

**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 GF 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



**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

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

**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



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

\*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.

# CRAFT COCKTAILS

<b>MP Bottled Old Fashioned</b> Redemption Bourbon, Corriander & Saffron Simple Syrup, Angostura Bitters, Citrus Rind, Luxardo Maraschino	14
<b>Parisian</b> GF Vodka, Elderflower, Fresh Lemon, Simple, Pink Grapefruit	13
<b>Bees Knees</b> Barr Hill Gin, Saffron Herbal Liqueur, Lavender Infused Honey, Lemon	14
<b>Buddha's Respite</b> GF Vodka, Mango, Yuzu, Lime, Fernet Branca	14
<b>Strawberry Lassi</b> Mezcal, Strawberry Lassi, Habanero Shrub, Tajin Salt Rim	15
<b>Always Improving</b> Plantation White Rum, Dolin Génepy, Velvet Falernum, Acid-Adjusted Pineapple	14
<b>Café Bustello</b> Vanilla Reposado Tequila, Fresh Espresso, Coffee Liqueur, Root Beer Reduction, Coconut, Mole Bitters	14
<b>Kiss From A Rose</b> Porter Tropical Old Tom Gin, Aperol, Licor 43, Coconut, Orange, Lemon, Rose Water	14
<b>SoCal Sipper</b> Thai Chili Tequila, Passion Fruit, Lime Cordial, Agave	13
<b>Raspberry Royale</b> Redemption Bourbon, Raspberry, Vanilla, Lemon, Honey	14

# SANGRIA

13/Glass 40/Pitcher  
Signature Red Sangria or Seasonal White Sangria

# WINES BY THE GLASS

## WHITE

Pinot Grigio, Anterra, (IT)	11/42
Pinot Grigio, Danzante (IT)	12/48
Riesling, Pacific Rim, (WA)	10/38
Sauvignon Blanc, Peter Yealands (NZ)	12/46
Sauvignon Blanc, Lobster Reef (NZ)	11/42
Albariño, Martin Codax (Spain)	12/46
Chardonnay, Castle Rock Winery (CA)	11/42
Chardonnay Kendall Jackson (CA)	13/46
Chardonnay, Chalk Hill (CA)	15/58

## SPARKLING | ROSÉ

Prosecco Brut, Casalforte (IT)	10/38
Rosé, Jean-Luc Colombo (FR)	12/46
Rosé, Whispering Angel, (FR)	16/62

## RED

Cabernet, Ryder Estate (CA)	11/42
Cabernet, Storypoint (CA)	13/50
Cabernet, Justin (CA)	18/70
Pinot Noir, Mon Frere Winery (CA)	11/42
Pinot Noir, Kenwood "Yalupa" (CA)	13/48
Red Blend, Farmhouse Red (CA)	10/38
Malbec, Callia (AR)	11/42
Visconti Montepulciano (IT)	12/46
Clos du Bois Merlot(CA)	12/46



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

PLEASE DRINK RESPONSIBLY 2397750

# WINES BY THE BOTTLE

## HALF BOTTLES

Sauvignon Blanc, Honig, (CA) 2019	29
Chardonnay, Alexander Valley, (CA)2017	27
Rose, Miraval, France 2020	35
Fume Blanc, Grgich Hill Estate, (CA) 2018	39
Pinot Noir, Banshee, (CA) 2018	29
Malbec, Antigal Uno, Argentina	27
Cabernet Sauvignon, St Francis, (CA)	36

HALF BOTTLES

EXCLUDED FROM PROMOTION

## BUBBLES

Champagne, Louis Roederer Collection 242	140
Champagne, GH Mumm	85
Champagne, Vollereaux	90

## WHITE

Pinot Grigio, Scarbolo, Italy	45
Pinot Grigio, Bertani, Italy	46
Pinot Grigio, Santa Margherita, Italy	65
Gavi, Banfi Principessa, Italy	45
Albarino, Marques de Caceres, Spain	55
Vinho Verde Boradbert, Portugal	32
Riesling, S.A. Prum "Essence", Germany	42
Gruner Veltiner, Visiom, Austria	39
Sauvignon Blanc, La Petite Perriere, France	36
La Poussie Sancerre, France	70
Chablis, Louis Jadot, France	70
Pouilly Fuisse, J.J. Vincent, France	75
Sauvignon Blanc, Loveblock, New Zealand	62
Sauvignon Blanc, Mulderbosch, South Africa	42
Chenin Blanc, Fleur de Cap, South Africa	35
Riesling, J Lohr Bay Mist, California	35
Sauvignon Blanc, Matanzas Creek, California	54
Sauvignon Blanc, Cakebread, California	68
Chardonnay, Wente, "Morning Fog", California	44
Chardonnay, St. Francis, California	48
Chardonnay, Freemark Abby, California	82
Chardonnay, Simi, California	52
Chardonnay, Paul Hobbs, California	78
Chardonnay, Cakebread, California	88

## RED

Chianti Classico, Rocca delle Macie, Italy	48
Chianti Classico Riserva, La Maia Lina, Italy	60
Super Tuscan, Brancaia "Tre", Italy	65
Brunello di Montalcino, Caparzo, Italy	85
Montepulciano, Cantina Zaccagnini, Italy	46
Valpoicella, Allegrini, Italy	52
Barolo, Fontanafredda, Italy	90
Garnacha, Campo Viejo, Spain	39
Tempranillo, Campo Viejo, Spain	34
Cotes du Rhone, Perrine "Nature", France	40
Bordeaux, Chateau Greysac Medoc, France	52
Malbec, Dona Paula Estate, Argentina	40
Malbec, Bodegas Norton Reserve, Argentina	45
Malbec Blend, Montes "Twins", Chile	45
Camenere, Montes Alpha, Chile	52
Pino Noir, Dom. Faively Bourgogne Rouge, France	62
Pinot Noir, Cherry Pie "Three Vineyards", California	52
Pinot Noir, David Bynum, California	64
Pinot Noir, Siduri "Russian River", California	72
Pinot Noir, Paul Hobbs "Crossbar", California	84
Pinot Noir, Belle Gloss Clark & Telephone, California	125
Pinot Noir, Ken Wright, Oregon	62
Pinot Noir, Four Graces, Oregon	79
Merlot, Alexander Valley Vineyards, California	55
Cabernet Sauvignon, True Myth, California	55
Cabernet Sauvignon, Kenwood "Jack London", California	68
Cabernet Sauvignon, Joel Gott, California	54
Cabernet Sauvignon, Simi, California	58
Cabernet Sauvignon, Sebastiani "AV", California	78
Cabernet Sauvignon, Decoy by Duckhorn, California	70
Cabernet Sauvignon, Micheal David "Freakshow", California	74
Cabernet Sauvignon, Clos Du Val, Carneros, California	100
Cabernet Sauvignon, Beringer "Knight's Valley", California	95
Cabernet Sauvignon, Roth, Alexander Valley	85
Cabernet Sauvignon, Stag's Leap "Artemis", California	145
Zinfandel, Ridge "Three Valleys", California	78
Red Blend, Michael David, "Petite Petit", California	62
Red Blend, Bootleg, California	95