

# lunch



## market table

### first

- Arugula & Strawberry Salad brooklyn burrata, pistachio, balsamic vinaigrette 16
- 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
- Spicy Grilled Shrimp Taco corn tortilla, cabbage slaw, pickled fresno chilies, mango salsa, chipotle aioli 11/22
- Avocado Toast cucumber, lime, pistachios, sea salt, aleppo pepper 13 *add fried egg +3*
- Tacos Mañanero black beans, guacamole, scrambled organic eggs, cheddar, salsa ranchera 8/16
- Baby Gem Lettuce & Asparagus pickled rhubarb, green goddess, pumpernickel croutons 16
- Asparagus Soup grilled gulf shrimp, roasted garlic chantilly, crispy shallots 15

### second

- Farmhouse Cheddar Cheeseburger\* caramelized onions, white cheddar, pickles, fries, brioche bun 21
- Herbed Ancient Grain Bowl spring vegetables, green yogurt, toasted quinoa 22
- Ricotta Cavatelli fava beans, spring onions, bacon, tomato-basil broth, pecorino 23
- Asparagus & Shiitake Mushroom Omelette fontina, grilled baguette, salad 17
- Grilled Faroe Island Salmon\* pea shoots, roasted peppers, shaved fennel, salsa verde 26
- Crispy Codfish Sandwich griddled bun, spicy savoy cabbage slaw, old bay tartar sauce, fries 22
- Spring Pea Risotto fava beans, radish, watercress, crispy sunchokes 19
- Garlic & Herb Grilled Chicken Caesar baby gem lettuce, grana padano, burst tomatoes, croutons 18  
*sub shrimp +6 sub salmon +9*

### 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.*

### 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 Cheeseburger
- Herb Omelette

*choose three*

- Grilled Asparagus
- Herbed Ancient Grains
- Sautéed Green Beans garlic
- Burst Cherry Tomatoes basil
- Shiitake Mushroom Caps
- Roasted Sunchokes
- Glazed Carrots


## 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 |

