



market table

appetizers

Fruit & Veggies 11
celebration of simply seasonal market dishes

Chilled Watermelon Soup 14
roasted anaheim chiles, prosciutto, pepitas

Baby Kale Salad 16
quinoa, sliced avocado, pickled onion

Half Dozen Oysters* 24
champagne mignonette

Blue Crab Tagliatelle 21
mussels, tomato-basil broth

Crispy Clam Strip Salad 17
pea shoots, creamy coriander dressing

Swordfish Tataki* 21
asian pear, radish, ginger, soy, scallions

Potato Gnocchi 18
pork sausage ragu, turmeric braised fennel, pecorino

seasonal vegetables

Market Carrots 11
spiced yogurt, walnuts

Grilled Broccolini 14
spiced garbanzos, tahini-honey

Crunchy Zucchini 12
whipped ricotta, squash salsa cruda

Eckerton Hill Farm Heirloom Tomatoes 16
charred onion dressing, queso fresco

Marinated Japanese Eggplant 15
toasted sesame, rice vinegar, mint

Charred Corn off the Cobb 13
spicy mexican style, parmesan

Old Bay Spiced Fries 8
cocktail sauce

entrées

Pork Chop Cutlet Milanese* 32
heirloom tomatoes, roasted peppers, green beans

Lemon Herb Whole Branzino 35
lola rosa, oyster mushrooms, lemon-caper sauce

Roasted Za'atar Cauliflower 28
toasted pistachios, vegetable purée

Halibut en Papillote 39
crunchy potato, chive-garlic crema

Organic Salmon* 33
corn risotto, arugula, macerated berries

Pan Crisped Bell & Evans Chicken 28
peach-pancetta panzanella, sherry pan sauce

Grilled Sangria Hanger Steak* 38
little gems à la caesar, potato croutons, burst tomatoes

Block Island Swordfish* 32
cucumber & escarole salad, aleppo pepper, melon emulsion

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