

MARKET ST.

SPECIALTY COCKTAILS

“witchcraft” bourbon, strega, ginger, lemon 15
“pompelmo” tequila, lillet, lime, pompelmo 14
“amaro fresh” montenegro amaro, aperol, lemon, mint 15
“burnt venetian” titos vodka, aperol, lemon syrup, prosecco 14
“everything nice” jalapeno infused mccormick, pineapple, lime 15
“bourbon RBK” knob creek, fresh sour mix, red wine float 15
“ginger margarita” tequila, ginger syrup, lime 14

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

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 AND ORANGE

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

HOUSE MADE SODAS

lemon thyme	6
ginger	6
cherry yuzu	6

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 asparagus, king trumpet mushroom, lemon yogurt 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
farro, snap peas, asparagus, radish, ricotta salata, tarragon vinaigrette 19

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

pappardelle, mushroom bolognese, roasted fennel, marjoram 28

vongole, pici, middleneck clams, garlic, white wine, herb butter 29

spicy lamb casoncelli, mustard greens, parmesan cream, breadcrumbs 28

MAIN DISHES

slow baked faroe island salmon, english pea puree, black caviar lentils, baby carrots 36

murray's organic roasted half chicken, roasted vegetables, fingerling potatoes, crispy artichokes, calabrian chile cream, lemon 34

bone-in pork chop milanese, frisee, shaved fennel, pickled fresno chili, mustard, tarragon, horseradish 38

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

lion's mane mushroom, herbed fregola, pickled spring vegetables, lacinato kale, sicilian chili 28

SIDES

rosemary fries, herb aioli 10

white gigante beans 10

crispy fingerlings, chickpeas, sage, spicy aioli 10

roasted spring vegetables 10

charred snap peas, garlic confit 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