

SMALL PLATES

Fried Pickles **V** 11
Chipotle Dipping Sauce

Everything Spiced Pretzel Sticks 12
IPA-White Cheddar Cheese Fondue

Truffle-Parmesan Fries **GF/V** 10
Truffle Aioli

Crispy Cauliflower Bites **V** 14
General Tso's Sauce,
Toasted Sesame Seeds, Fresh Lime

TO SHARE

Crispy Brussels Sprouts **GF/V** 16
Roasted Garlic Aioli, Parmigiano,
Bacon Breadcrumbs

Crispy Avocado-Tuna Roll* 18
Market Place "Ramen Style" Noodles,
Sriracha Aioli, Pickled Ginger, Furikaki,
Chopped Peanuts

House Hickory Smoked Chicken Wings **GF** 16
House Buffalo, Smokey BBQ or
Sweet & Spicy

Crispy Point Judith Calamari 17
Hot Cherry Peppers, Garlic Aioli,
Pomodoro Sauce, Fresh Lemon

Market Place Blackened Chicken Nachos **GF** 18
Blue Corn Tortilla Chips, Vermont White Cheddar,
Caramelized Onions, Guacamole,
Hot Cherry Peppers, Fresh Arugula, Truffle Aioli

Drunken Mussels Pot 18
Garlic, Shallot, IPA, Applewood Smoked Bacon,
Cream, House Made Ciabatta Bread

Chicken Empanadas 16
Salsa Roja, Cojita Cheese

Mexican Street Corn Dip 16
Cotija Cheese, Lime, Blue Corn Tortilla Chips

Mediterranean Board **GF/V** 18
Roasted Garlic Hummus, House Made Falafel,
Tabbouleh Salad, Tahini Sauce, Crumbled Feta,
Grilled Naan Bread

Farm to Table Board **GF** 22
Crispy Brussels Sprouts, Burrata,
Shaved Prosciutto di Parma,
Crushed Pistachios, Balsamic Reduction

PLANT BASED

Vegan Nachos **GF/V+** 19
Crispy Blue Corn Tortilla Chips,
Vegan Mozzarella, Hot Cherry Peppers,
Caramelized Onions, Plant Based Ground "Beef",
Baby Arugula, Vegan Truffle Aioli,
Fresh Guacamole

Haystack Bowl **GF/V+** 19
Sticky Rice, Spiced Chickpeas, Asparagus, Peas,
Red Cabbage, Radish, Scallions,
Maple-Tahini Citronette

"Impossible" Burger **V+** 19
Arugula, Avocado, Red Onion, Beefsteak Tomato,
Vegan Mozzarella, Truffle Aioli,
Grilled Sourdough Bread



ENTREES

FISH

Sesame Crusted Ahi Tuna* 25/32
Ramen Style Noodles, Edamame & Avocado,
Ginger-Soy Vinaigrette

Skillet Roasted Atlantic Salmon* **GF** 23/29
Sweet Corn Risotto, Asparagus,
Heirloom Tomato Jam

Beer Battered Fish & Chips 19/26
Crispy Chatham Bay Cod, Malt Vinegar Fries,
Lemon-Caper Remoulade

Pan Seared Scallops **GF** 36
Cauliflower Rice, Market Vegetable Succotash,
Romesco Sauce

MEAT & POULTRY

Roasted "Free Bird Farm" Chicken **GF** 19/25
Fingerling Potatoes,
Roasted Heirloom Carrots & Brussels,
Lemon-Herb Pan Sauce

Buttermilk Fried Chicken 19/25
Whipped Red Bliss Potatoes, Pickled Celery,
Buttery Hot Sauce

Prime NY Strip* **GF** 39
Whipped Red Bliss Potatoes,
Heirloom Carrots, Rosemary Demi-Glace

Tavern Meatloaf 28
Red Bliss Whipped Potatoes, Sauteed Spinach,
Wild MushroomS, Scratch Gravy, Crispy Onions

