

SMALL PLATES

Deviled Farm Eggs **GF 9**
Smoked Chipotle Aioli, Frito Crunch

Buttermilk Fried Pickles **V 11**
Spicy Dipping Sauce

Iberico Ribs **GF 14**
Quince BBQ, Red Cabbage Slaw,
Fennel Pollen

Truffle Frites **GF/V 10**
Aged Parmigiano, Scallions, Truffle Aioli

Roasted Cauliflower **GF/V 13**
Dates, Pickled Onion, Harissa Aioli, Cilantro

TO SHARE

Shrimp Ceviche 18
Cucumber Aquachile, Avocado,
Red Onion, Radish, Cilantro

Short Rib Empanadas 16
Roasted Poblano & Sweet Onions,
Cotija Cheese Crema, Salsa Roja

Crispy Brussels Sprouts **GF/V 17**
Thai Chili Sauce, Sriracha Aioli,
Honey Roasted Peanuts

Ahi Tuna-Avocado "Sushi Roll"* 18
"Ramen Style" Noodles, Sriracha Aioli,
Pickled Ginger, Crushed Peanuts

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

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

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

Crispy Sushi* **GF 18**
Ahi Tuna, Crispy Rice, Ginger-Soy,
Dynamite Sauce

Hummus & Falafel **V 18**
Roasted Garlic Hummus, Tabbouleh Salad,
Crumbled Feta, Grilled Naan Bread

Farm to Table **GF 22**
Crispy Brussels Sprouts,
Shaved Prosciutto di Parma, Burrata,
Crushed Pistachios, Spiced Fig Jam

Asian Chicken Lettuce Wraps **GF 18**
Bibb Lettuce, Garlic-Ginger Chicken,
Rice Noodles, Pickled Cucumber,
Sweet & Spicy Hoisin,
Thai Peanut Sauce

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+ 19.5**
Sticky Rice, Charred Corn, Beets,
Cauliflower & Brussel Sprouts,
Chick Peas, Radish, Cabbage,
Maple-Tahini Vinaigrette

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



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

ENTREES

FISH

Pan Seared Scallops **GF 36**
Forbidden Rice, Thai Spinach,
Coconut Lemongrass Citronette

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

Skillet Roasted Salmon* **GF 23/29**
English Pea Risotto, Crispy Carrots,
"Burnt" Onion Jam

"Chatham Bay" Fish Fry **19/26**
Crispy Chatham Bay Cod, Natural Cut Fries,
Lemon-Caper Tartar, Malt Vinegar

MEAT & POULTRY

Roasted "Freebird" Chicken Breast **GF 19/26**
Fontina Cheese, Roasted Fingerling Potatoes,
Brussels, Carrots, Lemon -Pan Sauce

Pork Chop "Shake & Bake"* **GF 28.5**
Potato Pave, Charred Corn,
Green Tomato Ketchup, Shake & Bake Crumble

"8 Hour" Korean Short Rib **GF 25/32**
Kimchi Fried Rice, Sesame Spinach,
Pickled Cucumber, Gochujang BBQ

Bistro Steak Frites* **GF 29.5**
Parmigiano Frites, Truffle Aioli

Prime NY Strip* **GF 39**
Whipped Truffle Potatoes, Asparagus,
Carmel-Soy Roasted Mushrooms

PASTA

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

"Loaded Baked Potato" Gnocchi 19/25
Hand-Made Potato Pasta Pillows, Broccoli,
Bacon, Cheddar, Sour Cream, Chives

Tagliatelle Carbonara 24
Guanciale Bacon, Blistered Tomato,
Corn Carbonara

GLUTEN FREE PASTA AVAILABLE
UPON REQUEST FOR 2.5

MARKET BOWLS

Sweet & Spicy Crispy Chicken 22.5
Sticky Rice, Avocado, Arugula, Radish,
Fire Roasted Corn Salsa, Cilantro Lime Crema

Crispy Dynamite Shrimp 24
Sticky Rice, Edamame, Shredded Veggies,
Chopped Peanuts, Creamy Spicy Sauce

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

SOUP & SALADS

Corn Chowder 11
Bacon, Crème Fraiche

Farmhouse Salad **GF/V 15**
Field Greens, Strawberries, Avocado,
Local Goat Cheese, Radish,
White Balsamic, Marcona Almond, Granola

Caesar* 14
Romaine Hearts, Shaved Grana Padano
Cheese, Roasted Garlic-Herb Croutons,
Caesar Dressing

Roasted Beet Salad **GF/V 15**
Kale, Quinoa, Black Mission Fig, Greek Yogurt,
Crushed Hazelnuts, Aged Balsamic

Thai Chop Salad **GF/V 15**
House Chopped Lettuce Blend, Julienne Veggies,
Edamame, Sesame Peanut Dressing

Crispy Buffalo Chicken Salad 21
Field Greens, Grape Tomatoes, Red Onions,
English Cucumbers, Radish, Slab Bacon Lardons,
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

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

Kobe Burger* 19.5
Caramelized Onions & Mushrooms,
Aged Provolone Cheese, Truffle Aioli,
Toasted Brioche Bun

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

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

Nashville Hot Chicken Sandwich 16.5
Roasted Garlic Aioli, House Pickles,
Shredded Lettuce, Toasted Brioche Bun

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

Crispy Baja Fish Tacos 18
Jalapeno-Cabbage Slaw, Pico de Gallo,
Cilantro 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



