

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



CRAFT COCKTAILS

Bottled Old Fashioned Redemption Bourbon, Coriander & Saffron Simple, Orange Bitters, Luxardo Maraschino	14
Bees Knees Barr Hill Honey Gin, Fresh Lemon, Honey Simple, Citrus Zest	13
Raspberry Espresso Martini Raspberry Vodka, Tia Maria, Irish Cream, Raspberry Liqueur, Fresh Espresso, Whipped Cream	14
Strawberry Mezcalita Mezcal, Orange Liqueur, Citrus, Strawberry Puree, Simple Syrup, Sea Salt	13
Nantucket Blueberry Lemonade Blueberry Vodka, House Lemonade, Citrus Zest	13
Mango Daquiri White Rum, Fresh Lime Juice, Mango Puree, Simple Syrup	13
Garden Mule GF Vodka, Muddled Mint & Cucumber, Fresh Lime Juice, Ginger Beer, Blueberries	14
Watermelon Margarita Lunazul Tequila, Lime, Organic Watermelon, Sea Salt	13
Violet Cosmopolitan Empress Indigo Gin, White Cranberry Juice, Cointreau, Fresh Lime Juice	14
Parisian GF Vodka, Elderflower Liqueur, Grapefruit Juice, Fresh Lemon Juice	14

SANGRIA

12/Glass 40/Pitcher
Signature Red Or White

WINES BY THE GLASS

WHITE

Pinot Grigio, Danzante, (IT)	10/38
Pinot Grigio, Anterra (IT)	11/42
Dry Riesling, Pacific Rim, (WA)	10/38
Sauvignon Blanc, Peter Yealands (NZ)	12/46
Sauvignon Blanc, Lobster Reef (NZ)	11/42
Albariño, Martin Codax (Spain)	11/42
Chardonnay, Castle Rock Winery (CA)	10/38
Chardonnay, Rodney Strong (Sonoma)	12/46
Chardonnay, Chalk Hill (Sonoma)	14/54

SPARKLING | ROSÉ

Prosecco Brut, Casalforte (IT)	10/38
Rosé, Juliette Provence (FR)	10/38
Rose, Jean-Luc Colombo (FR)	11/38
Rosé, Bonterra (CA)	12/46

RED

Cabernet, Carson Scott (CA)	10/38
Cabernet, Storypoint (CA)	12/46
Cabernet, Justin (CA)	16/62
Pinot Noir, Mon Frere Winery (CA)	10/38
Pinot Noir, Kenwood "Yalupa" (CA)	12/46
Pinot Noir, King's Ridge (OR)	14/50
Red Blend, Farmhouse Red (CA)	10/38
Malbec, Callia (AR)	10/38
Zinfandel, Four Vines Old Vine (CA)	10/38

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 WINE PROMOTION

BUBBLES

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

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
Valpocella, Allegrini, Italy	52
Barolo, Fontanafredda, Italy	90
Garnacha, Las Rocas Reserve, Spain	39
Tempranillo, Campo Viejo, Spain	34
Cotes du Rhone, Perrine "Nature", France	40
Burgundy, Dom. Faively Bourgogne Rouge, France	62
Bordeaux, Chateau Greysac Medoc, France	52
Malbec, Dona Paula Estate, Argentina	40
Malbec, Bodegas Norton Reserve, Argentina	45
Malbec Blend, Montes "Twins", Chile	45
Camenera, Montes Alpha, Chile	52
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 "Crossbarn", 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

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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