Steak Frites* **GF** 29
Bistro Steak, Parmesan Frites,
Black Truffle Aioli

PASTA

Rigatoni Bolognese 19/25
Beef & Sweet Italian Sausage,
Pomodoro Cream Sauce, Parmigiano Cheese,
Herb Whipped Ricotta

Tavern Mac & Cheese 16/19
Caramelized Onions, Smoked Gouda Bechamel,
Parmesan-Bacon Bread Crumbs
ADD: Short Rib 9, Chicken 7, Shrimp 12

**GLUTEN FREE PASTA AVAILABLE
UPON REQUEST FOR 2**

MARKET BOWLS

Sweet & Spicy Glazed Crispy Chicken 22
Sticky Rice, Avocado, Arugula, Radish,
Fire Roasted Corn Salsa, Cilantro Lime Crema

Crispy Dynamite Shrimp 24
Sticky Rice, Edamame, Red Cabbage,
Shredded Veggies, Chopped Peanuts,
Creamy Spicy-Scallion Sauce

Ahi Tuna Poke* **GF** 25
Sticky Rice, English Cucumber,
Avocado, Edamame, Red Cabbage,
Sriracha Dynamite Sauce, Furikaki

SOUP & SALADS

Three Onion & Ale 11
Aged Provolone Crostini

Farmhouse Salad **GF/V** 15
Crispy Chickpeas, Radish, Orange, Asparagus,
Goat Cheese, Toasted Almonds,
Citrus-Honey Vinaigrette

Caesar* **GF** 14
Shaved Grana Padano Cheese,
Crispy Garlic-Parmesan Croutons,
House Caesar Dressing

Tavern Chopped Salad **GF/V** 16
Romaine, North Country Bacon,
Banana Peppers, Cherry Tomatoes, Avocado,
Maytag Bleu Cheese, Crispy Onions,
Brown Sugar Balsamic Vinaigrette

Crispy Buffalo Chicken Salad 21
Field Greens, Grape Tomatoes, Red Onions,
English Cucumbers, Radish, Crispy Bacon,
Bleu Cheese Dressing

**ADD: Chicken 7 Steak* 12
Salmon* 12, Shrimp 12**

HAND HELDS

Served With Natural Cut Fries
SUBSTITUTE:

Farmhouse or Caesar Salad 2,
Truffle Fries or Sweet Potato Fries 2, Soup 4

Tavern Burger* 17.5
Prime House Blend, Lettuce, Beefsteak Tomato,
Red Onions, Vermont White Cheddar,
Roasted Garlic Aioli, Toasted Brioche Bun

Jailhouse Burger* 19.5
Pepper Jack Cheese, Applewood Smoked Bacon,
Arugula, Chipotle Aioli, Crispy Onions,
Toasted Brioche Bun

Truffle Burger* 18.5
Provolone Cheese, Roasted Mushrooms,
Crispy Onions, Black Truffle Aioli,
Toasted Brioche Bun

Short Rib Focaccia 19.5
Shredded Beef Short Rib, Crispy Onions,
White Cheddar & Provolone Cheese,
Natural Jus Dipping Sauce

Steak Sandwich* 19.5
Prime NY Strip, Tillamook Wisconsin Cheddar,
Caramelized Mushrooms & Onions,
Garlic Bread Baguette

Korean Fried Chicken Sandwich 16.5
Gochujang Glaze, Cabbage Slaw, Quick Pickles,
Garlic Mayo, Toasted Brioche Bun

Mediterranean Chicken "Wrap" 16.5
Hummus, Tabbouleh, Crumbled Feta Cheese,
Tahini Dressing, Grilled Naan Bread

Chicken Tinga Tacos 18
Avocado, Pickled Red Onions,
Crumbled Cotija, Warm Flour Tortillas

