

Small Plates

- Moody Blues GF** 10
House Potato Chips, Gorgonzola Crème, Spiced Fig Jam
- Triple Thick Slab Bacon GF** 12
Burrata, Roasted Corn Salsa, Chipotle Glaze
- Truffle Frites GF** 8
Aged Parmesan, Truffle Oil, Scallions, Truffle Aioli
- Crispy Brussels Sprouts GF** 9
Soy-Ginger Vinaigrette, Sesame, Cilantro
- Roasted Cauliflower "Steak" GF** 9
Tahini Citronette

To Share

- Crispy Garlic-Parm Brussels Sprouts GF / VEG** 15
Roasted Garlic Aioli, Shaved Parmesan, Aged Balsamic
- Ahi Tuna-Avocado "Sushi Roll"*** 18
Market Place "Ramen Style" Noodles, Sriracha Aioli, Crushed Peanuts
- House Hickory Smoked Chicken Wings GF** 15
House Buffalo or Hot Honey Glazed
- Crispy Point Judith Calamari** 15
Hot Cherry Peppers, Chipotle Aioli, Pomodoro Sauce
- Market Place Blackened Chicken Nachos GF** 16
Blackened Chicken Breast, Blue Corn Tortilla Chips, Vermont White Cheddar, Caramelized Onions, Hot Cherry Peppers, Arugula, Guacamole, Truffle Aioli
- Skillet Roasted Filet Mignon "Toast"*** 17
Roasted Mushrooms, Crispy Onions, Arugula, Gorgonzola Crème, Grilled Sourdough Bread
- Mussels Pot GF*** 16
Garlic, Shallot, Chardonnay Broth, Scallions, Grilled Bread

BOARDS

- Hummus & Falafel 18 GF***
Roasted Garlic Hummus, Tabbouleh Salad, Crumbled Feta, Grilled Naan Bread
- Charcuterie & Artisanal Cheese GF* 22**
Dried Fruits, Honey, Walnuts, Grain Mustard, Grilled Bread
- Farm to Table 20 GF**
Crispy Brussels Sprouts, Shaved Prosciutto di Parma, Burrata, Crushed Pistachios, Spiced Fig Jam

Soup & Salads

- Sweet Corn & Clam Chowder** 11
Crispy Bacon & Leeks
- Farmhouse Salad GF/VEG** 14
Field Greens, Cherry Tomatoes, Red Onion, Cucumbers, Radish, Crushed Hazelnuts, Feta Cheese, Champagne Vinaigrette
- Caesar GF*** 13
Romaine Hearts, Shaved Grana Padano Cheese, Roasted Garlic-Herb Croutons, Caesar Dressing
- Organic Quinoa GF** 16
Arugula, Red Onions, Shaved Beets, Strawberries, Crushed Pistachios, Crumbled Goat Cheese, Champagne Vinaigrette
- Thai Chop Salad VEG** 15
Field Greens, Red Cabbage, Julienne Veggies, Edamame, Sesame Peanut-Cilantro Dressing, Crispy Rice Noodles
- Crispy Buffalo Chicken Salad** 19
Field Greens, Grape Tomatoes, Red Onions, Cucumbers, Radish, Slab Bacon Lardons, Bleu Cheese Dressing

**ADD: Chicken 7 Steak* 12
Salmon* 12, Shrimp 12**



LUNCH/DINNER

FISH

- Grilled Ahi Tuna* GF* 23/31**
Roasted Chick Pea & Cauliflower Ragout, Sautéed Kale, Crispy Onions
- Sesame Crusted Scottish Salmon* 22/28**
Ramen Style Noodles, Edamame & Avocado Salad, Ginger-Scallion Vinaigrette
- Pan Roasted Halibut GF 32**
Organic Quinoa & Spring Vegetables, Tahini Citronette
- Market Place Fish Fry 18/24**
Crispy Chatham Bay Cod, Fries, Malt Vinegar, Lemon-Caper Remoulade

Meat & Poultry

- Parmesan Crusted Chicken** 19/24
Spring Vegetables, Lemon-Basil Butter Sauce
- Buttermilk Fried Chicken** 18/23
Red Bliss Whipped Potatoes, Cabbage Slaw, Grilled Corn on the Cob, Hot Dipping Sauce
- Bistro Steak Frites* GF** 28
Garlic-Parmesan Frites, Black Truffle Aioli
- 12oz Allen Brothers NY Strip* GF** 36
Red Bliss Whipped Potatoes, Sautéed Asparagus, Cherry Pepper Steak Sauce
- Pasta**
- Gluten Free Pasta Available Upon Request For 2*
- Market Place Rigatoni Bolognese GF*** 19/25
Beef & Sweet Italian Sausage, Pomodoro Cream Sauce, Parmesan Cheese, Fresh Herb Whipped Ricotta
- Seafood Tagliatelle GF*** 32
Mussels, Shrimp, Calamari & Halibut, Saffron-Tomato Sauce

