

Market Place

KITCHEN

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

LOCAL BURRATA *gf/v+* [19]
peaches, pistachio, balsamic, basil

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

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

CRISPY BRUSSELS SPROUTS *gf/v* [17]
goat cheese, dates, hazelnuts, maple, citrus

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 & 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

HEIRLOOM TOMATO *gf* [18]
cucumber, avocado, goat milk feta,
red peppers, onions, olives,
mediterranean vinaigrette

CAESAR [15]
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,
corn, 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

KOREAN RICE BOWL *gf/v+* [22]
sticky rice, seacoast mushrooms, corn,
pickled cucumber, carrot, daikon, crispy tofu,
mushroom dashi, gochujang

SWEET & SPICY CHICKEN BOWL [24]
sticky rice, crispy 'free bird 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

WAGYU BURGER* [26]
kobe & wagyu blend, shaved A5 wagyu,
'seacoast' 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* [24]
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:
CAESAR SALAD, TRUFFLE FRIES, OR
SWEET POTATO FRIES [4]

FRESH PASTA

SPICY PENNE VODKA [24]
spicy 'ndjua vodka sauce, basil

LOBSTER FETTUCCINI [36]
maine lobster, sweet corn, roasted tomato,
roasted garlic, basil & pistachio pesto

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

SUB GLUTEN FREE PASTA [4]

FRESH SEAFOOD

MARKET FISH *gf* [36]
whipped roasted eggplant, charred tomato,
crispy chickpeas, roasted garlic

HIDDENFJORD SALMON* *gf* [29]
fingerling potato, summer vegetable succatash,
corn nage, basil

'CHATHAM BAY' FISH FRY [28]
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, corn, spinach,
truffle potato shoestrings

MEAT & POULTRY

BERKSHIRE PORK CHOP* *gf* [32]
fingerling potato, spinach, bourbon peach jam

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

SHORT RIB [36]
corn tamale, charred spring onion,
pickled jalapeno, birra jus

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

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

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



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

*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.

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CONNECTICUT
GROWN

CTGrown.org

Mystic Cheese Co., Groton, CT
Seacoast Mushrooms, Groton, CT
Sub-Edge Farm, Farmington, CT
Oxbow Farm, Canton, CT
Sepe Farm, Newtown, CT

CRAFT COCKTAILS

BOTTLED OLD FASHIONED [14]

local bourbon, coriander simple, house bitters

ESPRESSO MARTINI [14]

espresso, vanilla vodka, coffee liqueur, demerara

CHARRED CITRUS [14]

mezcal, yuzu, tangerine, lemon, agave

BEE'S KNEES [14]

bar hill gin, honey, lemon

PARISIAN [13]

vodka, elderflower liqueur, grapefruit, lemon

JACK RABBIT [14]

reposado tequila, blood orange, campari, lime, agave

SPICE RACK [14]

rum, pomegranate, allspice dram, lime

SNAPPLE FACTS [14]

peach tea infused bourbon, aperol, white peach, lemon, honey, earl grey bitters

HOT TO GO [14]

thai chili infused tequila, licor 43, coconut, lime, guava, clarified

SANGRIA [13]

SPANISH RED
dry red wine, brandy, orange, apple, citrus

TRADITIONAL WHITE
crisp white wine, brandy, peach, apple, orange, citrus

WINES

HALF BOTTLES

| | |
|--|------|
| POUILLY FUISSE jadot, france | [48] |
| BRUT SPARKLING roederer estate, california | [42] |
| GAMAY jadot, beaujolais village, france | [32] |
| CABERNET SAUVIGNON st. francis, california | [48] |
| MONTEPULCIANO D'ABRUZZO zaccagnini, italy | [44] |

[half bottles excluded from wine promotion]

SPARKLING & ROSÉ

| | gls | btl |
|--|------|-------|
| PROSECCO casaforte, italy | [12] | [48] |
| PROSECCO nino franco rustico, italy | - | [68] |
| CAVA poema, spain | - | [58] |
| BRUT SPARKLING la grand courtage, france | - | [68] |
| CHAMPAGNE brut vueuve clicquot, france | - | [148] |
| ROSÉ studio by miraval, france | [15] | [60] |
| ROSÉ whispering angel, france | [18] | [72] |