Crispy Baja Fish Tacos 18
Cabbage Slaw, Fresh Pico de Gallo,
Chipotle Crema, Warm Flour Tortillas

**GLUTEN FREE ROLL AVAILABLE
UPON REQUEST FOR 2.50**

Roden's Farm, Bethlehem, CT
Oxbow Farm, Canton, CT
Sepe Farm, Newtown, CT
Waldingfield Farm, Washington, CT
Laurel Glen, Shelton, CT
Arethusa Farm, Bantam, CT

**GF FOR GLUTEN FREE, V FOR VEGETARIAN, V+ FOR VEGAN
INQUIRE ABOUT GLUTEN FREE MODIFICATIONS**



20% Gratuity will be added to parties of 8 or more • \$3 Share Charge for all shared entrees and sandwiches

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you have a food allergy, please speak with the manager, the chef or your server.

{To Start}

- Ahi-Tuna-Avocado "Sushi Roll"*** 16
General Tso's Ramen Noodles, Crushed Cashews, Wasabi Aioli, Scallions
- Crispy Point Judith Calamari** 14
Hot Cherry Peppers, Roasted Garlic Lemon Aioli, Pomodoro Sauce
- Crispy Brussels Sprouts GF/VEG** 15
Black Mission Fig & Soft Goat Cheese Spread, Toasted Pecans, Black Truffle Honey, Himalayan Sea Salt
- Baked Cauliflower VEG** 14
Smoked Mozzarella Cream, Roasted Cauliflower, Toasted Panko, Crusty Bread
- Shrimp & Grits GF** 15
"Georgia's Ice Cream" White Cheddar Grits, Seared Shrimp, Cajun Butter
- Hudson Valley Duck Fat Potatoes Bravas GF** 14
Confit Potatoes, Spicy Smoked Paprika Tomato Sauce, Roasted Garlic Aioli, Fresh Parsley
- P.E.I. Mussels GF**** 14
Applewood Smoked Bacon, Whole Grain Mustard Cream Sauce, Fine Herbs, Grilled Bread
ADD: Frites 2
- Vegetarian Mediterranean Sampler GF**/VEG** 14
House Made Falafel, Rainbow Chard & Basil Hummus, Marinated Artichoke & Roasted Red Pepper Salad, Garlic Tahini, Cornichons, Kalamata Olives, Garlic Naan, Extra Virgin Olive Oil
- "Free Range" Blackened Chicken Nachos GF** 13
Blue Corn Tortilla Chips, Hot Cherry Peppers, Vermont White Cheddar Cheese, Caramelized Onions, Organic Baby Arugula, House Made Guacamole, Cilantro Lime Crème
- Smoked "Free Bird" Chicken Wings GF** 12
Celery & House Blue Cheese Dressing
House Buffalo, General Tso's Sesame BBQ, Sriracha Honey BBQ

{Soups & Salads}

- Butternut Squash Sweet Potato Bisque GF/VEG** 9
Toasted Walnuts
- New England Style Clam Chowder** 10
Smoked Bacon
- Market Place Farm House Salad GF/VEG** 12
Mesclun Greens, Pumpkin Seeds, Roasted Butternut Squash, Pomegranate Seeds, English Cucumbers, Apple Cider Vinaigrette
- Beets & Burrata GF** 16
Heirloom Beets, Creamy Burrata Cheese, Organic Baby Arugula, Imported Prosciutto di Parma, Herb Marinated Artichokes, Black Truffle Vinaigrette
- Caesar Salad* GF**** 12
Organic Romaine Hearts, Shaved Grana Padano Cheese, Garlic Herb Croutons, Caesar Dressing
- Harvest Quinoa Salad** 15
Red & White Quinoa, English Cucumbers, Red Onions, Toasted Walnuts, Apples, Feta Cheese, Maple Mustard Vinaigrette, Hydroponic Bibb Lettuce
- Buffalo Freebird Crispy Chicken Salad** 18
Red Leaf Lettuce, Gorgonzola Cheese, Cherry Tomatoes, Red Onions, English Cucumbers, Applewood Smoked Bacon, House Blue Cheese Dressing
- ADD:** Burrata 5 Chicken 5 Strip Steak* 9 Shrimp 8 Salmon* 8 Scallops 12 Ahi Tuna* 12 Falafel 6