MARKET BOWLS

- Veggie Haystack GF/VEG 19**
Sticky Rice, Asparagus, Zucchini, Cauliflower, Spiced Chick Peas, Red Cabbage, Radish, Scallions, Tahini Citronette, Crispy Onions
- Sweet & Spicy Crispy Chicken 22**
Sticky Rice, Avocado, Arugula, Radish, Fire Roasted Corn Salsa, Cilantro Lime Crema
- Crispy Dynamite Shrimp 24**
Sticky Rice, Edamame, Red Cabbage, Shredded Veggies, Peanuts, Creamy Spicy-Scallion Sauce
- Ahi Tuna Poke* GF* 25**
Sticky Rice, Cucumber, Avocado, Edamame, Red Cabbage, Sriracha Dynamite Sauce, Crispy Rice Noodles

PLANT BASED



- "Impossible" Nachos GF 18**
Crispy Blue Corn Tortilla Chips, Vegan Mozzarella, Hot Cherry Peppers, Caramelized Onions, Impossible "Beef", Arugula, Vegan Truffle Aioli, Fresh Guacamole
- "Impossible" Bolognese GF* 25**
Impossible "Beef" Sauce, Vegan Mozzarella, Fresh Herbs, Mezze Rigatoni
- Veggie Haystack GF 19**
Sticky Rice, Asparagus, Zucchini, Cauliflower, Spiced Chick Peas, Red Cabbage, Radish, Scallions, Tahini Citronette, Crispy Onions
- "Impossible" Burger 18**
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, Sweet Corn & Clam Chowder 4**
- Market Place Burger* GF*** 15
Prime House Blend; Lettuce, Tomato, Red Onions, Vermont White Cheddar, Roasted Garlic Aioli, Toasted Brioche Bun
- Kobe Burger* GF*** 17
Caramelized Onions & Mushrooms, Aged Provolone Cheese, Black Truffle Aioli, Toasted Brioche Bun
- P-B-R Burger*** 18
Pork Belly, Miso-Russian Dressing, White Cheddar, Crispy Potato Chips, Toasted Brioche Bun
- MP Steak & Cheese Sandwich*** 18
IPA White Cheddar Cheese Sauce, Caramelized Onions, Arugula, Grilled Demi-Baguette
- Crispy Chicken Sandwich** 16
Cabbage Slaw, Avocado, Tomato, House Pickles, Chili Aioli, Toasted Brioche Bun
- Grilled Chicken & Hummus "Wrap"** 16
Tabbouleh, Crumbled Feta, Hummus, Tahini Dressing, Grilled Naan Bread
- Grilled Vegetable Focaccia GF*** 16
Summer Vegetables, Herb Goat Cheese, Balsamic

Gluten Free Roll Available Upon Request for 2.50

TACOS

- Corn Tortillas Available Upon Request*
- Blackened Ahi Tuna*** 17
Arugula, Avocado, Roasted Corn Salsa, Sriracha Aioli, Grilled Flour Tortillas
- Crispy Baja Fish** 17
Cabbage Slaw, Cilantro-Lime Crema, Grilled Flour Tortillas
- Chicken Tinga** 16
Avocado, Red Onions, Crumbled Cotija, Grilled Flour Tortillas, Cilantro

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.



Craft Cocktails

All Craft Cocktails 13

MP Bottled Old Fashioned

Litchfield Distillery Bourbon, Coriander & Saffron Simple, House Bitters, Orange Peel, Italian Cherry

Nantucket Blueberry Lemonade

Triple 8 Nantucket Blueberry Vodka, House Lemonade, Citrus Rind

Jalapeno Pineapple Margarita

Lunazul Silver Tequila Infused With Roasted Jalapenos, Pineapple Nectar, Combier, Citrus, Sea Salt

MP Parisian

MP 'Blank' GF Vodka, Elderflower, Lemon, Simple, Pink Grapefruit

Garden Party Refresher

Plymouth Gin, Aperol, Elderflower, Lavender Essence, Grapefruit, Cucumber

Honey Rose Margarita

Olmecca Altos Silver Tequila, Combier, Local Honey, Citrus, Rose Wine, Rose Petals

"Figs and Bubbles"

Black Fig Infused Vodka, Elderflower, Honey Simple, Prosecco

"The Peach Pit"

Peach Vodka, Fresh Lemon, Organic Pureed Peaches, Regatta Craft Ginger Beer

Bees Knees

Barr Hill Honey Gin, Fresh Lemon, Honey Simple, Citrus Zest

Sangria

10/Glass 38/Pitcher

Signature Red Sangria or Passion Fruit

White Wines by the Glass

Pinot Grigio, Ceccato, (IT)	8/30
Pinot Grigio, Anterra (IT)	9/34
Riesling, Pacific Rim, (WA)	9/34
Sauvignon Blanc, Peter Yealands (NZ)	11/42
Sauvignon Blanc, Dashwood (NZ)	10/38
Sauvignon Blanc, Lobster Reef (NZ)	11/42
Albariño, Martin Codax (Spain)	10/38
Chardonnay, Castle Rock Winery (CA)	9/34
Chardonnay, Rodney Strong (Sonoma)	10/38
Chardonnay, Chalk Hill (Sonoma)	12/46

