

**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

<b>MP Bottled Old Fashioned</b> Litchfield Distillery Bourbon, Coriander & Saffron Simple, Bitters, Italian Cherry & Orange Peel	14
<b>Purple Goddess</b> Gin, Citrus Simple, Botanical Tonic	14
<b>Peach Julep</b> Bourbon, Orange Liqueur, Peach Nectar, Lemon, Fresh Mint	14
<b>Salted Coconut</b> Vanilla Vodka, Kahlua, Fresh Espresso, Salted Coconut Foam	14
<b>Fire &amp; Smoke</b> Mezcal, Pineapple Juice, Honey & Pink Peppercorn Simple, Lime, Firewater	13
<b>Blueberry Lavender Spritz</b> Gin, Lilet, Lemon, Lavender Simple, Blueberry, Prosecco	14
<b>Maui Margarita</b> Blanco Tequila, Aperol, Guava, Pineapple, Agave, Lime	14
<b>Cucumber Bliss</b> Infused Cucumber Vodka, Basil Simple, Lime	13
<b>Strawberry Cocojito</b> Rum, Strawberry, Coconut Simple, Lime, Mint, Club Soda	14

## INNOCENT COCKTAILS

<b>Blueberry Lemonade</b> Blueberry Real Puree & House Made Lemonade	8
<b>Guava Mojito</b> Guava Puree, Fresh Lime, Fresh Mint, Simple Syrup, Club Soda	8
<b>Spicy Pineapple Mule</b> 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, Ryder Estate (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, Eisacktaler Kellerei, 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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