BOARDS

- Whole Grain Mustard, Mixed Olives, Cornichons, Fruit Preserves, Honey, Dried Fruits, Toasted Nuts, Grilled Bread
- Cheese Board GF**/VEG**
Tasting Size 11 • Sharing Size 18
- Charcuterie & Cheese Board GF****
Tasting Size 15 • Sharing Size 24



LUNCH/DINNER

FISH

- Peppercorn "Medley" Crusted Ahi Tuna*** 24
Hoisin Sweet Chili Ramen Noodles, Savoy Cabbage "Slaw" Sriracha Aioli
- Maple Soy Glazed Grilled Scottish Salmon* GF** 22
Ginger Garlic Wild Rice Pilaf, Sautéed Broccoli, Toasted Sesame, Microgreens
- Market Place Fish Fry** 18
Chatham Bay Cod, House-Cut Herb Wedge Fries, House Tartar Sauce

{Pasta}

- Homemade "Villarina's Pasta", Danbury, CT**
- Market Place "Famous" Rigatoni Bolognese GF**** 19
Pomodoro Tomato-Cream, Beef, Veal, Sweet Italian Sausage, Grana Padano Cheese, Fine Herbs, Fresh Ricotta
- Villarina's Pumpkin Ravioli VEG** 18
Walnuts, Caramelized Apples, Roasted Root Vegetables, Brown Butter, Crispy Sage
- Wild Mushroom Risotto GF** 18
Roasted Cremini, Button Shiitake Mushrooms, Peas, Shaved Grana Padano Cheese, Black Truffle Oil, Baby Arugula
- Thai Noodles VEG/VEGAN/GF** 17
Rice Noodles, Fresh Ginger, Carrots, Zucchini, Broccoli, Scallions, Cabbage, Toasted Sesame Seeds, Thai Red Curry & Coconut Milk Broth
- ADD:** Chicken 5 Steak 9 Shrimp 8 Ahi Tuna 12
- Gluten Free Pasta Available Upon Request For \$2*

{Meat & Poultry}

- Skillet Roasted "Free Bird" Airline Chicken GF** 19
Roasted Root Vegetables, Cipollini Onions, Rosemary, Garlic Red Wine Reduction
- Allen Brothers Shiraz Marinated Hanger Steak (8oz) *GF** 26
Duck Fat Potato Wedges, Roasted Broccoli, MP Steak Sauce
- Braised Short Ribs GF** 22
Sweet Potato Mashed, Crispy Brussels Sprouts, Pan Jus

SAUCES

- Shiraz-Rosemary Jus | Roasted Garlic Aioli | Herb Butter
Horseradish Creme | Truffle Aioli

Executive Chef: Patrick Casasanta • General Manager: Matthew Dohan

{Hand Held}

House-Cut Fries

- SUBSTITUTE:** Market Place Salad 2
Caesar Salad* 2 Truffle Fries 2 Sweet Potato Fries 2
Butternut Squash Sweet Potato Bisque 4

- Market Place Burger* GF**** 14
Allen Brother's Blend, Vermont White Cheddar Cheese, Red Leaf Lettuce, Beefsteak Tomatoes, Red Onion, MP Fancy Sauce, Brioche Bun

- Prime Grind Burger * GF**** 17
Herb Goat Cheese Spread, Caramelized Apples, Baby Arugula, Crispy Onions, Balsamic Reduction, Brioche Bun

- Crispy Fish Tacos** 18
Chipotle Beer Battered Georges Bank Sole, Pickled Vegetable, MP Fancy Sauce