Sparkling & Rose by the Glass

Prosecco Brut, Lunette (IT)	10/46
Rosé, Juliette Provence (FR)	9/34
Rosé, Jean-Luc Colombo (FR)	9/34
Rosé, Bonterra (FR)	10/38

Red Wines by the Glass

Red Blend, Farmhouse Red (CA)	9/34
Malbec, Callia (AR)	10/38
Cabernet, Carson Scott (CA)	9/34
Cabernet, Storypoint (CA)	12/46
Cabernet, Chasing Rain (WA)	14/54
Zinfandel, Angry Bunch (CA)	10/38
Pinot Noir, Mon Frere Winery (CA)	9/34
Pinot Noir, Kenwood "Yalupa" (CA)	12/46
Pinot Noir, Foxglove (CA)	14/50

Wines By The Bottle

Half Bottles

Sauvignon Blanc, Honig, (CA) 2019	27
Chardonnay, Alexander Valley, (CA) 2017	24
Rose, Miraval, France 2020	33
Fume Blanc, Grgich Hill Estate, (CA) 2018	36
Pinot Noir, Banshee, (CA) 2018	27
Malbec, Antigal Uno, Argentina	24
Cabernet Sauvignon, St Francis, (CA)	33

Half Bottles Excluded From Wine Promotion

Sparkling

Champagne, Perrier Jouet Gran Brut	90
Champagne, Veuve Cliquot NV	100
Champagne, Veuve Cliquot NV	140

White

Old World

Italy	
Pinot Grigio, Scarbolo	40
Pinot Grigio, Bertani	44
Pinot Grigio, Santa Margherita	64
Gavi, Banfi Principessa	44

Spain & Portugal

Albarino, Marques de Caceres	52
Vinho Verde, Twin Vines	30

Germany & Austria

Riesling, S.A. Prum "Essence"	32
Gruner Veltliner, Vision	37

France

Sauvignon Blanc, La Petite Perriere	36
Sancerre, Pascal Jolivet	60
Chablis, Louis Jadot	65
Pouilly Fuisse, J.J. Vincent	75

New World

New Zealand & South Africa

Sauvignon Blanc, Loveblock	60
Sauvignon Blanc, Mulderbosch (SA)	40
Chenin Blanc, Fleur de Cap (SA)	32

USA

Riesling, Charles & Charles, WA	36
Sauvignon Blanc, Matanzas Creek	50
Sauvignon Blanc, Cakebread	65
Chardonnay, Wente "Morning Fog"	40
Chardonnay, St. Francis	45
Chardonnay, Freemark Abby, Napa	75
Chardonnay, Simi	48
Chardonnay, Paul Hobbs "Crossbarn"	75
Chardonnay, Cakebread	85

Red

Old World

Italy

Chianti Classico, Rocca delle Macie	45
Chianti Classico Riserva, La Maia Lina	60
Super Tuscan, Brancaia "Tre"	65
Brunello di Montalcino, Caparzo	85
Montepulciano, Cantina Zaccagnini	44
Valpocella, Allegrini	52
Barolo, Fontanafredda	90

Spain

Garnacha, Las Rocas Reserve	36
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France

Cotes du Rhone, Perrine "Nature"	40
Burgundy, Dom. Faively Bourgogne Rouge	60
Bordeaux, Chateau Greysac Medoc	64

New World

Australia & Chile

Malbec, Dona Paula Estate	40
Malbec, Bodegas Norton Reserve	45
Malbec Blend, Montes "Twins"	45
Camenere, Montgras	50

USA

Pinot Noir, Cherry Pie "Three Vineyards"	50
Pinot Noir, David Bynum	60
Pinot Noir, Siduri "Russian River"	70
Pinot Noir, Paul Hobbs "Crossbarn"	80
Pinot Noir, Belle Gloss Clark & Telephone	125
Pinot Noir, Ken Wright, Oregon	60
Pinot Noir, Four Graces, Oregon	75
Merlot, Alexander Valley Vineyards	52
Cabernet Sauvignon, True Myth	50
Cabernet Sauvignon, Kenwood "Jack London"	65
Cabernet Sauvignon, Joel Gott	50
Cabernet Sauvignon, Simi	55
Cabernet Sauvignon, Sebastiani "AV"	75
Cabernet Sauvignon, Decoy by Duckhorn	65
Cabernet Sauvignon, Micheal David "Freakshow"	70
Cabernet Sauvignon, Clos du Val, Carneros	100
Cabernet Sauvignon, Beringer "Knight's Valley"	90
Cabernet Sauvignon, Roth, Alexander Valley	80
Cabernet Sauvignon, Stag's Leap "Artemis"	140
Zinfandel, Ridge "Three Valleys"	75
Red Blend, Michael David "Petite Petit"	60
Red Blend, Bootleg	90

Half Price Bottles Of Wine

Every Sunday & Monday

Up To \$100