



# Lunch/Dinner Menu

## APPETIZERS

<b>Crispy Brussel Sprouts</b> GF/VEG <b>13</b>	<b>Soft Pretzels</b> VEG <b>9</b>
Aged Balsamic & Fig Aioli, Crushed Pistachios, Sea Salt	Honey Dijon Sauce, Cheese Sauce
<b>Smoked Chicken Wings</b> GF <b>12</b>	<b>Cauliflower Bites</b> <b>12</b>
House Blue Cheese, Celery	Hand Breaded Cauliflower, General Tso's Sauce, Toasted Sesame Seeds, Scallions
House Buffalo, General Tso's Sesame, Sriracha Honey BBQ	<b>Potato Cheddar Pierogies</b> <b>13</b>
<b>Filet Mignon Toast</b> GF* <b>16</b>	Sage Brown Butter, Caramelized Onions & Butternut Squash
Filet Tips, Caramelized Onions, Balsamic, Melted Gorgonzola Cheese, Black Truffle Oil, Nine Grain Bread	<b>Waffle Fry Poutine</b> GF <b>16</b>
<b>Crispy Point Judith Calamari</b> <b>13</b>	Slow Roasted Pulled Pork, Pickled Jalapenos, Caramelized Onions, Cheddar Cheese, Creamy Roasted Garlic Sauce
Banana Peppers, Garlic Lemon Aioli, House Tomato Sauce	<b>Crab &amp; Artichoke Dip</b> GF* <b>17</b>
<b>Blackened "Free Bird" Chicken Nachos</b> GF <b>13</b>	Lump Crab, Marinated Artichokes, Monterey Jack Cheese, Roasted Garlic, Toasted Breadcrumbs, Crusty Bread
Blue Corn Tortilla Chips, Banana Peppers, VT Cheddar, Caramelized Onions, Arugula, Guacamole, Cilantro Lime Crème	
<b>Falafel Bites</b> GF/VEG <b>14</b>	
Roasted Red Pepper Hummus, Crispy Falafel, Cucumbers, Red Onions, Grape Tomatoes, Feta Cheese, Pita Chips	

## SOUP & SALADS

<b>Pumpkin Butternut Squash Soup</b> GF* <b>9</b>
Walnut Oat Crumble
<b>Caesar Salad</b> GF* <b>12</b>
House Caesar, Garlic Croutons, Shaved Parmesan
<b>Thai Chopped Salad</b> <b>15</b>
Mesclun Greens, Red Bell Peppers, Cucumbers, Carrots, Red Onions, Roasted Cashews, Crispy Wontons, Soy Peanut Dressing
<b>Kale</b> GF <b>14</b>
Curly Kale, Crisp Apples, Roasted Butternut Squash, Toasted Pecans, Pomegranate Seeds, Maple Cider Vinaigrette
<b>Mediterranean Salad</b> <b>14</b>
Mesclun Greens, Cucumbers, Red Onions, Grape Tomatoes, Roasted Red Peppers, Crispy Falafel, Kalamata Olives, Feta Cheese, Preserved Lemon Vinaigrette
<b>Buffalo Blue Salad</b> <b>17</b>
Crispy Freebird Chicken, Smoked North Country Bacon, Red Onions, Cherry Tomatoes, Cucumbers, Crumbled Maytag Blue Cheese, House Buffalo Sauce, Creamy Blue Cheese Dressing
<b>ADD:</b> Chicken 5, Shrimp 9, Salmon* 9, Steak* 9

## ENTREES

<b>Atlantic Salmon*</b> GF <b>20/26</b>
Maple Grain Mustard Glaze, Roasted Sweet Potatoes, Crispy Brussel Sprouts
<b>MP Lager Fish &amp; Chips</b> <b>17/21</b>
Beer Battered Cod, Zesty Waffle Fries, Old Bay Tartar Sauce, House Coleslaw, Pickles
<b>Sesame Crusted Ahi Tuna*</b> <b>21/27</b>
Savoy Cabbage Slaw, Ginger, Garlic, Carrots, Toasted Sesame, Scallions, Lo Mein Noodles, Sweet & Spicy Soy Glaze, Wasabi Aioli
<b>Allen Brothers Sirloin Steak Frites*</b> GF* <b>28</b>
Garlic Parmesan Shoestring Fries, Crispy Onions, Black Truffle Tarragon Aioli, Himalayan Sea Salt
<b>Korean Braised Short Ribs</b> GF <b>22/29</b>
Jasmine Rice, Sauteed Savoy Cabbage Slaw, Sweet & Spicy Chili Sauce, Toasted Sesame, Pickled Red Onions
<b>Cajun Buttermilk Fried Chicken</b> <b>18/22</b>
Smoked Bacon & Scallion Mashed Potatoes, Mushroom White Gravy
<b>Crispy Chicken Milanese</b> <b>17/21</b>
Mesclun Greens, Cherry Tomatoes, Red Onion, Cucumbers, Roasted Red Peppers, Shaved Parmesan, Balsamic Vinaigrette
<b>Vegetable Rice Bowl</b> GF/VEGAN <b>19</b>
Roasted Sweet Potatoes, Crispy Brussel Sprouts, Curly Kale, Scallions, Pomegranate Seeds, Jasmine Rice, Garlic Aioli
<b>ADD:</b> Chicken 5, Shrimp 9, Salmon* 9, Steak* 9
<b>Tavern Mac</b> GF* <b>16/19</b>
Caramelized Onions, Monterey Jack & Smoked Gouda Cheese, Buttery Smoked Bacon Breadcrumbs, Parsley
<b>GF PASTA AVAILABLE UPON REQUEST FOR \$2</b>

