

MARKET PLACE TAVERN

189 Federal Road, Brookfield, CT 06804 • (203) 775-7072

STARTERS

Corn Chowder 8.95
Creamy Corn Soup, Bacon

Guac & Chips 12.95 V+
Salsa Verde, Pico De Gallo

Buffalo Chicken Bombs 14.95
Buffalo Chicken "Fritter",
Side of Ranch & Blue Cheese

Giant Pretzel V 10.95
"Everything Spice", PBR Cheese Dip

Fried Pickles V 9.95
Chipotle Dipping Sauce

Tavern Chicken Wings 14.95 GF
Celery & Blue Cheese, House Buffalo,
Sweet & Spicy, Smokey BBQ,
or General Tso's Sauce

Crispy Point Judith Calamari 15.95
Hot Cherry Peppers, Garlic Aioli,
Pomodoro Sauce, Lemon

Blackened Chicken Nachos 15.95 GF
Blue Corn Tortilla Chips, White Cheddar, Hot
Cherry Peppers, Caramelized Onions, Arugula,
Guacamole, Truffle Aioli

Ranch Spiced Yucca Fries 10.95 V
Creamy Roasted Garlic Dip

Crispy Brussels 16.95
Buratta, Prosciutto, Fig Jam,
Honey Roasted Peanuts

Hummus Dip 11.95
Veggies, Pita

Truffle "Tots" 8.95
Tater Tots, Parmigiana, Truffle Aioli

GREENS

Farmhouse Salad 13.95 GF/V
Greens, Crispy Goat Cheese, Carrots,
Cherry Tomatoes, Cucumber,
Honey Roasted Peanuts, Vinaigrette

Caesar 12.95
Romaine, Shaved Grana Padano Cheese,
Croutons, Caesar Dressing

Crispy Buffalo Chicken Salad 18.95
Field Greens, Grape Tomatoes,
Cucumbers, Radish, Crispy Onions,
Smoked Bacon, Crumbled Blue Cheese,
Blue Cheese Dressing

Thai Chopped Salad 13.95 V+
Chopped Greens, Julienne Veggies, Edamame,
Crispy Wonton,
Peanut-Cilantro Dressing

ADD: Chicken 6.95 Steak* 11.95
Salmon* 11.95, Shrimp 11.95

PLATES & BOWLS

Thai Chili Salmon* 25.95 GF
Sushi Rice, Vegetable Stir Fry, Asian Slaw

Fish & Chips 23.95
Beer Battered 'Chatham' Cod, Slaw,
Malt Vinegar, Pickles, Fries, Tartar Sauce

Tavern Shake & Bake 21.95
Panko Fried Chicken, Charred Corn,
Loaded Mashed Potatoes,
Green Tomato Jam

Steak Frites * 29.95 GF
Prime NY Strip, Truffle-Parm Fries,
Truffle Aioli

Tavern Mac & Cheese 16.95
Caramelized Onions, Breadcrumbs,
Gruyere Cheddar Bechamel Sauce

ADD BBQ Short Rib 10

Crispy Chicken Bowl 21.95
Thai Chili Glaze, Sticky Rice, Avocado, Arugula,
Radish, Fire Roasted Corn Salsa, Cilantro Lime
Crema

Gluten Free Pasta 2
Available upon request

FIND US ON:



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FACEBOOK.COM/MPBROOKFIELD



@MARKETPLACE.KITCHEN.BAR

GF For Gluten Free, V For Vegetarian, V+ For Vegan

INQUIRE ABOUT GLUTEN FREE MODIFICATIONS

HAND HELDS

Served With French Fries

SUBSTITUTE:

Farmhouse Salad or Caesar Salad 2
Truffle Fries, Sweet Potato Fries,
Tater Tots or Yucca Fries 2
Soup 4

Tavern Burger* 14.95
½ Pound Patty, Lettuce, Tomato, Red Onions,
Vermont White Cheddar, Roasted Garlic Aioli,
Toasted Brioche Bun

American "Smash" Burger* 18.95
Double Smash Pattys, Double American
Cheese, Lettuce, Tomato, Onion, Fancy Sauce

Ranch Hand* 17.95
½ Pound Burger, Cheddar & American, Bacon,
Ranch Dusted Crispy Onion, Ranch Aioli

Steakhouse Burger* 18.95
Short Rib & Brisket Blend, Caramelized Onion,
Smoked Bacon, Pepper Jack Cheese,
Sweet & Tangy BBQ

Veggie Burger V+ 16.95
Dr. Praeger's Veggie Patty, Arugula,
Tomato, Red Onion, Vegan Cheese,
Vegan Truffle Aioli, Texas Toast

Steak Sandwich* 18.95
Prime NY Strip, Tillamook Cheddar,
Mushrooms & Onions, Horseradish Aioli, Garlic
Bread

Short Rib Patty Melt 18.95
Slow Cooked Short Rib,
Caramelized Onions, Swiss Cheese,
Pickled Cucumber, 1000 Island

Big Cheesey 16.95
Mozzarella, Cheddar, American, Blue Cheese,
Prosciutto, Fig Jam, Caramelized Onion,
Garlicky Texas Toast

Chick-N-Sando 16.95
Crispy Chicken, Cabbage Slaw, Pickled
Cucumber & Carrots, Kewpie Mayo,
Sweet & Spicy Glaze, Brioche Bun

Chicken Fresno 16.95
Grilled Chicken Breast, Fresh Mozzarella,
Avocado, Tomato, Arugula,
Calabrian Chili Aioli, Ciabatta

Crispy Baja Fish Taco 16.95
Cabbage Slaw, Pico de Gallo, Cilantro Crema,
Grilled Flour Tortillas

"Mexican Hot Dog" 13.95
Hummel "Big Bite", Pico, Tijuana Mayo, Pickled
Jalapeño, Cotija, Potato Bun

Gluten Free Roll 2.50
Available upon request

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.

