

2013

MICHELIN GUIDE RECOMMENDED

Market Table

American



Sophisticated cooking is on display at this quaint and urbane café brought to you by Joey Campanaro and Chef Mike Price. Open all day, the bright, two-room space features brick walls lined with shelves of pantry staples, warm wood furnishings, large plate-glass windows, and a boisterous energy that rarely quiets down.

The kitchen, open for hungry eyes to enjoy, excels at turning out a seasonally respectful assortment of presentations that are just as skilled as they are simple. Case in point: the beet salad is composed as a rainbow of roasted roots paired with crunchy-creamy goat cheese fritters; and the strip steak is enhanced by an irresistible and decadent fontina-potato purée. Even a humble slice of apple pie will not only please but also impress.



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