

MARKET ST. SPECIALTY COCKTAILS

"witchcraft"	
bourbon, strega, ginger, lemon	16
"pompelmo"	
tequila, lillet, lime, grapefruit	16
"amaro fresh"	
montenegro amaro, aperol, lemon, mint	16
"burnt venetian"	
titos vodka, aperol, lemon syrup, prosecco	15
"everything nice"	
jalapeno infused cimarron blanco, pineapple, lime	15
"bourbon RBK"	
knob creek, fresh sour mix, red wine float	16
"ginger margarita"	
tequila, ginger syrup, lime	15

WINE ON TAP

	Glass	½ liter	1 liter
chardonnay, "local juice" millbrook, new york 2021	10	27	48
pinot noir, millbrook, new york 2019	10	27	48

WINE BY THE GLASS

SPARKLING

brut prosecco di valdobiadene, "fagher" le colture, veneto, italy NV	15
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WHITE

chardonnay, prosper maufoux, macon-villages, france 2021	15
pinot grigio, plessiva, isidoro polencic, italy 2021	14
gavi, mainin, laghibellina, italy 2022	14
bianchetto, del matauro, marche, italy 2022	14
menetou-salon blanc "sancerre", jean-paul picard, france 2022	16

ROSE

chateaux pigoudet, "premiere," provence, france 2022	14
reuilly grisee, domaine du tremblay, france 2022	16

RED

bordeaux, la sacriste de la vieille cure, fronsac, france 2016	17
pinot noir, bench, sonoma coast, california 2021	16
rioja, vina alberdi, spain 2018	18
montepulciano d'abruzzo, cantina zaccagnini, italy 2021	15
nebbiolo, langhe, mauro molino, italy 2022	16

APPETIZERS

stracciatella soup: chicken broth, eggs, parmesan cheese, kale 14
baked marinated olives, chunks of parmesan, balsamic vinegar 13
grass fed beef meatballs, tomato sauce, polenta 18
shrimp, gigante beans, cherry tomato, herbs 21
crispy squid, arrabbiata sauce or herb cornichon aioli 19
wood oven roasted brussels sprouts, chorizo, pomegranate, spicy honey 18
prosciutto, salame, capocollo, porchetta, tuscan pecorino, olives sm 20 / lg 26

SALADS

baby greens, sherry shallot vinaigrette 17
caesar, creamy anchovy dressing, focaccia croutons 18
organic lacinato kale salad, tuscan pecorino, currants, pine nuts 18
avocado, mozzarella, prosciutto, local baby greens, lemon olive oil 17
arugula, artichokes, hearts of palm, shaved parmesan, balsamic vinaigrette 18
endive, apples, pears, walnuts, blue cheese, cider vinaigrette 18

PIZZA

Neapolitan style, wood burning brick oven, DOP tomato, fresh mozzarella

MARGHERITA mozzarella, tomato, oregano, basil 20

CAPRINA fig-rosemary spread, goat cheese, mozzarella, pear, arugula, truffle oil 21

PARMA prosciutto, arugula, tomato, mozzarella 21

PANUOZZO sausage, tomato, hot pepper, mozzarella 21

ROBBIOLA robiolina cheese filled pizza, truffle oil, sea salt 21

PESTO jalapeno, chorizo, cherry tomatoes, mozzarella 21

PASTA

gluten free available

penne puttanesca, olives, capers, garlic, spicy tomato, parsley 24

rigatoni, sausage, peas, cream, tomato, pepper flakes 26

fusilli col buco, bolognese, parmesan 26

linguine, shrimp, tomato, jalapeño, garlic, olive oil 29

garganelli alla gricia, pancetta, red onion, balsamic, pecorino romano, black pepper 26

MAIN DISHES

slow baked faroe island salmon, potato puree, shaved brussels sprouts, black truffle vinaigrette 36

murray's organic roasted half chicken, winter vegetables, fingerling potatoes, crispy artichokes, calabrian chile cream, lemon 32

crescent farm duck breast, herbed farro, red onion marmalade, arugula, fennel, orange 38

grass fed aged ribeye steak (14 oz), rosemary fries, herb-cornichon aioli 45

king trumpet mushroom, roasted seasonal vegetables, quinoa, black garlic vinaigrette 23

SIDES

white gigante beans 10

rosemary fries, herb aioli 10

crispy fingerlings, chickpeas, sage, spicy aioli 10

roasted winter vegetables 10

broccoli rabe, garlic, chili flake 10

We partner with local and organic farmers and purveyors
in order to provide our guests with the best produce, meats, and cheeses

Some of the farms and purveyors we partner with are:

Duck Manor Farm, Sky Farms, Meadowland Farm, Coach Farms, Hepworth Farms,
The Farm at Locust, Sprout Creek Farm