



## market table

## seasonal vegetables

Market Carrots 11  
*spiced yogurt, pistachios*

Grilled Broccolini 13  
*spiced garbanzos, tahini-honey*

Crunchy Zucchini 13  
*whipped ricotta, squash salsa cruda*

Charred Corn Off The Cob 14  
*spicy mexican style, parmesan*

Sautéed Summer Beans 12  
*stewed tomato, capers, olive*

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

## appetizers

Steamed PEI Mussels 17  
*spicy sambal-coconut broth, cilantro, charred bread*

Summer Vegetable Salad 16  
*marinated feta, milled yellow tomato vinaigrette*

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

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

Summer Corn Risotto 16  
*tarragon, parmesan, macerated berries*

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

Crispy Clam Strip Salad 18  
*pea shoots, radish, creamy coriander dressing*

Prime Steak Tartare 18  
*42-month reggiano, summer truffle, green goddess, chips*

## entrées

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

Ricotta Cavatelli 21  
*arugula-pine nut pesto, spicy soppressata,*  
*tomato provençal*

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

Tacos del Dia\* 17  
*chefs daily taco selection*

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

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

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

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

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