

## Small Plates

<b>Truffle-Parmesan Fries GF</b> Truffle Aioli	7. <sup>95</sup>
<b>Everything Spiced Pretzel Sticks VEG</b> IPA-White Cheddar Cheese Fondue	9. <sup>95</sup>
<b>Fried Pickles</b> Chipotle Dipping Sauce	9. <sup>95</sup>

## To Share

<b>Crispy Avocado-Tuna Roll</b> Market Place "Ramen Style" Noodles, Sriracha Aioli, Chopped Peanuts	16. <sup>95</sup>
<b>House Smoked Chicken Wings GF</b> Celery & Blue Cheese House Buffalo, General Tso's Sauce or Smokey BBQ	14. <sup>95</sup>
<b>Crispy Point Judith Calamari</b> Hot Cherry Peppers, Chili Aioli, Pomodoro Sauce, Lemon	14. <sup>95</sup>
<b>Crispy Brussels Sprouts GF</b> Roasted Garlic Aioli, Aged Balsamic, Pomegranate Seeds	13. <sup>95</sup>
<b>Blackened "Free Bird" Chicken Nachos GF</b> Blue Corn Tortilla Chips, Vermont White Cheddar, Hot Cherry Peppers, Caramelized Onions, Arugula, Guacamole, Truffle Aioli	15. <sup>95</sup>
<b>Skillet Roasted Filet Mignon "Toast"*</b> Seared Filet Mignon, Roasted Mushrooms, Crispy Onions, Arugula, Gorgonzola Cream Sauce, Grilled Sourdough	15. <sup>95</sup>
<b>Mussels Pot GF*</b> Shallots, White Wine, Roasted Garlic Cream, Ciabatta	15. <sup>95</sup>
<b>Crispy Cauliflower Bites</b> General Tso's Sauce, Toasted Sesame Seeds, Lime	12. <sup>95</sup>
<b>Blackened Shrimp Skewers GF</b> Fire Roasted Corn Salsa, Cilantro-Lime Crema	15. <sup>95</sup>
<b>Eggplant Tower</b> Crispy Eggplant, Whipped Ricotta, Basil, Balsamic, Pomodoro Sauce, Parmesan	12. <sup>95</sup>
<b>Mediterranean Sampler</b> Roasted Garlic Hummus, House Made Falafel, Kalamata Olives, Cucumbers, Artichokes, Feta Cheese, Grilled Naan Bread, Tahini Sauce	15. <sup>95</sup>
<b>Farm to Table</b> Crispy Brussels Sprouts, Prosciutto di Parma, Burrata, Fig Jam, Crushed Pistachios., Balsamic	17. <sup>95</sup>

## Soup & Salads

<b>New England Style Clam Chowder</b> Smoked Bacon, Crispy Onions	9. <sup>95</sup>
<b>Farmhouse Salad GF/VEG</b> Field Greens, Cherry Tomatoes, Red Onion, Cucumbers, Sweet Corn, Edamame, Almonds, Feta Cheese, Green Goddess Dressing	13. <sup>95</sup>
<b>Caesar GF*</b> Romaine Hearts, Shaved Grana Padano Cheese, Croutons, Caesar Dressing	12. <sup>95</sup>
<b>Tavern Chop Salad VEG</b> Romaine, Smoked North Country Bacon, Banana Peppers, Cherry Tomatoes, Avocado, Blue Cheese, Crispy Onions, Cilantro-Buttermilk Dressing	14. <sup>95</sup>
<b>Mediterranean Salad. VEG</b> Field Greens, Grape Tomatoes, Red Onions, Cucumbers, Red Peppers, Artichokes, Kalamata Olives, Crispy Falafel, Feta Cheese, Balsamic Vinaigrette	14. <sup>95</sup>
<b>Crispy Buffalo Chicken Salad</b> Field Greens, Grape Tomato, Red Onions, Cucumbers, Radish, Smoked Bacon, Bleu Cheese Dressing	18. <sup>95</sup>

