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

ROASTED WINTER SQUASH *gf/v* [19]
local burrata, honeycrisp apple, sage brown butter, pomegranate, pistachio

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

CRISPY CALAMARI [18]
hot cherry peppers, garlic aioli, pomodoro sauce, fresh lemon

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

CRISPY BRUSSELS SPROUTS *gf/v* [18]
goat cheese, dates, hazelnuts, maple, citrus

CRISPY TUNA SUSHI* *gf* [19]
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 SQUASH SALAD *gf/v* [18]
frisee, roasted apple, manchengo, crispy quinoa, golden raisin, cider 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, 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* [27]
sticky rice, cucumber, avocado, edamame, red cabbage, sriracha dynamite sauce, furikake

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

FRESH SEAFOOD

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

HIDDENFJORD SALMON* *gf* [32]
roasted winter squash, kale, citrus, brown butter,pomegranate

'CHATHAM BAY' FISH FRY [29]
crispy chatham bay cod, french fries, remoulade, malt vinegar

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

CRISPY HALIBUT *gf* [38]
roasted sweet potato, caramelized cauliflower, portobello vinaigrette

MEAT & POULTRY

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

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

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

SHORT RIB BORGUIGNON *gf* [36]
whipped potato, root vegetables, bacon lardons, braising jus, gremolata

CHICKEN POT PIE [27]
winter vegetables, potatoes, velouté, buttermilk pastry crust

HAND-HELDS

[served with fries]

MARKET PLACE BURGER* [19]
prime beef blend, lettuce, beefsteak tomato, red onions, vermont white cheddar, roasted garlic aioli, toasted brioche bun

WAGYU BURGER* [26]
kobe & wagyu blend, seared 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* [24]
prime ny strip, tillamook cheddar, caramelized onions, 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]

GLUTEN FREE BREAD [4]

FRESH PASTA

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

LOBSTER MAC & CHEESE [38]
lumache, truffle cream, brioche crumbs, caviar

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]

*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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KITCHEN

HALF PRICE BOTTLES OF WINE
[every sunday & monday up to $99]

CRAFT COCKTAILS

BOTTLED OLD FASHIONED [14]
local bourbon, corriander simple, house bitters

ESPRESSO MARTINI [14]
espresso, vanilla vodka, coffee liqueur, demerara

CHARRED CITRUS [14]
mezcal, yuzu, tangerine, lemon, agave

BEES KNEES [14]
barr 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, pomegrante, 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

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

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]

SAKE

JUNMAI GINJO rihaku shuzo, wandering poet, japan	[48]
JUNMAI joto sake, the green one, japan	[40]

[half bottles excluded from wine promotion]

SPARKLING & ROSÉ

	gls	btl
PROSECCO casalforte, 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	[14]	[56]
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 cakebread, california	-	[125]
PINOT GRIGIO anterra, italy	[12]	[48]
PINOT GRIGIO pascua, italy	[14]	[54]
PINOT GRIGIO bottega vinaia, italy	-	[78]
SAUVIGNON BLANC nobilo, new zealand	[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]

RED

	gls	btl
CABERNET SAUVIGNON ryder estate, california	[12]	[48]
CABERNET SAUVIGNON, souverain, california	[16]	[72]
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

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NEWINGTON–11/02/26

BAR

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