## HAND HELD

-----Served With House Cut Fries-----  
Substitute Truffle Fries 2  
Tavern Salad 2 | Caesar Salad 2  
Sweet Potato Fries 2 | Zesty Waffle Fries  
Add Bacon 2

<b>Flat Top Burger*</b> GF* <b>14</b>
Thin Patty, American Cheese, Coleslaw, House Pickles, Fancy Sauce, Brioche Bun
<b>Truffle Burger*</b> GF* <b>16</b>
Mushrooms, Provolone, Truffle Aioli, Crispy Onions, Brioche Bun
<b>Tavern Burger*</b> GF* <b>14</b>
Lettuce, Beefsteak Tomato, Red Onions, Garlic Aioli
<b>Allen Brother's Cheese Steak Sandwich</b> GF* <b>18</b>
Marinated Angus Beef, Caramelized Onions, Provolone, Roasted Garlic Sauce, Wedge Bread
<b>Vegetable Focaccia</b> GF* <b>15</b>
Grilled Zucchini, Caramelized Onions, Baby Arugula, Provolone Cheese, Basil Roasted Red Pepper Spread, Herb Focaccia Bread
<b>Crispy Chicken Sandwich</b> <b>16</b>
Double Breaded Chicken, House Coleslaw, VT Cheddar, House Pickles, Chipotle Aioli
<b>House Made Banger Sausage Sandwich</b> <b>16</b>
British Style Sausage, Sweet Onion Bacon Jam, Chive Sour Cream, Pretzel Wedge
<b>Tavern Pastrami Sandwich</b> <b>17</b>
Roasted Pastrami, Swiss Cheese, Smoked Bacon, Coleslaw, House Thousand Island Dressing, Rye Bread

## PLANT BASED

<b>House Made Veggie Burger</b> <b>16</b>
Baby Arugula, Pickled Red Onions, Roasted Red Pepper Hummus, Balsamic Reduction, Ciabatta
<b>Market Place Nachos</b> GF <b>15</b>
Yellow Corn Tortilla Chips, Hot Cherry Peppers, Vegan Cheddar, Caramelized Onions, Baby Arugula, Guacamole, Cilantro "Crema"
<b>Vegetable Rice Bowl</b> <b>19</b>
Roasted Sweet Potatoes, Crispy Brussel Sprouts, Curly Kale, Scallions, Pomegranate Seeds, Jasmine Rice, "Garlic Aioli"
<b>Mushroom Sweet Potato Tacos</b> <b>16</b>
Chipotle Braised Sweet Potatoes & Mushrooms, Pickled Red Onions, Scallions, Fresh Cilantro
<b>"Impossible" Bolognese</b> GF* <b>25</b>
Vegetable Impossible Ragu, Shell Pasta, Vegan Mozzarella, Herbs

## SLIDERS

--Served 3 Per Order--  
Cannot Be Mixed

<b>Flat Top Burger</b> <b>12</b>
American Cheese, Coleslaw, House Pickles, Fancy Sauce, Brioche Bun
<b>T-Bird</b> <b>12</b>
Buttermilk Fried Chicken, Sweet & Spicy Chili Sauce, House Pickles
<b>Porker</b> <b>12</b>
Tavern Spiced Pulled Pork, Sriracha Honey BBQ Sauce, Crispy Onions

## TACOS

--Served On 2 Flour Tortillas--  
House Cut Fries

<b>Short Rib</b> <b>16</b>
Sweet & Spicy Soy Chili Glaze, Slaw, Pickled Red Onions, Fresh Cilantro
<b>Seared Sesame Ahi Tuna*</b> <b>16</b>
Savoy Cabbage Slaw, Kimchi Salsa, Wasabi Aioli
<b>Chipotle Roasted Chicken</b> <b>15</b>
House Guacamole, Cilantro Lime Crema, Queso Fresco

20% Gratuity will be added to parties of 8 or more • \$3 Share Charge for all shared entrees and sandwiches

\*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. \*These menu items can be modified and made either vegetarian or gluten friendly.