- Cuban Sandwich** 16
Marinated Cuban Roasted Pork, Swiss Cheese, Ham, House Pickles, Dijonaise

- Vegetable Panini GF**/VEG** 15
Roasted Red Bell Peppers, Grilled Zucchini, Grilled Eggplant, Caramelized Onions, Goat Cheese Spread, Swiss Chard Basil Pesto, Brioche

- Allen Brother's NY Strip Steak Sandwich* GF**** 18
Organic Baby Arugula, Smoked Mozzarella, Caramelized Onions, Horseradish Cream, Grilled Demi-Baguette

- "Free Bird" Crispy Chicken Sandwich** 16
Vermont White Cheddar Cheese, Red Leaf Lettuce, Beefsteak Tomatoes, Sriracha Honey BBQ Sauce, Creamy Blue Cheese

- Sesame Ginger "Free Bird" Chicken Lettuce Wraps** 16
Hydroponic Bibb Lettuce Cups, Ginger Compote, Hoisin Glaze, Pickled Slaw, Crispy Wontons

- ADD:** Applewood-Smoked Bacon 2 Avocado 3
Sautéed Mushrooms 2 Caramelized Onions 2
Blue Cheese 2

Gluten Free Roll Available Upon Request for 2.50

SIDES & VEGETABLES

- Truffle Fries GF/VEG** 7
Grana Padano Cheese, Fine Herbs, Truffle Aioli

- Sweet Potato Fries GF/VEG** 7
Sriracha Aioli

- Crispy Brussels Sprouts GF/VEG** 8
Garlic Aioli

- Cheddar Parmesan Mac & Cheese VEG** 10
Toasted Breadcrumbs

- Roasted Root Vegetables GF/ VEG** 7

We celebrate and encourage local, organic, and sustainably harvested food and spirits.

20% Gratuity will be added to parties of 8 or more

\$3 Share Charge for all shared entrées and sandwiches

***These menu items can be modified and made either vegetarian or gluten free.*



{ Craft Cocktails }

All Craft Cocktails 13

MP Bottled Old Fashioned

Redemption Bourbon, Coriander, Orange Bitters, Luxardo Maraschino

MP "Nor'easter Lemonade"

Tito's Handmade Vodka, Pureed Blood Oranges, Pure Cane Simple, House Lemonade, Mint Sprig, Prosecco Float

"Taste of Winter" Margarita

Olmea Altos Silver Tequila, Pomegranate, Combier, Rosemary Essence, Citrus Notes, Sea Salt

MP Parisian

MP 'Blank' GF Vodka, Elderflower, Lemon, Simple, Pink Grapefruit

Smoked Cranberry "Mezcalita"

Xicaru Silver Mezcal, Cranberry Compote, Combier, Citrus, Sea Salt Rim

MP "Apple Jack"

Jameson Irish Whiskey, Local Apple Cider, Cinnamon Spice, Angostura Bitters, Lemon, Orange Zest

Organic Botanical Moscow Mule

Organic Prairie Botanical Vodka, Apple-Ginger-Pear Essence, Fresh Lime, Regatta Craft Ginger Beer

Lumberjack Julep

High West Double Rye, Vermont Maple Syrup, Organic Mint, Soda Water

Bees Knees

Barr Hill Honey Gin, Fresh Lemon, Honey Simple, Citrus Zest

{ Sangria }

10/Glass 38/Pitcher

Signature Red Sangria

{ White Wines by the Glass }

Pinot Grigio, Anterra (IT)	8/30
Riesling, Pacific Rim, (WA)	9/34
Prosecco, Mionetto "Organic" (IT)	10/38
Sauvignon Blanc, Dashwood (NZ)	10/38
Albariño, Calazul (Spain)	10/38
Rosé, Jean Luc Columbo (FR)	10/38
Chardonnay, Rodney Strong (Sonoma)	10/38
Chardonnay, Chalk Hill (Sonoma)	12/46