**ADD: Chicken 6.<sup>95</sup>, Steak\* 11.<sup>95</sup>,  
Salmon\* 11.<sup>95</sup>, Shrimp 11.<sup>95</sup>**



# TAVERN

## MAINS

<b>Pan Roasted Atlantic Salmon* GF* 21.<sup>95</sup>/25.<sup>95</sup></b> Mexican Chorizo & Sweet Potato Hash, Roasted Red Pepper Sauce
<b>Sesame Crusted Ahi Tuna* 22.<sup>95</sup>/28.<sup>95</sup></b> Ramen Noodles, Soy Vinaigrette, Sriracha Aioli
<b>Beer Battered Fish &amp; Chips 17.<sup>95</sup>/23.<sup>95</sup></b> Crispy Chatham Bay Cod, Fries, Malt Vinegar, Lemon-Caper Remoulade
<b>Buttermilk Fried Chicken 17.<sup>95</sup>/22.<sup>95</sup></b> Chicken Thighs, Grilled Corn on The Cob, White Cheddar Mac & Cheese, Mikes Hot Honey Butter
<b>Seared Chicken Breast 17.<sup>95</sup>/22.<sup>95</sup></b> Herb Marinade, Garlic Mashed Potatoes, Crispy Brussels Sprouts, Mushroom Demi
<b>NY Strip Steak* GF 32.<sup>95</sup></b> Choice of: Truffle Parmesan Fries or Garlic Mashed Potatoes Garlic Broccoli, Truffle Aioli
<b>Braised Short Rib GF 27.<sup>95</sup></b> Red Bliss Mashed Potato, Garlic Roasted Broccoli, Cherry Pepper Balsamic Glaze
<b>Market Place Rigatoni Bolognese GF* 18.<sup>95</sup>/24.<sup>95</sup></b> Beef & Sweet Italian Sausage, Pomodoro Cream Sauce, Parmesan Cheese, Fresh Herb Whipped Ricotta
<b>Tavern Mac &amp; Cheese GF* 15.<sup>95</sup>/18.<sup>95</sup></b> Caramelized Onions, White Cheddar Cheese, Bacon, Bread Crumbs
<b>ADD: Short Ribs 8.<sup>95</sup>, Chicken 6.<sup>95</sup>, Shrimp 11.<sup>95</sup></b>

*Gluten Free Pasta Available Upon Request 2.<sup>50</sup>*

## MARKET BOWLS

<b>Veggie Haystack VEG 18.<sup>95</sup></b> Sticky Rice, Roasted Sweet Potatoes, Crispy Sprouts, Pomegranate Seeds, Radish, Scallions, Creamy Roasted Garlic Sauce
<b>Sweet &amp; Spicy Crispy Chicken 21.<sup>95</sup></b> Sticky Rice, Avocado, Arugula, Radish, Fire Roasted Corn Salsa, Cilantro Lime Crema
<b>Crispy Dynamite Shrimp 23.<sup>95</sup></b> Sticky Rice, Edamame, Red Cabbage, Shredded Veggies, Peanuts, Creamy Spicy-Scallion Sauce
<b>Ahi Tuna Poke* GF* 24.<sup>95</sup></b> Sticky Rice, Cucumber, Avocado, Edamame, Red Cabbage, Sriracha Dynamite Sauce, Crispy Rice Noodles

## PLANT BASED



<b>"Impossible" Nachos GF 17.<sup>95</sup></b> Crispy Blue Corn Tortilla Chips, Vegan Mozzarella, Hot Cherry Peppers, Caramelized Onions, Impossible "Beef", Arugula, Vegan Truffle Aioli, Fresh Guacamole
<b>"Impossible" Bolognese GF* 24.<sup>95</sup></b> Impossible "Beef" Sauce, Vegan Mozzarella, Fresh Herbs, Mezze Rigatoni
<b>Veggie Haystack 18.<sup>95</sup></b> Sticky Rice, Roasted Sweet Potatoes, Crispy Sprouts, Pomegranate Seeds, Radish, Scallions, Creamy Roasted Garlic Sauce
<b>"Impossible" Burger 17.<sup>95</sup></b> Arugula, Avocado, Red Onion, Beefsteak Tomato, Vegan Mozzarella, Vegan Truffle Aioli, Grilled Sourdough Bread

## Hand Held

*Served With Shoestring Fries*

**SUBSTITUTE: MP Salad 2, Caesar Salad\* 2,  
Truffle Fries 2, Sweet Potato Fries 2,  
New England Style Clam Chowder 4**

<b>Market Place Burger* GF*</b> Prime House Blend; Lettuce, Tomato, Red Onions, Vermont White Cheddar, Roasted Garlic Aioli, Toasted Brioche Bun	14. <sup>95</sup>
<b>Truffle Burger* GF*</b> Provolone Cheese, Roasted Mushrooms, Crispy Onions, Black Truffle Aioli, Toasted Brioche Bun	16. <sup>95</sup>
<b>Flat Top Burger</b> Cabbage Slaw, American Cheese, House Pickles, Fancy Sauce, Toasted Brioche Bun	14. <sup>95</sup>
<b>The Real Thing Burger</b> Melted Blue Cheese, Cola Glaze, Pretzel Bun	15. <sup>95</sup>
<b>Braised Short Rib Grilled Cheese</b> Pulled Short Rib, VT. Cheddar Cheese, Spiced Tomato Jam, Buttery Brioche Bread	17. <sup>95</sup>
<b>Filet Mignon Steak Sandwich*</b> IPA White Cheddar Cheese Sauce, Caramelized Onions, Arugula, Grilled Demi-Baguette	17. <sup>95</sup>
<b>Shrimp Po Boy</b> Crispy Shrimp, Shredded Cabbage, Tomato, Pickles, Lemon-Caper Remoulade, Wedge Bread	16. <sup>95</sup>
<b>Korean Fried Chicken Sandwich</b> Gochujang Glaze, Cabbage Slaw, Quick Pickles, Garlic Mayo, Toasted Brioche Bun	15. <sup>95</sup>
<b>Mediterranean Chicken Sandwich</b> Garlic Hummus, Shredded Lettuce, Tomato, Red Onions, Feta, Tzatziki Sauce, Naan Bread	15. <sup>95</sup>
<b>Crispy Eggplant Wrap</b> Baby Arugula, Tomato Jam, Burrata Cheese, Balsamic	14. <sup>95</sup>

