

Please let us know about any food allergies.
20% Gratuity will be added for parties of 5 or more.

* Consuming raw or undercooked meats or eggs may increase your risk of food borne illness



Soup of the Day mrkt

SALADS

Grilled Peach Salad 8.5

Baby greens, grilled peach, almond, goat cheese, honey - oak barrel sherry vinaigrette

Caesar 9

romaine, parmesan, croutons, lemon-farm egg dressing

Additions: white anchovy \$1, grilled chicken \$6, salmon \$13, shrimp \$11

Beets Salad 9.25

beets, grape tomato, Calamata olive, orange – oregano vinaigrette, baby greens, feta cheese

APPETIZERS

Seared Yellowfin Tuna 12

fennel pollen crust, olive – citrus relish, radish, aioli, water wafer

Chesapeake Crab Gratin 12.75

creamed fennel, lump crab, goat cheese

Polpette 10.25

lamb meatballs, bone marrow – sherry glaze, hazelnut, crusty bread

Flash Fried Calamari 12

arborio rice flour crust, grilled lemon, marinara

ENTREE

all entrees are served with sides of the day

Fish of the Day MRKT

crab and cauliflower béchamel sauce and braised baby leeks

Crispy Seared Atlantic Salmon 25*

grilled spring onion, roasted little tomatoes, sauce vierge

Seared Scallops 29

seared mixed mushrooms, lemon butter pan sauce

Chicken Marsala 22

herb chicken paillard, cremini mushroom -marsala pan sauce

Crispy Duck Breast 28

arugula, wine gastrique, truffled golden raisin mostarda

Lamb en Croute 27

slow roasted lamb in puff pastry with wine and fig enhanced pan glaze

Pan Roasted Bistro Steak 28*

marinated shoulder tenderloin in cognac–grain mustard pan sauce

Grilled Marinated Portobello 17

herb marinade, arugula, caramelized onion – parmesan butter

Orecchiette, House Sausage, Broccolini 18

little ear shaped pasta, house made sausage, broccolini, ricotta