



LUNCH & DINNER

APPETIZERS

Crispy Brussel Sprouts VEG
Roasted Garlic Aioli, Toasted Almonds, Balsamic-Honey Drizzle

Ahi Tuna-Avocado "Sushi Roll"
Market Place "Ramen Style" Noodles, Sriracha Aioli, Crushed Peanuts

House Hickory Smoked Chicken Wings
House Buffalo or Caramelized Mango BBQ Sauce

Chilled Maine Lobster & Avocado GF*
Old Bay Mayo, Celery, Red Onion, Crispy Rice Noodles

Ahi Tuna Tartare GF*
Avocado, Shaved Radish, Sesame, Soy-Ginger Emulsion, Crispy Wontons

- 13 **Crispy Point Judith Calamari** 13
Hot Cherry Peppers, Garlic Aioli, Pomodoro Sauce
- 16 **Hummus & Naan VEG/GF*** 12
Everything Spiced Hummus, Tomato & Cucumber Salad, Queso Fresco, Grilled Naan Bread
- 12 **Market Place Blackened Chicken Nachos GF** 13
Blue Corn Tortilla Chips, VT Cheddar, Hot Cherry Peppers, Caramelized Onions, Arugula, Guacamole, Truffle Aioli
- 18 **Farm to Table** 17
Crispy Brussel Sprouts, Burrata, Prosciutto di Parma, Spiced Fig Jam, Crushed Pistachios
- 16 **Drunken PEI Mussels GF*** 15
IPA, Smoked Bacon, Roasted Garlic, Butter, Scallions, Grilled Bread

SOUP & SALADS

Maine Lobster Bisque GF 10
Crispy Leeks

Farmhouse Salad GF/VEG 13
Baby Field Greens, Sweet Corn, Cherry Tomatoes, Red Onion, Asparagus, Shaved Almonds, Queso Fresco, Citrus-Thyme Vinaigrette

Heirloom Tomato & Burrata GF/VEG 14
Baby Arugula, Red Onions, Crushed Pistachios, Basil-Mint Vinaigrette

Caesar GF* 12
Romaine Hearts, Shaved Grana Padano Cheese, Roasted Garlic-Herb Croutons, Parmesan-Anchovy Emulsion

Chopped Buffalo Chicken Salad GF* 16
Mixed Greens, "North Country" Applewood Smoked Bacon, Beefsteak Tomatoes, Local Blue Cheese, Red Onion, Blue Cheese Dressing

Thai Chop Salad VEG 14
Baby Greens, Red Cabbage, Carrots, Green Onions, Sweet Peppers, Sesame, Peanut-Cilantro Dressing, Crispy Rice Noodles

ADD: Chicken 5 Steak* 10 Salmon* 10 Shrimp 9

ENTREES

Sesame Crusted Ahi Tuna* 21/28
Market Place Ramen Style Noodles, Hoisin-Lemongrass Glaze, Sriracha Aioli

Miso Glazed Scottish Salmon GF 19/26
Coconut Scented Jasmine Rice, Sautéed Organic Baby Spinach, Mango Salsa

Lobster & Shrimp Risotto GF 28
Local Corn, Baby Spinach, Cherry Tomatoes, Saffron, Aged Parmesan

Market Place Fish Fry 17/21
Crispy Chatham Bay Cod, French Fries, Roasted Garlic Aioli, Sriracha Aioli

Vegetable Rice Bowl VEG/VEGAN 15/18
Coconut Scented Jasmine Rice, Asparagus, Mushrooms, Baby Spinach, Sweet Corn, Chopped Peanuts, Sesame Seeds, Soy-Miso Glaze, Crispy Leeks
ADD Chicken 5 Steak* 10 Salmon* 10 Shrimp 9

Free Bird Chicken Milanese 17/21
Arugula, Roasted Red Peppers, Cherry Tomatoes, Red Onions, Toasted Almonds, Parmesan, Preserved Lemon Vinaigrette

Buttermilk Fried Chicken Thighs 18/22
Ginger-Scallion Potato Salad, Thai Peanut Vinaigrette

MP Rigatoni Bolognese GF* 18/23
Beef, Veal & Sweet Italian Sausage, Tomato Cream Sauce, Parmesan Cheese, Herb Ricotta
Gluten Free Pasta Available 2

