

# 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 jalapeño vinaigrette, watermelon radish mignonette, toasted hazelnuts 19
- Asparagus Soup grilled gulf shrimp, roasted garlic chantilly, crispy shallots 15

## second

- Sautéed Nova Scotia Halibut confit spring onions, swiss chard, radish, shallot crumble 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

### sparkling

 organic  biodynamic

- 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 du Rhône Rosé Domaine La Manarine, 2020, Southern Rhône, France  14/56  
Côtes de Provence Rosé Château de Pampelonne, 2020, Provence, France 16/64  
Gamay Rosé Edmunds St. John 'Bone Jolly', 2020, El Dorado County, California 17/68





### orange

- Trebbiano Ampeleia, 2019, Costa Toscana, Italy  18/72

### white

- Vermentino Terenzoula 'Vigne Basse', 2019, Colli Di Luni, Italy  13/52  
Chenin Blanc L'Ecole No.41 'Old Vines', 2019, Columbia Valley, Washington  15/60  
Sauvignon Blanc Domaine du Salvard, Cheverny, 2019, Loire Valley, France  15/60  
Chardonnay Camp, 2019, Sonoma County, California  16/64  
Riesling Edmunds St. John 'Bone-Dry', 2018, Sierra Foothills, California 16/64

### red

- Barbera d'Alba Punset, 2019, Piedmont, Italy  14/56  
Côtes du Rhône Domaine Vallot 'Le Coriançon', 2019, Southern Rhône, France  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 |

