

SMALL PLATES

Deviled Farm Eggs GF 9
Smoked Chipotle Aioli, Frito Crunch

Buttermilk Fried Pickles V 11
Spicy Dipping Sauce

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 Aguachile, 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"* 28.5
Potato Pave, Charred Corn, Green Tomato Ketchup, Shake & Bake Crumble

"8 Hour" Korean Short Rib 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, Caramel-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, Furikake

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 Salad* 14
Romaine Hearts, Shaved Grana Padano Cheese, Roasted Garlic-Herb Croutons, Caesar Dressing

Roasted Beet Salad GF 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



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

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

Spicy Watermelon Jalapeño Infused Tequila, Watermelon Juice, Lime, Agave, Tajin Rim	14
Salted Caramel Espresso Martini Salted Caramel Vodka, Cafe Borghetti, Espresso, Salted Caramel Cold Foam	14
Hugo In the Hamptons Botanical Gin, Lillet Rose, Fresh Berry Mix, Prosecco	14
Peach Julep Bourbon, Lemon, Peach, Rose Water	13
Hibiscus Paloma Blanco Tequila, Lillet Rose, Fresh Lime & Pink Grapefruit, Hibiscus Soda, Citrus Salted Rim	14
Strawberry Coconut Daiquiri Coconut Rum, Fresh Strawberries, Coconut Cream, Pineapple, Lime	13
'Blueberry' Bees Knees Blueberry Infused Gin, Fresh Lemon, Local Honey	13
Cucumber Crisp Cucumber & Mint Infused Vodka, Lemon, Juiced Cucumber	13
MP Bottled Old Fashioned Bourbon, Corriander & Saffron Simple, Angostura Bitters	14

INNOCENT COCKTAILS

Garden Spritzer Watermelon & Grapefruit Juice, Lemon, Mint, Club Soda	8
The Coconut Cooler Coconut Cream, Lime, Pineapple, Peach	8

SANGRIA

13/Glass
Seasonal Red or 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, Infamous Goose (NZ)	13/50
Chardonnay, Castle Rock Winery (CA)	11/42
Chardonnay, Kendall Jackson (CA)	13/48
Chardonnay, Sonoma-Cutrer (CA)	16/62
Riesling, Sun Garden (GR)	10/38
Moscato Caposaldo, (IT)	10/38

SPARKLING | ROSÉ

Prosecco, Castle Forte (IT)	10/38
Sparkling, Valdo Numero Uno (IT)	10/38
Moscato Caposaldo, (IT)	10/38
Rosé, Jean-Luc Colombo (FR)	12/42
Rosé, Whispering Angel, (FR)	16/62

RED

Cabernet Sauvignon, Ryder Estate (CA)	11/42
Cabernet Sauvignon, Annabella (Napa)	14/54
Cabernet Sauvignon, Justin (Lodi)	18/70
Pinot Noir, Mon Frere (CA)	11/42
Pinot Noir, Banshee, (Sonoma)	14/54
Merlot, Bonterra (CA)	11/42
Malbec, Callia (AR)	11/42

WINES BY THE BOTTLE

HALF BOTTLES

Chardonnay, Alexander Valley Vineyards (CA)	32
Pouilly Fuisse, Jadot (FR)	34
Brut Sparkling, Roederer Estate (CA)	38
Gamay, Jadot, Beaujolais Village (FR)	32
Cabernet Sauvignon, St. Francis (CA)	34
Montepulciano D'Abruzzo, Zaccagnini (IT)	35

HALF BOTTLES

EXCLUDED FROM WINE PROMOTION

BUBBLES | ROSÉ

Cava, Poema, Spain	38
Prosecco, Primaterra, Italy	44
Prosecco, Nino Franco Rustico, Italy	68
Brut Sparkling, La Grand Courtage, France	54
Champagne, Brut Veuve Clicquot, France	118
Rose, 11 Minute, Italy	52
Rose, AIX (Provence)	88

WHITE

Vinho Verde, Broadbent, Portugal	50
Gavi, Sparina, Italy	56
Sancerre, Jean Marc Crochet, France	58
Pinot Grigio, Bollini, Italy	55
Pinot Grigio, Scarpetta, Italy	58
Pinot Grigio, Bottega Vinaia, Italy	78
Chablis Jadot, France	68
Gruner Veltliner, Huber "Hugo", Austria	55
Sauvignon Blanc, Satellite, New Zealand	50
Sauvignon Blanc, Invivo Sarah Jessica Parker, New Zealand	58
Sauvignon Blanc, Craggy Range, New Zealand	68
Chardonnay, St. Francis, California	48
Chardonnay, Fess Parker, California	62
Chardonnay, Au Contraire Russian River, California	68
Chardonnay, Paul Hobbs "Crossbarn", California	82
Chardonnay, Cakebread, California	98

RED

Montepulciano D'abruzzo, Nevio, Italy	62
Nebbiolo, Silvio Grasso Langhe, Italy	60
Bordeaux, Legende, France	58
Cotes du Rhone, "Nature" Perrin, France	54
Rioja Reserva, Marques de Murrieta, Spain	78
Barolo, Fontanafredda, Italy	98
Chianti Riserva, Nipozzano Frescobaldi, Italy	65
Bourgogne Rouge, Faiveley, France	70
Marchesi di Barolo, Maraia Barbera del Monferrato, Italy	55
Valpolicella, Bertani, Italy	52
Brunello di Montalcino, Silvio Nardi, Italy	142
Carmenere, Montes Alpha, Chile	58
Malbec, Norton, Argentina	40
Pinot Noir, Raeburn "Russian River", California	65
Pinot Noir, Foxglove, California	65
Pinot Noir, Siduri "Willamette Valley", Oregon	88
Pinot Noir, Enroute by Far Niente, California	124
Blend, Amancaya Cabernet/Malbec, Argentina	65
Zinfandel, Four Vines Biker, California	55
Cabernet Sauvignon, Twenty Rows, California	58
Cabernet Sauvignon, Banshee, California	65
Cabernet Sauvignon, Kunde, California	76
Cabernet Sauvignon, Alexander Valley Vineyards "Organic", Cal.	84
Cabernet Sauvignon, Jordan, California	112
Cabernet Sauvignon, Honig, California	125
Cabernet Sauvignon, Cakebread, California	128
Cabernet Sauvignon, Joseph Phelps, California	135
Cabernet Sauvignon, Nickel & Nickel CC Ranch, California	184
Cabernet Sauvignon, Far Niente, California	215
Cabernet Sauvignon, Caymus, California	225

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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