*Gluten Free Roll Available Upon Request for 2.<sup>50</sup>*

## TACOS

<b>Ahi Tuna*</b> Sesame Crusted Tuna, Red Cabbage, Kimchi Salsa, Sriracha Sauce, Grilled Flour Tortillas	16. <sup>95</sup>
<b>Pulled Short Rib</b> Cherry Pepper Balsamic Glaze, Onion Crunch, Scallions, Grilled Flour Tortillas	16. <sup>95</sup>
<b>Crispy Baja Fish</b> Beer Battered Cod, Avocado, Cabbage Slaw, Fresh Cilantro, Grilled Flour Tortillas	15. <sup>95</sup>

*Corn Tortillas Available Upon Request*

*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.*

## WINES BY THE GLASS

### White

		gl   btl
Pinot Grigio	Ceccato, Italy	9   34
Pinot Grigio	Anterra, Italy	10   38
Sauvignon Blanc	Peter Yealands, New Zealand	9   34
Sauvignon Blanc	Lobster Reef, New Zealand	11   42
Chardonnay	Castle Rock Winery, California	9   34
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	9   34
Malbec	Vina San Esteban, France	10   38
Cab. Sauvignon	Carson Scott, California	9   34
Cab. Sauvignon	Tribute, California	10   38
Cab. Sauvignon	Josh Cellars, California	12   46
Cab. Sauvignon	Bonanza, California	14   54
Zinfandel	Angry Bunch "Lodi", California	10   38

### Bubbles | Rosé

Prosecco Brut	Lunette, Italy	10   46
Spumante	Valdo No. 1, Italy	8   30
Rosé	Juliette Provence, France	9   34
Rosé	Jean Luc Columbo, France	9   34
Rosé	Bonterra, France	10   38

### Half Bottles

Sauvignon Blanc	Honig, California	27
Chardonnay	Alexander Valley Vineyards, California	24
Rosé	Miraval, France	33
Fume Blanc	Grgich Hill Estate, California	36
Pinot Noir	Banshee, California	27
Malbec	Antigal Uno, Argentina	24
Cab. Sauvignon	St Francis, California	33

Half Bottles Excluded From Wine Promotion

## WINES BY THE BOTTLE

### White

Pinot Grigio	Mason Cellars Three Pears, California	42
Pinot Grigio	Bertani Pinot Grigio, Italy	44
Rosé	Mirabeau Belle Annee, France	38
Rosé	Pasqua 11 Minute, Italy	45
Rosé	Au Contraire, California	54
Rosé	AIX, France	55
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
Tempranillo	Muga Reserva, Spain	85
Cab. Sauvignon	Educated Guess, California	55
Cab. Sauvignon	Kenwood "Jack London", California	85

## MP TAVERN CLASSIC COCKTAILS

### OVER ICE 12

#### MANGO EN FUEGO

Tavern Crafted Habanero Infused Mango Rum, Ginger Liqueur, Peach Puree, Mango Nectar, Fresh Lime Juice

*DISCLAIMER: THIS DRINK IS VERY SPICY!*

#### SCHNOZBERRY PUNCH

Muddled Blackberries, Lemon-Elderflower Vodka, Fresh Lime Juice, Pink Lemonade

#### STRAWBERRY-BASIL FIZZ

Smashed Strawberry & Basil, Sicilian Lemon Gin, Fresh Citrus Juice, Club Soda

#### PINK GUAVA

Tavern Crafted Mint Infused Guava Rum, Fresh Lime Juice, Pink Lemonade

#### PASSION FRUIT SPRITZ

Passion Fruit Puree, Italian Liqueur, Prosecco

#### BEE'S KNEES

Barr Hill Honey Gin, Fresh Lemon, Honey Syrup, Prosecco

#### MPT MOJITO

Smacked Mint, Cruzan Silver Rum (St. Croix), Simple, Soda Water

*Add Muddled Blackberries or Strawberries: \$2*

### MULES 11

*Served with Caribbean Ginger Beer, Fresh Lime and a Sprig of House Grown Mint*

#### AMERICAN

Tito's Handmade Vodka

#### IRISH

Jameson Irish Whiskey

#### MEXICAN

Altos Silver Tequila

#### SEASONAL SPECIAL

*A rotating series.*

*Your server or bartender can provide details on our current focus spirit.*

### MARGARITAS 12

#### SPICY PINEAPPLE

Tavern Crafted Jalapeno Infused Tequila, Orange Liqueur, Fresh Lime Juice, Lemon Juice & Pineapple Juice

#### BLACKBERRY-SAGE

Tavern Crafted Blackberry-Sage Sour Mix, Premium Silver Tequila, Orange Liqueur, Fresh Lime Juice

#### SLAM IT POMEGRANATE

Premium Silver Tequila, Pomegranate Liqueur, Fresh Citrus Juice

#### PEACH ON THE BEACH

Peach Puree, Premium Silver Tequila, Peach Liqueur, Fresh Lime Juice

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



@MARKETPLACETAVERNBROOKFIELD