{ Red Wines by the Glass }

Red Blend, Farmhouse Red (CA)	8/30
Malbec, Callia (AR)	10/38
Cabernet, Carson Scott (CA)	8/30
Cabernet, Storypoint (CA)	10/38
Cabernet, Chasing Rain (WA)	14/54
Zinfandel, Angry Bunch (CA)	10/38
Pinot Noir, Kenwood "Yalupa" (CA)	10/38
Pinot Noir, Lincourt Estate (CA)	14/50

Wines By The Bottle

{ Sparkling }

Prosecco, Lunetta	36
Champagne, Perrier Jouet Gran Brut	90
Champagne, Veuve Cliquot NV	100
Champagne, Veuve Cliquot NV	140

{ White }

Old World

Italy

Pinot Grigio, Scarbolo	40
Pinot Grigio, Bertani	44
Pinot Grigio, Santa Margherita	64
Gavi, Banfi Principessa	44

Spain & Portugal

Albarino, Marques de Caceres	52
Vinho Verde, Twin Vines	30

Germany & Austria

Riesling, S.A. Prum "Essence"	32
Gruner Veltliner, Huber "Hugo"	37

France

Sauvignon Blanc, La Petite Perriere	36
Sancerre, Pascal Jolivet	60
Chablis, Louis Jadot	65
Pouilly Fuisse, J.J. Vincent	75

New World

New Zealand & South Africa

Sauvignon Blanc, Loveblock	60
Sauvignon Blanc, Mulderbosch (SA)	40
Chenin Blanc, Fleur de Cap (SA)	32

USA

Riesling, Charles & Charles, WA	36
Sauvignon Blanc, Matanzas Creek	50
Sauvignon Blanc, Cakebread	65
Chardonnay, Wente "Morning Fog"	40
Chardonnay, St. Francis	45
Chardonnay, Hartford Court "Russian River"	75
Chardonnay, Simi	48
Chardonnay, Paul Hobbs "Crossbarn"	75
Chardonnay, Cakebread	85

{ Red }

Old World

Italy

Chianti Classico, Rocca delle Macie	45
Chianti Classico Riserva, La Maia Lina	60
Super Tuscan, Brancaia "Tre"	65
Brunello di Montalcino, Caparzo	85
Montepulciano, Cantina Zaccagnini	44
Valpocella, Allegrini	52
Barolo, Fontanafredda	90

Spain

Garnacha, Las Rocas Reserve	36
-----------------------------	----

France

Cotes du Rhone, Perrine "Nature"	40
Burgundy, Dom. Faively Bourgogne Rouge	60
Bordeaux, Chateau Greysac Medoc	64

New World

Australia & Chile

Malbec, Dona Paula Estate	40
Malbec, Bodegas Norton Reserve	45
Malbec Blend, Montes "Twins"	45
Camenera, Los Vascos Grand Reserve	50

USA

Pinot Noir, Cherry Pie "Three Vineyards"	50
Pinot Noir, David Bynum	60
Pinot Noir, Siduri "Russian River"	70
Pinot Noir, Paul Hobbs "Crossbarn"	80
Pinot Noir, Hartford Court "Lands End"	100
Pinot Noir, Ken Wright, Oregon	60
Pinot Noir, Four Graces, Oregon	75
Merlot, Alexander Valley Vineyards	52
Cabernet Sauvignon, True Myth	50
Cabernet Sauvignon, Kenwood "Jack London"	65
Cabernet Sauvignon, Joel Gott	50
Cabernet Sauvignon, Simi	55
Cabernet Sauvignon, Sebastiani "AV"	75
Cabernet Sauvignon, Decoy by Duckhorn	65
Cabernet Sauvignon, Micheal David	
"Freakshow"	70
Cabernet Sauvignon, Clos du Val, Carneros	100
Cabernet Sauvignon, Beringer	
"Knight's Valley"	90
Cabernet Sauvignon, Roth, Alexander Valley	80
Cabernet Sauvignon, Stag's Leap "Artemis"	140
Zinfandel, Ridge "Three Valleys"	75
Red Blend, Michael David "Petite Petit"	60
Red Blend, Bootleg	90

