



market place
KITCHEN & BAR

{MP Bar Tapas}

{Monday - Friday}

{4 - 6 pm}

{Featured Cocktails}

MP Signature Sangria 6

{Red or White}

Fresh Fruit

Pomegranate Cosmopolitan 8

LVOV Gluten Free Vodka,

Pomegranate Juice, Orange Liqueur,

Fresh Lime Juice

Nantucket Lemonade 8

Triple 8 Blueberry Vodka,

Fresh Lemonade

{Draft Beers}

MP House Lager 5

Guinness 6

Allagash White 6

{Wine Specials}

Prosecco Pasqua, Italy	5
Pinot Grigio, Gabbiano, Italy	5
Chardonnay, BV, California	6
Sauvignon Blanc, Frenzy, New Zealand	6
Cabernet Sauvignon, BV, California	6
Merlot, BV, California	5
White Zinfandel, Beringer, California	6

{Small Plates}

Crispy Point Judith Calamari 7

Hot Cherry Peppers, Sriracha Aioli,

Roasted Garlic Pomodoro Sauce

Crispy Brussels Sprouts 7

Crushed Pistachios,

Fresh Fig & Aged Balsamic Aioli

Blackened "Free Bird"

Chicken Nachos 7

Blue Corn Tortillas, Hot Cherry Peppers,

Vermont White Cheddar, Arugula

Caramelized Onions, Guacamole,

Truffle Aioli

P.E.I. Mussels 7

Saffron & Tomato Cream Sauce,

Sopping Bread

Veal & Pork Meatballs 7

Fontina Whipped Polenta,

Mushroom-Marsala Sauce

Truffle Fries 5

Parmesan Cheese, Fine Herbs

Truffle Aioli

*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