

dinner



market table

first

- Crispy Calamari Salad spicy toasted coriander ranch, dressed chickories, pickled red onion 17
- Roasted & Marinated Beets horseradish crema, soft herbs, toasted hazelnuts, goats' cheese 16
- Ricotta Cavatelli fava beans, spring onions, bacon, tomato-basil broth, pecorino 19
- Baby Gem Lettuce & Asparagus pickled rhubarb, green goddess, pumpernickel croutons 16
- Angus Filet Mignon Carpaccio* crunchy potato, 42-month parmigiano reggiano, dijonnaise, pepperpress 18
- Arugula & Strawberry Salad brooklyn burrata, pistachio, balsamic vinaigrette 16
- Day Boat Scallop Crudo* yuzu ponzu, puffed forbidden rice, scallion, shiso 19
- Asparagus Soup grilled gulf shrimp, roasted garlic chantilly, crispy shallots 15

second

- Sautéed Nova Scotia Halibut wilted baby gem lettuce, glazed carrots, pistachio pesto 38
- Hampshire Pork Cutlet Milanese salsa verde, roasted peppers, shaved fennel, pea shoots 32
- Crispy Bell & Evans Chicken fontina fondue, grilled asparagus, burst cherry tomatoes, garlic jus 29
- Charred Colorado Lamb T-Bones* harissa-spiced creamy cucumber, sunchokes, watercress 44
- Grilled Faroe Island Salmon* spring pea risotto, fava beans, marinated radish 35
- Creekstone Farms Angus Strip Steak* patatas bravas, baby spinach, red wine 39
- Herbed Ancient Grain Bowl spring vegetables, green yogurt, toasted quinoa 22
- Baked Codfish crab imperial, green beans, toasted almonds, lemon butter 36

for the table

- Old Bay Fries cocktail sauce 10
- Grilled Asparagus romesco, toasted almond 13
- Crispy Spinach Polenta oven roasted tomato provençal 12
- Spiced & Roasted Carrots za'atar labneh, fried chickpeas 11
- Sautéed Snow Peas & Spring Onions ginger, garlic, soy, sesame 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.


cocktails 16 ea.

- Lavender Fields vodka, lavender, lemon
Spring Spritz cocchi rosa, pamplemousse, prosecco, grapefruit
Eagle Eye bird's eye chili-infused bourbon, lime, ginger, smoked serrano salt
Marketini gin, dolin blanc, fresno pepper brine, radish
Furiosa mezcal, orgeat, agave, lime, tajin

wines by the glass

 organic  biodynamic






sparkling

- Prosecco Ca' Furlan 'Cuvee Beatrice', NV, Veneto, Italy 12/48
Lambrusco Bertolani 'Rosso All'Antica', NV, Reggio Emilia, Italy *375ml 12/24
Brut Nature Rosé Le Vigne di Alice, NV, Veneto, Italy  16/64





rosé

- Côtes de Provence Rosé Château de Pampelonne, 2020, Provence, France 16/64
Touriga Nacional Rosé Arnot-Roberts, 2019, Lake County, California 18/72

white

- Vermentino Terenzoula 'Vigne Basse', 2019, Colli Di Luni, Italy  13/52
Sauvignon Blanc Domaine du Salvard, Cheverny, 2019, Loire Valley, France  15/60
Chardonnay Camp, 2019, Sonoma County, California  16/64
Riesling Brooks, 2019, Willamette Valley, Oregon  16/64
Saumur Blanc Château du Hureau 'Argile', 2019, Loire Valley, France  17/68

red

- Barbera d'Alba Punset, 2019, Piedmont, Italy  14/56
Little Owl Rosso Di Giovanna, 2016, Sambuca di Sicilia, Sicily  15/60
Moulin-à-Vent Yohan Lardy 'Les Michelons', 2019, Beaujolais, France  18/72
Pinot Noir Evesham Wood, 2018, Eola-Amity Hills, Oregon  19/76
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 |