Half Price Bottles Of Wine

Every Sunday & Monday

Up To \$100

CRAFT COCKTAILS

MP Bottled Old Fashioned Litchfield Distillery Bourbon, Coriander & Saffron Simple, House Bitters, Italian Cherry & Orange Peel	14
Strawberry Fields Vanilla Vodka, Strawberry, Galliano, Espresso	14
Watermelon Margarita Tequila, Watermelon, Lime, Mint Simple	14
Cucumber Fresca Cucumber Vodka, Elderflower, Lemon, Basil Simple	14
1812 Prison Daquiri Rum, Peach Nectar, Luxardo Cherry, Lime	13
Blueberry Bees Knees Gin, Blueberries, Honey, Lemon	13
Jailhouse Mule MP Vodka, Lime, Honeydew Melon, Ginger Beer	13
Berry Bourbon Smash Bourbon, Blackberries, Strawberries, Raspberries, Mint Simple, Lemon	14
Black Rose Spritz Vodka, Lilet Rose, Blackberry Liqueur, Sparkling Rosé	13
Angry Kiwi Jalapeño Tequila, Orange Liqueur, Kiwi, Lime Juice	14

SANGRIA

13/Glass
Seasonal Red or White

WINES BY THE GLASS

WHITE

Pinot Grigio, Anterra (IT)	10/38
Pinot Grigio, Danzante (IT)	11/42
Sauvignon Blanc, Lobster Reef (NZ)	11/42
Sauvignon Blanc, Peter Yealands(NZ)	12/46
Chardonnay, Castle Rock Winery (CA)	10/38
Chardonnay, Mon Frere (Napa)	12/46
Chardonnay, Chalk Hill (Sonoma)	14/54
Reisling, Bex, (Germany)	10/38

SPARKLING | ROSÉ

Prosecco Brut, Casalforte (IT)	10/38
Rosé, Juliette Provence (FR)	10/38
Rosé, Jean-Luc Colombo (FR)	12/46
Rosé, Whispering Angel (FR)	16/62
Sparkling Rosé, Lucient Albrecht Brut Rose, (FR)	14/54

RED

Cabernet Sauvignon, Ryder Estate (CA)	11/42
Cabernet Sauvignon, Story Point (CA)	12/46
Cabernet Sauvignon, Justin (NAPA)	16/62
Pinot Noir, Mon Frere (CA)	10/38
Pinot Noir, Kenwood "Yulupa", (CA)	12/46
Pinot Noir, Lincourt Estate (CA)	14/54
Chianti, Danzante (IT)	10/38
Malbec, Callia (AR)	10/38
Zinfandel, Four Vines (CA)	10/38
Red Blend, Farmhouse Red (CA)	10/38
Cotes Du Rhone, Perrin Nature, (FR)	10/38

HALF PRICE BOTTLES OF WINE
EVERY SUNDAY & MONDAY UP TO \$100
HAPPY HOUR MONDAY - FRIDAY 3-6PM
BRUNCH EVERY SUNDAY

PLEASE DRINK RESPONSIBLY 2397750



@MARKETPLACE.KITCHENANDBAR



FACEBOOK.COM/MARKETPLACETAVERN



@MARKETPLACE.KITCHEN.BAR

WINES BY THE BOTTLE

HALF BOTTLES

Sauvignon Blanc, Honig, (CA) 2019	29
Chardonnay, Alexander Valley Vineyards, (CA) 2017	27
Rosé, Miraval, (FR) 2020	36
Fume Blanc, Grgich Hill Estate, (CA) 2018	39
Pinot Noir, Banshee, (CA) 2018	30
Malbec, Antigal Uno, (AR)	27
Cabernet Sauvignon, St Francis, (CA)	36

