A IPA Connecticut 9 Allagash White Maine 9

Torch & Crown Hazy Session IPA 'Intersect' New York 10 Rothaus Pils Tannenzäpfle Germany 9

scan to view digital full wine list