## WINES BY THE GLASS

### White

		gl   btl
Pinot Grigio	Anterra, Italy	8   30
Pinot Grigio	Candoni "Organic", Italy	10   38
Sauvignon Blanc	Geisen, New Zealand	9   34
Sauvignon Blanc	Portillo, Argentina	12   46
Chardonnay	Clos Anais, California	8   28
Chardonnay	Rodney Strong, California	10   38
Chardonnay	Simi, California	12   46
Reisling	Clean Slate, Germany	9   34

### Red

Pinot Noir	Salmon Creek, California	9   34
Pinot Noir	Terrebonne Estate, Oregon	12   46
Merlot	Margarett's, California	8   30
Malbec	Vina San Esteban, France	9   34
Malbec	Crios, Argentina	12   46
Cab. Sauvignon	Carson Scott, California	9   34
Cab. Sauvignon	Josh Cellars, California	11   42
Cab. Sauvignon	Bonanza, California	14   54

### Bubbles | Rosé

Prosecco	Mionetto, Italy	8/375mL
Spumante	Valdo No. 1, Italy	8   30
Rosé	Scarlet of Paris, France	9   34
Rosé	Haro de Lope, Spain	9   34

## WINES BY THE BOTTLE

### White

Pinot Grigio	Mason Cellars Three Pears, California	42
Pinot Grigio	Bertani Pinot Grigio, Italy	44
Riesling	S.a. Prum "Essence", Germany	36
Riesling	A To Z Wineworks Riesling, Oregon	52
Sauvignon Blanc	Mt. Beautiful, New Zealand	60
Sauvignon Blanc	Pascal Jolivet Sancerre, France	65
Chardonnay	Cave De Lugny Macon Villages, France	40
Chardonnay	Au Contraire Russian River, California	68
Chardonnay	Paul Hobbs "Crossbarn", California	80

### Red

Pinot Noir	Parker Station, California	45
Pinot Noir	Benton Lane "Estate", Oregon	75
Pinot Noir	Siduri "Russian River", California	85
Sangiovese	Rocca Del Macie Chianti Classico, Italy	48
Merlot	Wente "Sandstone Estate", California	46
Merlot	Duckhorn "Decoy", California	65
Nebbiolo	Fontanafredda Barolo "Silver Label", Italy	100
Tempranillo	Muga Reserva, Spain	85
Cab. Sauvignon	Educated Guess, California	55
Cab. Sauvignon	Kenwood "Jack London", California	85
Zinfandel	Angry Bunch "Lodi", California	40

## MP TAVERN CLASSIC COCKTAILS

### OVER ICE

<b>COUNTRY SHINE</b>	<b>12</b>
Premium Rye Whiskey aged with Local Apples, Raw Honey, Cinnamon Sticks, and Vermont Maple Syrup, Blended with Fresh Lemon Juice and Local Apple Cider	

<b>SPICED POM-CRAN MARGARITA</b>	<b>11</b>
Premium Silver Tequila, La Pinta Pomegranate Liqueur, Cranberry-Rosemary Simple Sour, Cranberry Juice	

<b>APPLE PIE MULE</b>	<b>12</b>
Spiced Apple-Cinnamon Vodka, Ginger Beer, Cinnamon-Vanilla Syrup, Local Apple Cider, Lemon, Cinnamon	

<b>PEPPERMINT</b>	<b>10</b>
Tavern Crafted Market Place Peppermint Vodka, Rumchatta, White Chocolate Liqueur	

<b>DEM APPLES</b>	<b>10</b>
Cinnamon Whiskey, Cinnamon-Vanilla Syrup, Hard Cider, Cinnamon Stick, Cinnamon-Sugar Rim	

### HOT

<b>CARAMEL IRISH COFFEE</b>	<b>12</b>
Irish Whiskey, Bailey's Salted Caramel, Butterscotch Liqueur, Fresh Coffee, Whipped Cream, Drizzle Caramel	

<b>HOT BUTTERED RUM</b>	<b>12</b>
Black Strap Rum, "Butter Blend", Hot Apple Cider, Cinnamon Stick <i>(Butter Blend: Brown Sugar, Cinnamon, Nutmeg, Clove, Anise)</i>	

### UP

<b>HOLIDAY BRUNCH</b>	<b>12</b>
Maple Rye, Rumchatta, Espresso, Cinnamon-Vanilla Simple Syrup, Caramel Swirl	

<b>LEAF PEEPER</b>	<b>12</b>
Mediterranean-Style Gin, Cranberry Juice, Cranberry-Rosemary Simple Syrup, Lemon Juice	

<b>NOTORIOUS F.I.G.</b>	<b>14</b>
Premium Fig Vodka, Elderflower Liqueur, Lemon Juice, Cinnamon-Vanilla Simple, Prosecco Float	



1/2 Price Bottles Of Wine  
Every Sunday & Monday! (up to \$100)



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