10oz Prime NY Strip Steak* 34
Red Bliss Whipped Potatoes, Sautéed Asparagus, Black Pepper-Truffle Butter

SIDES

- 7 Truffle Fries
- 7 Crispy Brussels Sprouts
- 7 Organic Baby Spinach GF
- 7 Red Bliss Whipped Potatoes GF

HAND HELD

-----Served With House Cut Fries-----
Gluten Free Bun Available 2
ADD Bacon 2

SUB MP Salad, Caesar Salad, Sweet Potato Fries or Truffle Fries 2

Market Place Burger GF* 14
Prime House Blend; Romaine Lettuce, Tomato, Shaved Red Onions, VT Cheddar, Roasted Garlic Aioli, Toasted Brioche Bun

Kobe Burger GF* 17
Caramelized Onions & Mushrooms, Provolone Cheese, Black Truffle Aioli, Toasted Brioche Bun

MP Cheesesteak Sandwich 18
IPA White Cheddar Cheese Sauce, Crispy Onions, Organic Baby Arugula, Grilled Demi-Baguette

CT Lobster Roll GF* 22
Tarragon Butter Poached Lobster, Toasted Roll Or...

Chilled Maine Style Lobster Roll GF*
Old Bay Mayo, Red Onion, Celery, Toasted Roll

Nashville Hot Crispy Chicken Sandwich 16
Shaved Lettuce, Quick Pickles, Garlic Mayo, Toasted Brioche Bun

TACOS

-----Served With House Cut Fries-----
Gluten Free Tacos Available

Togarashi Spiced Ahi Tuna* Tacos 16
Organic Baby Arugula, Hass Avocado, Sriracha Aioli, Mango Salsa, Grilled Flour Tortillas

Carne Asada Steak Tacos 16
Fresh Pico de Gallo, Hass Avocado, Queso Fresco, Grilled Flour Tortilla

Blackened Chicken Tacos 15
Fresh Pico de Gallo, Lettuce, Shaved Radish, Queso Fresco, Cilantro-Lime Crema

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

{White Wines by the Glass}

Pinot Grigio, Riff (IT)	9/34
Sauvignon Blanc, Dashwood (NZ)	9/34
Chardonnay, Hayes Ranch (CA)	9/34
Chardonnay, Chalk Hill (Sonoma)	12/46
Riesling, Zum (GR)	9/34

{Red Wines by the Glass}

Pinot Noir, Sea Sun (CA)	11/42
Malbec, Callia (AR)	10/38
Cabernet Sauvignon, Carson Scott (CA)	8/30
Cabernet Sauvignon, Storypoint (CA)	11/42
Cabernet Sauvignon, Bonanza (CA)	14/54
Chianti, Rocca Delle Macie (IT)	11/42

{Sparkling & Rosé by the Glass}

Prosecco, Mionetto "Organic" (IT)	10/45
Rosé, Jean Luc Columbo (FR)	9/34

{WINE BY THE BOTTLE}

{Champagnes & Sparkling Wines}

Krug, Grand Cuvee, France 375ml	140
Ruinart, Blanc De Blancs, France 375ml	59
Belaire Sparkling Rose, France	69
Brut Souverain, Henriot, France	84
Dom Perignon, Moet & Chandon, France	240
Brut Champagne, Veuve Clicquot, France	89
Champagne, AR Lenoble, France	110
Blanc De Blanc, Conundrum	54

{Rose}

Rose, Muga, Spain 2018	38
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{Old World Whites}

Pinot Grigio, Marco Felluga, Italy 2017	45
Arneis, Vietti, Italy 2017	49
Pouilly Fume, La Craie, France 2017	40
Chardonnay, Loius Max, France 2017	38
Chassagne Montrachet, Louis Jadot, Burgundy, France 2016	115
Chablis, Jean Grossot, France 2015	46
Sancerre, Pascal Jolivet, France 2018	60

{Germany-New Zealand-Argentina}

Torrantes, Las Perdices, Argentina 2014	30
Sauvignon Blanc, Cloudy Bay, New Zealand 2018	63
Riesling, Zum, Germany 2016	32