HALF BOTTLES

EXCLUDED FROM WINE PROMOTION

BUBBLES | ROSÉ

Sparkling, Scharffenberger Brut Excellence, California	68
Sparkling, Roederer Estate, California	78
Sparkling, Roederer Estate Brut Rose, California	88
Champagne, Louis Roederer Brut Premier .375, France	64
Champ., Louis Roederer Brut Premier, France	112
Rosé, Mirabeau "Belle Anne", France	42
Rosé, Pasqua 11 Minutes, France	48
Rosé, AIX, France	58

WHITE

Vinho Verde, Broadbent, Portugal	34
Gruner Veltliner, Huber "Hugo", Austria	40
Pinot Grigio, Mason Cellars Three Pears, California	45
Pinot Grigio, Bertani Pinot Grigio, Italy	48
Riesling, S.a. Prum "Essence", Germany	38
Riesling, A To Z Wineworks Riesling, Oregon	55
Chenin Blanc Sauvion Vouvray, France	48
Albarino, Marques De Cacaes, Spain	55
Sauvignon Blanc, La Petite Perrier, France	35
Sauvignon Blanc, Clos Henri Petit Clos, New Zealand	48
Sauvignon Blanc, Mt. Beautiful, New Zealand	64
Sauvignon Blanc, Mason Cellars Pomelo, California	45
Sauvignon Blanc, Honig, California	64
Sauv. Blanc, Jean Marc ET Mathieu Crochet, Sancerre, France	68
Chardonnay, Alexander Valley Vineyards, California	52
Chardonnay, Girard "Russian River", California	58
Chardonnay, Mount Eden Chardonnay "Edna Valley", California	64
Chardonnay, Au Contraire Russian River, California	72
Chardonnay, Paul Hobbs "Crossbarn", California	82
Chardonnay, Cakebread, California	98
Chardonnay, Flowers, California	112

RED

Pinot Noir, Ritual, Chile	68
Pinot Noir, Domaine Faively Bourgogne Rouge, France	72
Pinot Noir, Siduri "Russian River", California	88
Pinot Noir, Melville "Estate", California	92
Garnacha, Bodegas Atalaya, Spain	55
Carmenere Los Vascos Reserve, Chile	54
Sangiovese, Rocca Del Macie Chianti Classico, Italy	52
Sangiovese Caparzo Brunello, Italy	104
Merlot, Wente Vineyards "Sandstone Estate", California	48
Merlot, Duckhorn "Decoy", California	68
Montepulciano, D'abruzzo Umani Ronchi "Podere", Italy	35
Nebiolo, Fontanafredda Barolo "Silver Label", Italy	102
Tempranillo, Muga Reserva, Spain	88
Malbec, Crios, Argentina	42
Malbec, Paul Hobbs "Felino", Argentina	72
Blend, Clayhouse "Adobe Red", California	44
Blend, Newton Claret "Skyside", California	64
Blend, Querciabella Mongrana, Italy	72
Cabernet Sauvignon, Broadside, California	54
Cabernet Sauvignon, Foxglove "Paso Robles", California	58
Cabernet Sauvignon, Primus, Chile	62
Cabernet Sauvignon, Born Of Fire "The Burn", Washington	70
Cab. Sauvignon, Michael David "Freakshow", California	72
Cab. Sauvignon, Alexander Valley Vineyards "Organic", California	82
Cabernet Sauvignon, Kenwood "Jack London", California	88
Cabernet Sauvignon, Daou, California	105
Cabernet Sauvignon, Louis M. Martini, Napa, California	94
Cabernet Sauvignon, Honig, California	128
Syrah, Maison Les Alexandris, France	45
Syrah, Delas Crozes Hermitage "Les Launes", France	54
Pinotage Mooisplass Estate "The Bean", South Africa	40
Zinfandel, Saldo, California	84