

MARKET ST.

SPECIALTY COCKTAILS

“witchcraft” bourbon, strega, ginger, lemon 15
“pompelmo” tequila, lillet, lime, pompelmo 14
“amaro fresh” montenegro amaro, aperol, lemon, mint 15
“burnt venetian” titos vodka, aperol, lemon syrup, prosecco 14
“everything nice” jalapeno infused tequila, pineapple, lime 15
“bourbon RBK” knob creek, fresh sour mix, red wine float 15
“ginger margarita” tequila, ginger syrup, lime 14

WINE ON TAP

	Glass	½ liter	1 liter
chardonnay, “local juice” millbrook, new york 2021	10	27	48
pinot noir, millbrook, new york 2019	10	27	48

WINE BY THE GLASS

SPARKLING

brut prosecco di valdobiadene, “fagher” le colture, veneto, italy NV 15

WHITE

chardonnay, prosper maufoux, macon–villages, france 2021	15
pinot grigio, plessiva, isidoro polencic, italy 2021	14
gavi, mainin, laghibellina, italy 2022	14
bianchetto, del matauro, marche, italy 2022	14
menetou–salon blanc “sancerre”, jean–paul picard, france 2022	16

ROSE AND ORANGE

chateaux pigoudet, “premiere,” provence, france 2023	14
reuilly grisee, domaine du tremblay, france 2022	16

RED

bordeaux, la sacriste de la vieille cure, fronsac, france 2016	17
pinot noir, bench, sonoma coast, california 2022	16
rioja, vina alberdi, spain 2019	18
montepulciano d'abruzzo, cantina zaccagnini, italy 2021	15
nebbiolo, langhe, mauro molino, italy 2022	16

HOUSE MADE SODAS

lemon thyme	6
ginger	6
cherry yuzu	6

APPETIZERS

baked marinated olives, chunks of parmesan, balsamic vinegar 13

grass fed beef meatballs, tomato sauce, polenta 18

wood fired bone marrow, garlic herb breadcrumb, pickled peppers, foccacia 21

crispy squid, arrabbiata sauce or herb cornichon aioli 19

roasted caraflex cabbage, green peppercorn au poivre, chives 18

prosciutto, salame, capocollo, porchetta, tuscan pecorino, olives sm 20 / lg 26

SALADS

baby greens, sherry shallot vinaigrette 17

caesar, creamy anchovy dressing, focaccia croutons 18

organic lacinato kale salad, tuscan pecorino, currants, pine nuts 18

shaved brussels sprouts, arugula, pecorino toscano, black pepper, white balsamic vinaigrette 19

PIZZA

Neapolitan style, wood burning brick oven, DOP tomato, fresh mozzarella

MARGHERITA mozzarella, tomato, oregano, basil 20

CAPRINA fig-rosemary spread, goat cheese, mozzarella, pear, arugula, truffle oil 21

PARMA prosciutto, arugula, tomato, mozzarella 21

PANUOZZO sausage, tomato, hot pepper, mozzarella 21

ROBBIOLA robiolina cheese filled pizza, truffle oil, sea salt 21

BIANCO rosemary mascarpone, mozzarella, guanciale, caramelized onions, crispy garlic 21

PASTA

gluten free available

penne puttanesca, olives, capers, garlic, spicy tomato, parsley 24

rigatoni, sausage, peas, cream, tomato, pepper flakes 26

tagliatelle, mushroom bolognese, roasted fennel, marjoram 28

vongole, pici, middleneck clams, garlic, white wine, herb butter, chili flakes 29

roasted pear and ricotta agnolotti, toasted walnuts, brown butter, sage 28

MAIN DISHES

slow baked faroe island salmon, anson mills farro, radicchio, salmoriglio 36

murray's organic roasted half chicken, broccoli rabe, fingerling potatoes, calabrian chili cream sauce 34

duck leg confit, butternut squash puree, caviar lentils, fennel pollen, jus 39

grass fed aged ribeye steak (14 oz), rosemary fries, herb-cornichon aioli 45

roasted cauliflower, herb chickpea puree, maitake mushrooms, charred lemon 29

SIDES

rosemary fries, herb aioli 10

white gigante beans 10

fingerlings, chickpeas, sage, spicy aioli 10

broccoli rabe, garlic, chili flake 10

delicata squash, pepitas, aleppo 10