

Market Place

STARTERS

DEVILED FARM EGG *gf* [12]
smoked chipotle aioli, frito crunch

BUTTERMILK FRIED PICKLES *v* [14]
spicy dipping sauce

TRUFFLE FRITES *gf/v* [14]
aged parmigiano, truffle aioli

MEZZE DIPS *v+* [18]
hummus, whipped eggplant, veggies,
warm pita bread

MUSSELS POT* [19]
white wine & roasted garlic cream,
charred ciabatta

HICKORY SMOKED CHICKEN WINGS *gf* [16]
buffalo, sweet & spicy sesame, or smokey bbq

CRISPY POINT JUDITH CALAMARI [17.5]
hot cherry peppers, garlic aioli,
pomodoro sauce, fresh lemon

CRISPY BRUSSELS SPROUTS *gf/v* [16.5]
goat cheese, dates, pecans, maple, citrus

CRAB CAKE [22]
avocado, fennel, blood orange vinaigrette

BLACKENED CHICKEN NACHOS *gf* [18]
blue corn tortilla chips, guacamole,
vermont white cheddar, hot cherry peppers,
caramelized onions, arugula, truffle aioli

DUCK EMPANADA [18]
roasted poblano & sweet potato,
caramelized onion, orange tamarind salsa,
cotija cheese

CRISPY SUSHI* *gf* [19]
ahi tuna, crispy rice, ginger-soy,
dynamite sauce

HIROSHI ROLL [20]
shrimp tempura, spicy tuna, avocado,
dynamite sauce

A5 WAGYU ROLL [38]
lobster, tempura crunch, tobiko, truffle aioli

SALADS

FARMHOUSE SALAD *gf* [16]
field greens, roasted butternut squash,
apple, goat cheese, pecans, dates,
maple-dijon vinaigrette

CAESAR [14]
romaine hearts, roasted garlic-herb croutons,
shaved grana padano, classic caesar dressing

ROASTED BEET SALAD *gf/v* [16]
kale, quinoa, black mission figs, greek yogurt,
crushed hazelnuts, aged balsamic

CHOPPED COBB SALAD [16]
chopped lettuce, avocado, egg, cucumber,
tomato, mystic cheese, co. 'cheshire cheddar',
red onion, apple-wood bacon, crispy onions,
roasted garlic vinaigrette

CRISPY BUFFALO CHICKEN [22]
field greens, grape tomato, red onions,
cucumbers, bacon lardons,
blue cheese dressing

BOWLS

VEGGIE HAYSTACK BOWL *gf/v+* [20]
sticky rice, roasted butternut squash,
roasted sweet potato, beets, cauliflower,
brussels sprouts, cabbage, crispy chick peas,
maple-tahini vinaigrette

SWEET & SPICY CHICKEN BOWL [24]
sticky rice, crispy 'freebird farm' chicken
avocado, arugula, fire roasted corn salsa,
radish, cilantro lime crema

TEMPURA SHRIMP BOWL [25]
sticky rice, edamame, shredded veggies,
chopped peanuts, creamy spicy sauce

AHI TUNA POKE BOWL *gf* [26]
sticky rice, cucumber, avocado, edamame,
red cabbage, sriracha dynamite sauce,
furikake

PROTEIN:
CHICKEN [7] STEAK* [12]
SALMON* [12] SHRIMP [12]

HAND-HELDS

[served with fries]

MARKET PLACE BURGER* [18.5]
prime beef blend, lettuce, beefsteak tomato,
red onions, vermont white cheddar,
roasted garlic aioli, toasted brioche bun

WAYGU BURGER* [24]
kobe & waygu blend, shaved a5 wagyu,
mushrooms, caramelized onions, truffle aioli,
aged provolone, toasted brioche bun

VEGAN BURGER *v+* [19]
avocado, red onion, truffle aioli, arugula,
beefsteak tomato, vegan mozzarella,
grilled sourdough bread

SHORT RIB GRILLED CHEESE [22]
caramelized onions, white cheddar,
provolone & smoked gouda, tomato jam,
toasted sourdough

STEAK SANDWICH* [23]
prime ny strip, tillamook cheddar,
caramelized onions, 'seacoast' mushrooms,
aioli, garlic bread baguette

CRISPY CHICKEN SANDWICH [17]
roasted garlic aioli, hot honey, house pickles,
shredded lettuce, toasted brioche bun

CRISPY FISH SANDWICH [19]
chatham cod, cheddar, jalapeno napa slaw,
tomato, remoulade, toasted brioche bun

SUB:
FARMHOUSE SALAD, CAESAR SALAD,
TRUFFLE FRIES, OR SWEET POTATO FRIES [4]

PASTA

SPICY PENNE ALLA VODKA [24]
pancetta, tomato vodka cream sauce,
calabrian chili

CHEESE SACCHETTI [25]
pasta purses, whipped butternut squash,
sage brown butter, amaretti crumb,
parmigiano

RIGATONI BOLOGNESE [25]
beef & sweet italian sausage, parmigiano,
pomodoro cream sauce, whipped ricotta

SUB GLUTEN FREE PASTA [4]

GF = [GLUTEN FREE] | V = [VEGETARIAN] | V+ = [VEGAN]

FRESH SEAFOOD

PAN ROASTED MARKET FISH *gf* [36]
roasted winter vegetables, tomatoes, garlic,
white wine pan sauce

HIDDENFJORD SALMON* [29]
new potato, kale, grain mustard vinaigrette,
sea-salt pretzel crumble

'CHATHAM BAY' FISH FRY [27]
crispy chatham bay cod, french fries, remoulade,
malt vinegar

SEARED SESAME TUNA* [36]
ramen noodles, creamy spicy gochujang,
pickled cucumber, ginger soy

PAN ROASTED HALIBUT *gf* [38]
new england clam chowder, spinach,
pickled fennel

LOBSTER RISOTTO *gf* [38]
'seacoast mushrooms', truffle, marscarpone

MEAT & POULTRY

CHICKEN POT PIE [26]
'free bird farm', root vegetables, peas, potatoes,
velouté, flaky pastry crust

LITTLE BIRD *gf* [28]
pan-roasted 'free bird farm' chicken,
crispy potatoes, brussels, carrots, pan sauce

SHORT RIB BOURGUIGNON *gf* [36]
whipped potato, root vegetables,
red wine braising jus, gremolata

BISTRO STEAK & FRITES* *gf* [32]
truffle parmigiano fries, truffle aioli

PRIME NY STRIP* *gf* [42]
'seacoast' mushrooms & onions,
roasted sweet potato, bordelaise

AGED 18oz BONE-IN RIBEYE *gf* [54]
whipped potato, garlic spinach, sauce diane



*Please ask a member of our staff about ingredients in your meal if you have a food allergy, intolerance, or special dietary requirement.

The following ingredients are present in our establishment: Milk, Eggs, Fish, Crustaceans, Tree Nuts, Wheat, Peanuts, Soybean, Sesame.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% service charge will be added to parties of 8 or more.