

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

LOCAL BURRATA *gf* [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* [19]
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]

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

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, birria 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



*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.

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

BEES 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

SAUVIGNON BLANC, honig, california [46]

MALBEC, antigal uno, argentina [42]

CABERNET SAUVIGNON, st. francis, california [48]

[half bottles excluded from wine promotion]

SPARKLING & ROSÉ

PROSECCO, casalforte, italy [12] [48]

CHAMPAGNE, bollinger special cuve'e brut, france - [175]

CHAMPAGNE, louis roederer, france - [145]

ROSÉ studio by miraval, france [14] [56]

ROSÉ, whispering angel, france [18] [72]

WHITE

PINOT GRIGIO, anterra, italy [12] [48]

PINOT GRIGIO, caposaldo, delle venezie, italy [13] [52]

PINOT GRIGIO, eisacktaler kellerer, italy - [64]

SAUVIGNON BLANC rebellious, california [12] [48]

SAUVIGNON BLANC lobster reef, new zealand [14] [56]

SAUVIGNON BLANC, emmolo, napa, california - [80]

SAUVIGNON BLANC, craggy range, new zealand - [98]

CHARDONNAY, jordan, russian river valley - [95]

CHARDONNAY, castle rock winery, california [12] [48]

CHARDONNAY, kendall jackson, california [15] [60]

CHARDONNAY, chalk hill, sonoma, california [18] [72]

ALBARINO, blanquito, spain - [72]

BURGUNDY, vincent girardin meursault 'les narvaux', france - [155]

CHABLIS, jean grossot, france - [88]

SANCERRE jean beauvillon, france [18] [72]

RED

CABERNET SAUVIGNON, ryder estate, california [12] [48]

CABERNET SAUVIGNON, storypoint, california [15] [60]

CABERNET SAUVIGNON, bonanza, california [18] [72]

CABERNET SAUVIGNON, paul hobbs, nappa - [195]

CABERNET SAUVIGNON, simi, alexander valley - [86]

CABERNET SAUVIGNON, sequoia grove, napa - [125]

CABERNET SAUVIGNON, sebastiani, alexander valley - [89]

CABERNET SAUVIGNON, joel gott, california - [68]

CABERNET SAUVIGNON, jordan, alexander valley, california - [145]

PINOT NOIR, mon frere winery, california [12] [48]

PINOT NOIR, banshee california [16] [62]

PINOT NOIR, hartford court, russian river valley, california - [98]

MALBEC, callia, argentina [12] [48]

CHIANTI, straccali, italy [12] [48]

CHIANTI CLASSICO, bibbiano, italy - [68]

MERLOT, bonterra, california [12] [48]

BAROLO, vietti 'castiglione', italy - [165]

CAPARZO, brunello di montalcino, italy - [98]

AMARONE DELLA VALPOLICELLA, tedeschi, italy - [145]

COTES DU RHONE, domaine de la solitude, france - [78]

RIOJA RESERVA, muga, spain - [98]

TEMPRANILLO, 'sangre de toro', spain - [58]

BORDEAUX ROUGE, le'gende, france - [68]

RED BLEND, orin swift 'abstract', california - [88]

RED BLEND, orin swift, the prisoner, california - [125]

ZINFANDEL, orin swift '8 years in the desert', california - [98]

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 jalepeno, lime, ginger beer

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

celebrate often