WHITE

| | gls | btl |
|---|------|-------|
| CHARDONNAY castle rock winery, california | [12] | [48] |
| CHARDONNAY kendall jackson, california | [15] | [60] |
| CHARDONNAY sonoma-cutrer, california | [18] | [72] |
| CHARDONNAY au contraire russian river, california | - | [98] |
| CHARDONNAY cakebread, california | - | [125] |
| PINOT GRIGIO anterra, italy | [12] | [48] |
| PINOT GRIGIO pascua, italy | [14] | [54] |
| PINOT GRIGIO bottega vinaia, italy | - | [78] |
| SAUVIGNON BLANC rebellious, california | [12] | [48] |
| SAUVIGNON BLANC lobster reef, new zealand | [14] | [56] |
| SANCERRE domanie franck millet, france | [18] | [72] |
| CHABLIS JADOT, france | - | [125] |
| RIESLING sun garden, germany | [12] | [48] |
| MOSCATO caposaldo, italy | [14] | [52] |

TEQUILA

PREMIUM

123 ORGANIC - reposado #2/ añejo #3
 ASTRAL - blanco/reposado/añejo
 CASAMIGOS - blanco/reposado
 DELEÓN - añejo
 DON JULIO - blanco/reposado
 GRAN CENTENARIO - reposado/añejo
 HERRADURA - blanco/reposado
 ILEGAL MEZCAL - reposado/añejo
 PATRÓN - blanco/reposado
 VIDA DEL MAGUEY - mezcal

ULTRA-PREMIUM

CLASE AZUL - blanco/reposado
 CREYENTE AZUL CRISTALINO - mezcal añejo
 DON FULANO IMPERIAL - extra añejo
 DON JULIO 1942 - añejo
 GRAN CENTENARIO LEYENDA - extra añejo

ask about additional selections

MOCKTAILS [12]

POMEGRANATE SPRITZ

pomegranate juice, lime, honey, soda

CUCUMBER MOJITO

fresh cucumber juice, lime, mint, simple, soda

SPICY PINEAPPLE

pineapple juice, muddled jalepeño, fresh lime, ginger beer

HAPPY HOUR MONDAY - FRIDAY 3-6PM
 SUNDAY BRUNCH 11:30-3:00

RED

| | gls | btl |
|---|------|-------|
| CABERNET SAUVIGNON ryder estate, california | [12] | [48] |
| CABERNET SAUVIGNON story point, california | [15] | [60] |
| CABERNET SAUVIGNON guesswork, educated geuss, napa | [18] | [72] |
| CABERNET SAUVIGNON banshee, california | - | [85] |
| CABERNET SAUVIGNON alexander valley, california | - | [94] |
| CABERNET SAUVIGNON honig, california | - | [135] |
| CABERNET SAUVIGNON cakebread, california | - | [155] |
| CABERNET SAUVIGNON joseph phelps, california | - | [158] |
| CABERNET SAUVIGNON nickel & nickel cc ranch, california | - | [225] |
| CABERNET SAUVIGNON caymus, california | - | [185] |
| PINOT NOIR mon frere, california | [12] | [48] |
| PINOT NOIR banshee, sonoma | [16] | [64] |
| PINOT NOIR raeburn, russian river, california | - | [89] |
| PINOT NOIR siduri, willamette valley, oregon | - | [98] |
| MALBEC callia, argentina | [13] | [52] |
| MERLOT bonterra, california | [12] | [44] |
| MONTEPULCIANO D'ABRUZZO nevio, italy | - | [78] |
| BORDEAUX legende, france | - | [80] |
| COTES DU RHONE "nature" perrin, france | - | [75] |
| RIOJA RESERVA marques de murrieta, spain | - | [98] |
| BAROLO fontanafredda, italy | - | [135] |
| CHIANTI, straccali, italy | [12] | [48] |
| CHIANTI RISERVA nipozzano frescobaldi, italy | - | [80] |
| VALPOLICELLA bertani, italy | - | [78] |
| BRUNELLO DI MONTALCINO silvio nardi, italy | - | [165] |
| ZINFANDEL, orin swift '8 years in the desert', california | - | [98] |

celebrate often