{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.*



MARKET PLACE RESTAURANT



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{ 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
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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, Bitters, Italian Cherry & Orange Peel	14
Purple Goddess Gin, Citrus Simple, Botanical Tonic	14
Peach Julep Bourbon, Orange Liqueur, Peach Nectar, Lemon, Fresh Mint	14
Salted Coconut Vanilla Vodka, Kahlua, Fresh Espresso, Salted Caramel Foam	14
Fire & Smoke Mezcal, Pineapple Juice, Honey & Pink Peppercorn Simple, Lime, Firewater	13
Blueberry Lavender Spritz Gin, Lilet, Lemon, Lavender Simple, Blueberry, Prosecco	14
Maui Margarita Blanco Tequila, Aperol, Guava, Pineapple, Agave, Lime	14
Cucumber Bliss Infused Cucumber Vodka, Basil Simple, Lime	13
Strawberry Cocojito Rum, Strawberry, Coconut Simple, Lime, Mint, Club Soda	14

INNOCENT COCKTAILS

Blueberry Lemonade Blueberry Real Puree & House Made Lemonade	8
Guava Mojito Guava Puree, Fresh Lime, Fresh Mint, Simple Syrup, Club Soda	8
Spicy Pineapple Mule Pineapple Juice, Muddled Jalepeno, Fresh Lime, Ginger Beer	8

SANGRIA

12/Glass
Red- Mixed Berry
White- Peach & Citrus

WINES BY THE GLASS

WHITE

Pinot Grigio, Anterra, (IT)	11/42
Pinot Grigio, Danzante (IT)	12/48
Sauvignon Blanc, Peter Yealands (NZ)	12/48
Sauvignon Blanc, Lobster Reef (NZ)	11/42
Chardonnay, Castle Rock Winery (CA)	11/42
Chardonnay, Kendall Jackson (CA)	13/48
Chardonnay, Chalk Hill (Sonoma)	15/58

SPARKLING | ROSÉ

Prosecco Brut, Casalforte (IT)	10/38
Rosé, Jean-Luc Colombo (FR)	10/38
Rosé, Whispering Angel, (FR)	16/62

RED

Pinot Noir, Mon Frere Winery (CA)	11/42
Pinot Noir, Banshee (CA)	14/54
Malbec, Callia (AR)	11/42
Cabernet Sauvignon, Carson Scott (CA)	11/42
Cabernet Sauvignon, Storypoint (CA)	13/50
Cabernet Sauvignon, Bonanza (CA)	16/62
Chianti, Danzante (IT)	11/42
Bonterra, Merlot (CA)	11/42

WINES BY THE BOTTLE

HALF BOTTLES

Sauvignon Blanc, Honig, California 2019	29
Chardonnay, Alexander Valley Vineyards, California 2017	27
Malbec, Antigal Uno, Argentina 2015	28
Cabernet Sauvignon, St Francis, California 2018	36

HALF BOTTLES
 EXCLUDED FROM WINE PROMOTION

BUBBLES | ROSÉ

Belaire Sparkling Rose, France	72
Champagne, Bollinger Special Cuve'e Brut, France	175
Champagne, Louis Roederer, France	105
Champagne, Emmolo Methode Traditionnelle, California	55
Rose, AIX, France 2020	58

WHITE

Pinot Grigio, Marco Felluga, Italy 2019	48
Arneis, Vietti, Italy 2017	52
Albarino, Blanquito, Spain 2021	45
Burgundy, Vincent Girardin Meursault 'Les Narvaux', France 2016	135
Chablis, Jean Grossot, France 2018	48
Sancerre, De Ladoucette 'Comte Lafond', France 2021	62
Sauvignon Blanc, Craggy Range, New Zealand 2021	72
Riesling, DR Loosen, "Dr L." Germany 2018	45
Sauvignon Blanc, Emmolo, Napa 2019	62
Chardonnay, Jordan, Russian River Valley 2018	75
Chardonnay, Sonoma Cutrer, Russian River 2018	68

RED

Pinot Noir, Louis Jadot, France 2018	44
Chianti Classico, Bibbiano 2018	58
Barolo, Vietti 'Castiglione' 2015	112
Caparzo Brunello di Montalcino 2015	92
Amarone della Valpolicella, Tedeschi 2014	132
Cotes Du Rhone, Domaine De La Solitude, France 2019	45
Rioja Reserva, Muga 2016	68
Tempranillo, 'Sangre de Toro', Spain 2020	48
Garnacha, Rioja 'Campo Viejo', Spain 2016	45
Bordeaux Rouge, Le'gende, France 2017	48
Malbec, Alta Vista, Argentina 2020	38
Malbec, Luca, Argentina 2015	68
Pinot Noir, Meiommi 2018	58
Pinot Noir, Eloun, Oregon 2018	52
Pinot Noir, Hartford Court, Russian River Valley 2019	88
Red Blend, Orin Swift 'Abstract', California 2019	78
Red Blend, Orin Swift, The Prisoner 2019	102
Zinfandel, Orin Swift '8 Years in the Desert' 2019	92
Cabernet Sauvignon, Paul Hobbs, Nappa 2016	195
Cabernet Sauvignon, Simi, Alexander Valley 2018	58
Cabernet Sauvignon, Sequoia Grove, Napa 2016	95
Cabernet Sauvignon, Sebastiani, Alexander Valley 2018	72
Cabernet Sauvignon, Joel Gott, California 2018	52
Cabernet Sauvignon, Jordan, Alexander Valley 2016	125

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

PLEASE DRINK RESPONSIBLY 2397750



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