



MARKET TAVERNE

STARTERS

FRIED CALAMARI 13

Basil Aioli and Marinara

BAKED CANA DE CABRA 12

Spanish Goat Cheese, Fresh Strawberry, Candied Pistachio, Chichester Farm Raw Honey, Warm Baguette

SESAME SEARED TUNA 14

Arugula, Wasabi Cream

TRADITIONAL MUSSELS MARINIÈRE 12

White Wine, Garlic, Butter, Parsley

ANCHO PULLED PORK STREET TACOS 12

Cole Slaw, Pickled Red Onion, Cilantro, Sour Cream, Corn Tortilla

CHILLED LOBSTER SLIDERS 14

Steamed Slider Bun, Homemade Old Bay Chips

FARMHOUSE FLATBREAD 12

(Choose: Bacon or Smoked Chick Peas)
Caramelized Onion, Goat Cheese, Pear, Balsamic Drizzle

SALADS

DUCK CONFIT 11

Italian Frisee, Shaved Brussels Sprouts, Celery Root, Dried Cranberry, Candied Pistachio, Red Wine Vinaigrette

KALE 'N QUINOA 12

Baby Kale, Endive, Quinoa, Toasted Almond, Sesame Seeds, Spicy Sesame Dressing

TAVERNE 10

Bibb Lettuce, Tomato, Radish, Avocado, Red Onion, Gorgonzola, Basil Vinaigrette

AUTUMN MARKET 10

Mixed Field Greens, Apple, Dried Cranberry, Scallion, Granola Sprinkle, Red Wine Vinaigrette, Pomegranate Drizzle

ROASTED BEET 10

Baby Kale, Goat Cheese, Orange, Almond, Citrus Dressing

CLASSIC CAESAR 9

Hearts of Romaine, Croutons, Market Caesar Dressing

CHARCUTERIE & ARTISIAN CHEESES 19

Farmstead Raw Milk Cheeses, Prosciutto, Salumi, Crostini, Fig Jam

ENTREES

CAST IRON GRIGGSTOWN FARM CHICKEN Herbed Spaetzle, Roasted Mushroom, Pan Jus **27**

COLORADO LAMB LOIN CHOPS Celery Root Parsnip Puree, Brussels Sprouts, Garlic Rosemary Reduction **32**

DRY-AGED NY STRIP STEAK 14oz Dry-Aged Black Angus, Frizzled Onions, Ginger Carrot Purée, Demi-Glace **38**

GRILLED FILET MIGNON Garlic Mashed Potatoes, Julienne Zucchini, Red Wine Reduction **35**

PAN SEARED RED SNAPPER Fingerling Potatoes, Haricots Verts, Honey-Lemon Beurre Blanc **28**

SEARED DUCK BREAST Roasted Root Vegetables, Pomegranate-Pear Demi-Glace **28**

SEARED SCALLOPS Wilted Spinach, Pickled Shallots, Sherry Vinaigrette **32**

GRILLED HONEY GLAZED ATLANTIC SALMON Wild Rice, Broccolini **27**

ZUCCHINI & SQUASH SPAGHETTI Shiitake Mushroom and Smoke Chick Pea Ragu **22**

BUTTERNUT SQUASH RAVIOLI Brown Butter, Sage **21**

TAVERNE BURGER 8oz Grass-fed Beef, Cheddar, Brioche Roll, Market Sauce, French Fries **16**
(Add: Bacon \$2, Sautéed Onions or Mushrooms \$1)

SIDES 8

Haricots Verts / Wilted Spinach / Roasted Fingerling Potatoes / Brussels Sprouts
Julienne Zucchini / Mac 'n Three Cheeses / Roasted Root Vegetables / Garlic Mashed Potatoes