

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

Bottled Old Fashioned Litchfield Distillery Bourbon, Coriander & Saffron Simple, House Bitters, Italian Cherry & Orange Peel	14
Livin' La Vida Lychee GF Vodka, Lychee Liqueur, Carpano Dry Vermouth, Fresh Lemon	15
The Repo Espresso Reposado Tequila, Galliano Liqueur, Vanilla Simple, Shot Fresh Espresso	15
Smokin' Guavarita Mezcal Tequila, Guava Liqueur, Fresh Lemon & Lime, Agave	14
Spicy Stravocado Ghost Habanero Tequila, Strawberry Liqueur, Avocado, Fresh Lime & Lemon, Agave	15
Bees Knees Bar Hill Honey Gin, Honey Simple, Lemon Juice, Prosecco Float	14
Cucumber Refresher Cucumber Vodka, Ginger Liqueur, Fresh Lemon, Basil Infused Simple, Club Soda	15
Summer's Julep Bourbon, Simple, Fresh Mint, Bitters, Prosecco Float	15
Caribbean Colada Rum, Pineapple Juice, Crème of Coconut, Fresh Lime, Dark Rum Float	14
The Rose Bouquet Elderflower & Rose Gin, Rose Liqueur, Fresh Lemon, White Cranberry, Sparkling Rose	15

SANGRIA

13/Glass
Signature Red or Seasonal White

WINES BY THE GLASS

WHITE

Pinot Grigio, Anterra (IT)	11/42
Pinot Grigio, Danzante (IT)	12/48
Sauvignon Blanc, Lobster Reef (NZ)	11/42
Sauvignon Blanc, Peter Yealands(NZ)	12/46
Chardonnay, Castle Rock Winery (CA)	11/42
Chardonnay, Mon Frere (Napa)	12/46
Chardonnay, Chalk Hill (Sonoma)	15/58
Reisling, Bex, (Germany)	10/38

SPARKLING | ROSÉ

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

RED

Cabernet Sauvignon, Ryder Estate (CA)	11/42
Cabernet Sauvignon, Story Point (CA)	13/50
Cabernet Sauvignon, Annabella (CA)	14/54
Cabernet Sauvignon, Justin (CA)	18/70
Pinot Noir, Mon Frere (CA)	11/42
Pinot Noir, La Crema (CA)	14/54
Merlot, Santa Carolina Reserve (CH)	10/38
Malbec, Callia (AR)	10/38
Nebbiolo, Cassata Monticello (IT)	14/54
Red Blend, Farmhouse Red (CA)	10/38
Chianti, Rocca delle Macie (IT)	12/50

WINES BY THE BOTTLE

HALF BOTTLES

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

HALF BOTTLES

EXCLUDED FROM WINE PROMOTION

BUBBLES | ROSÉ

Rosé, Pasqua 11 Minutes, Italy	48
Rosé, AIX, France	58
Rosé, Whispering Angel, France	62
Sparkling Rosé, Luc Albrecht, France	54
Champagne, Louis Roederer '242', France	110

WHITE

Pinot Grigio, Scarbolo	42
Pinot Grigio, Santa Margherita	65
Gavi, Banfi Principessa	46
Vermentino, Sella & Mosca La Cala	42
Albarino, Marques de Caceres	55
Vinho Verde, Broadbent	34
Gruner Veltliner, Huber "Hugo"	39
Sancerre, Pascal Jolivet	67
Bourgogne Blanc, "JJ Vincent" Vincent Estate	68
Sauvignon Blanc, Mulderbosch	52
Chablis, Louis Jadot	68
Chennin Blanc, Reyneke "Vine Hugger"	48
Sauvignon Blanc, Cakebread	68
Sauvignon Blanc, St. Francis	42
Chardonnay, Wente "Morning Fog"	42
Chardonnay, Paul Hobbs "Crossbarn"	75
Chardonnay, Cakebread	88

RED

Super Tuscan, Brancaia "Tre"	65
Brunello di Montalcino, Caparzo	85
Montepulciano, Cantina Zaccagnini	45
Valpocella, Allegrini	55
Barolo, Fontanafredda*	95
Rioja, Bodegas Marques de Murrieta	68
Cotes du Rhone, Perrine "Nature"	44
Burgundy, Dom. Faively Bourgogne Rouge	64
Bordeaux, Chateau Greysac Medoc	65
Malbec, Dona Paula Estate	44
Malbec, Bodegas Norton Reserve	46
Malbec Blend, Montes "Twins"	48
Cabernet, Alta Vista	34
Pinot Noir, Cherry Pie "Three Vineyards"	54
Pinot Noir, David Bynum	64
Pinot Noir, Siduri "Russian River"	72
Pinot Noir, Paul Hobbs "Crossbarn"	84
Pinot Noir, Ken Wright, Oregon	64
Pinot Noir, Four Graces, Oregon	78
Merlot Blend, Alexander Valley Vineyards	55
Cabernet Sauvignon, True Myth	52
Cabernet Sauvignon, Kenwood "Jack London"	68
Cabernet Sauvignon, Joel Gott	55
Cabernet Sauvignon, Simi	58
Cabernet Sauvignon, Sebastiani "Alexander Valley"	75
Cabernet Sauvignon, Decoy by Duckhorn	68
Cabernet Sauvignon, Micheal David "Freakshow"	75
Cabernet Sauvignon, Clos du Val, Carneros	105
Cabernet Sauvignon, Beringer "Knight's Valley"	95
Cabernet Sauvignon, Roth, "Alexander Valley"	85
Cabernet Sauvignon, Stag's Leap "Artemis"	145
Zinfandel, Ridge "Three Valleys"	78
Red Blend, Michael David "Petite Petit"	65



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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