MARKET PLACE TAVERN

CRAFT COCKTAILS

SANGRIA 14

ROSÉ GRAPEFRUIT SANGRIA
CLASSIC RED SANGRIA

ROX 12

MANGO EN FUEGO

Tavern Crafted Habanero Infused Mango Rum, Ginger Liqueur,
Peach Purée, Mango Nectar, Fresh Lime Juice

SPICY CUCUMBER MARGARITA

Tavern Crafted Jalapeno Infused Tequila, Muddled Cucumber, Agave,
Tavern Sour, Tajin Rim

MPT GIN & TONIC

Empress 1908, Hendrick's Cucumber, Fresh Lemon Juice,
Fever Tree "Mediterranean" Tonic

UP 14

PEACH - HABANERO SOUR

Tavern Crafted Habanero Infused Mezcal, Peach Liqueur,
Peach Purée, Fresh Citrus, Sweet & Sour Foam

SANTORINI VIBES

Strawberry Purée, Orange Vodka, Campari,
Fresh Lime Juice & Orange Juice, Raspberry Foam

MOLE ESPRESSO MARTINI

Tavern Crafted "Mole" Reposado Tequila, Chocolate Liqueur,
Espresso Liqueur, Fresh Espresso, Hazelnut Cold Foam

SPRING ROSE

Crushed Mint, Strawberry Purée, 'The Funk' High Proof Rum,
Coconut Rum, Fresh Lemon Juice & Pineapple Juice

MULES 12

Served With Caribbean Ginger Beer, Lime & Mint

AMERICAN MULE

Titos Handmade Vodka

HONEY BLOSSOM

Barr Hill Honey, Cointreau, Honey Syrup, Fresh Lemon

CUCUMBER

Cucumber Vodka

STRAWBERRY-MEZCAL

Wahaka Mezcal, Strawberry Purée

SUMMER SPRITZERS 12

BEE STING SPRITZ

Barr Hill Honey, Hot Honey, Lemon Juice, Prosecco

LEMON-GINGER SPRITZ

Sicilian Lemon, Ginger Liqueur, Fresh Lemon Juice,
Mint, Ginger Beer, Soda Water

**HALF PRICE BOTTLES OF WINE
EVERY SUNDAY & MONDAY**

HAPPY HOUR MONDAY - FRIDAY 3-6PM

BRUNCH EVERY SUNDAY

WINES BY THE GLASS

WHITE

Pinot Grigio, Ceccato, Italy	10/38
Pinot Grigio, Anterra, Italy	11/42
Riesling, Clean Slate, Germany	10/38
Sauvignon Blanc, Peter Yealands, New Zealand	10/38
Sauvignon Blanc, Lobster Reef, New Zealand	11/42
Chardonnay, Castle Rock, California	10/38
Chardonnay, Rodney Strong, California	12/46
Chardonnay, Simi, California	14/54

SPARKLING | ROSÉ

Sparkling Lunetta, Italy	11/42
Sparkling, Valdo No. 1, Italy	10/38
Rosé, Scarlet of Paris, France	10/38
Rosé, Whale's Route, S. Africa	12/46

RED

Cabernet, Ryder Estate, California	10/38
Cabernet, Josh Cellars, California	12/46
Cabernet, Bonanza, California	14/54
Pinot Noir, Salmon Creek, California	10/38
Pinot Noir, Terrebonne Estate, Oregon	12/46
Merlot, Margaret's, California	10/38
Malbec, Vina San Esteban, France	11/42

WINES BY THE BOTTLE

HALF BOTTLES*

Sauvignon Blanc, Honig, (CA) 2019	27
Chardonnay, Alexander Valley, (CA) 2017	24
Rose, Miraval, France 2020	33
Fume Blanc, Grgich Hill Estate, (CA) 2018	36
Malbec, Antigal Uno, Argentina	24
Cabernet Sauvignon, St Francis, (CA)	33

WHITE

Pinot Grigio, Mason Cellars, "Three Pears," California	42
Pinot Grigio, Bertani, Pinot Grigio, Italy	44
Rose, Pasqua, "11 Minute," Italy	45
Rose, AIX, France	55
Sauvignon Blanc, Lawsons, "Dry Hill," New Zealand	60
Chardonnay, Cave De Lugny, Macon Villages, France	40
Chardonnay, Au Contraire, Russian River, California	68
Reisling, S.a. Prum, "Essence", Germany	36
Reisling, A To Z Wineworks, Oregon	52
Sancerre, Jean Marc Crochet, France	70

RED

Red Blend, Trentadue, 'Old Patch' North Coast, California	36
Pinot Noir, Firesteed, Oregon	50
Pinot Noir, Siduri, "Russian River," California	85
Merlot, Wente, Sandstone Estate, California	46
Merlot, Duckhorn, "Decoy," California	65
Cabernet Sauvignon, Educated Guess, California	54
Cabernet Sauvignon, Kenwood, "Jack London," California	85
Sangiovese, Rocca Del Macie, Chianti Classico, Italy	48
Montepulciano d'Abruzzo, Casata Parini, Italy	36

*HALF BOTTLES EXCLUDED FROM WINE PROMOTION