{California-Washington State-Oregon}

Sauvignon Blanc, Emmolo, Napa 2015	59
Sauvignon Blanc, Orin Swift 'Blank Stare', Russian River Valley 2016	72
Riesling, Ravines, Finger lakes 2015	42
Chardonnay, Saintsbury, Carneros 2015	48
Chardonnay, Kendall Jackson, California 2016	42
Chardonnay, Jordan, Russian River Valley 2015	72
Chardonnay, Freemark Abbey, Napa 2014	58
Chardonnay, Sonoma Cutrer, Russian River 2017	54
Chardonnay, Paul Hobbs 'Crossbarn' 2016	65
White Blend, Tenshen 2016	48
White Blend, Conundrum 2015	46
White Blend, Robert Foley 2014	65

{Old World Reds:France-Italy-Spain}

Pinot Noir, Louis Jadot 2015	40
Cotes Du Rhone, Samorens 2016	39
Chateauneuf-du-Pape, Domaine de Beurenard 2016	89
Chianti Classico Reserva, Tenuta Di Nozzole 375ml 2016	27
Chianti Classico, Rocca Delle Macie 2018	42
Barolo, Vietti 'Castiglione' 2015	109
Brunello di Montalcino, Ciacci Piccolomini d'Aragona 2014	89
Amarone della Valpolicella, Tedeschi 2014	129
Valpolicella, Tedeschi 'La Fabriseria' 2012	45
Monastrell, Juan Gill, Spain 2015	38
Rioja Reserva, Muga 2015	65

{New World Reds}

Malbec, Alta Vista, Argentina 2018	34
Malbec, Luca, Argentina 2015	65
Shiraz, '19 Crimes', Australia 2017	38

{USA - Pinot Noir}

Pinot Noir, Meiomi 2017	55
Pinot Noir, Eloun, Oregon 2017	49
Pinot Noir, Hartford Court, Russian River Valley 2016	85
Pinot Noir, Carpe Diem, Anderson Valley 2014	69
Pinot Noir, Lincourt, Santa Rita Hills 2016	54

{Merlot- Syrah -Zinfandels- Blends}

Merlot, Andrew Will, Columbia Valley 2013	65
Zinfandel, Cline 'Ancient Vines' 2016	45
Red Blend, Orin Swift 'Abstract', California 2016	75
Cab Blend, Andrew Will 'Sorella', Columbia Valley 2011	159
Red Blend, The Prisoner 2016	99
Zinfandel, Orin Swift '8 Years in the Desert' 2017	89

{Cabernet Sauvignon}

Cabernet Sauvignon, Hidden Ridge, Sonoma 2009	135
Cabernet Sauvignon, Freakshow, Lodi 2016	59
Cabernet Sauvignon, Simi, Alexander Valley 2017	55
Cabernet Blend, Orin Swift 'Papillon', Napa 2016	129
Cabernet Sauvignon, Sequoia Grove, Napa 2016	92
Cabernet Sauvignon, Sebastiani, Alexander Valley 2015	68
Cabernet Sauvignon, Joel Gott, California 2016	49
Cabernet Sauvignon, J Lohr "Hilltop" 2016	63
Cabernet Sauvignon, Jordan, Alexander Valley 2015	120

{HANDCRAFTED COCKTAILS}

Strawberry Mint Martini	12
MP Gluten Free Vodka, Elderflower Liqueur, Strawberry Puree, Lemon Juice	

Blackberry Basil Gin Fizz	12
Berkshire Mountain 'Greylock' Gin, Blackberry Puree, Basil Simple, Soda	

Jalapeño Mango	13
MP Gluten Free Vodka, Mango Puree, Fresh Lemon Juice, House Made Jalapeno Syrup	

Cucumber Elderflower Gimlet	13
Hendricks Gin, Elderflower Liqueur, Fresh Lime Juice	

Peach BLT	11
Town Branch Bourbon, Peach Liqueur, House Brewed Iced Tea, Lemonade	

Pineapple Mojito	12
Bacardi Rum, MP Garden Mint, Fresh Lime Juice, Simple, Pineapple Juice	

{MP HANDCRAFTED NA SODA 5}

Strawberry Mint Lemonade
Mango Mint