

SMALL PLATES

- Deviled Farm Eggs **GF** 9.5
Smoked Chipotle Aioli, Frito Crunch
- Buttermilk Fried Pickles **V** 10.5
Spicy Dipping Sauce
- Crispy Pork Belly **GF** 12.5
Butternut Squash, Hazelnuts,
Pomegranate - Port Wine
- Truffle Frites **GF/V** 9.5
Aged Parmigiano, Scallions, Truffle Aioli
- Roasted Cauliflower **GF/V** 12.5
Dates, Pickled Onion, Harissa Aioli, Cilantro

TO SHARE

- Short Rib Empanadas 16
Roasted Poblano & Sweet Onions,
Cotija Cheese Crema, Salsa Roja
- Crispy Brussels Sprouts **GF/V** 16.5
Roasted Garlic Aioli, VT Goat Cheese,
Pomegranate, Pecans, Maple Balsamic
- Ahi Tuna-Avocado "Sushi Roll"* 18
"Ramen Style" Noodles, Sriracha Aioli,
Pickled Ginger, Crushed Peanuts
- Hickory Smoked Chicken Wings **GF** 16
House Buffalo, Smokey BBQ or
Sweet & Spicy Sesame
- Crispy Point Judith Calamari 17
Hot Cherry Peppers, Garlic Aioli,
Pomodoro Sauce, Lemon
- MP Blackened Chicken Nachos **GF** 18
Blue Corn Tortilla Chips,
Vermont White Cheddar,
Caramelized Onions, Guacamole
Hot Cherry Peppers, Arugula, Truffle Aioli
- Mussels Pot 18
Chorizo, Garlic, Shallot, Harissa Cream,
House Made Ciabatta Bread
- Crispy Sushi* **GF** 18
Ahi Tuna, Crispy Rice, Ginger-Soy, Dynamite Sauce
- Hummus & Falafel Board **V** 18
Roasted Garlic Hummus, Tabbouleh Salad,
Crumbled Feta, Grilled Naan Bread
- Farm to Table Board **GF** 22
Crispy Brussels Sprouts,
Shaved Prosciutto di Parma, Burrata,
Crushed Pistachios, Spiced Fig Jam
- Asian Chicken Lettuce Wraps **GF** 18
Bibb Lettuce, Garlic-Ginger Chicken,
Rice Noodles, Pickled Cucumber,
Sweet & Spicy Hoisin,
Thai Peanut Sauce

PLANT BASED

- Vegan Nachos **GF/V+** 19
Crispy Blue Corn Tortilla Chips, Vegan Mozzarella,
Hot Cherry Peppers, Caramelized Onions,
Plant Based Ground "Beef", Baby Arugula,
Vegan Truffle Aioli, Fresh Guacamole
- Veggie Haystack **GF/V+** 19.5
Sticky Rice, Roasted Butternut Squash,
Beets, Cauliflower & Brussel Sprouts, Chick Peas,
Radish, Cabbage, Maple-Tahini Vinaigrette
- "Impossible" Burger **V+** 19
Arugula, Avocado, Red Onion, Beefsteak Tomato,
Vegan Mozzarella, Truffle Aioli,
Grilled Sourdough Bread



ENTREES

FISH

- Pan Seared Scallops **GF** 36
Whipped Cauliflower Purée,
Roasted Brussels & Heirloom Carrots,
Hazelnut Brown Butter, Balsamic
- Sesame Crusted Ahi Tuna* 25/32
Ramen Style Noodles, Edamame & Avocado,
Ginger-Soy Vinaigrette
- Skillet Roasted Salmon* **GF** 23/29
Butternut Squash Risotto, Crispy Root Vegetables,
Maple-Bourbon Glaze
- "Chatham Bay" Fish Fry 19/26
Crispy Chatham Bay Cod, Natural Cut Fries,
Lemon-Caper Tartar, Malt Vinegar

MEAT & POULTRY

- Roasted "Freebird Farm" Chicken **GF** 19/26
Frenched Chicken Breast, Fingerling Potatoes,
Roasted Heirloom Carrots & Brussels Sprouts,
Sherry Pan-Jus
- Pan Roasted Pork Chop* **GF** 28.5
Maple Whipped Sweet Potato,
Crispy Kale, Smoked Bacon & Sage
- "8 Hour" Korean Short Rib **GF** 25/32
Kimchi Fried Rice, Seesame Spinach,
Pickled Cucumber, Gochujang BBQ
- Bistro Steak Frites* **GF** 29.5
Parmigiano Frites, Truffle Aioli
- 12oz Angus NY Strip* **GF** 39
Mashed Potato, Charred Broccoli,
Roasted Garlic & Bone Marrow Butter

PASTA

- Rigatoni Bolognese 19/25
Beef & Sweet Italian Sausage,
Pomodoro Cream Sauce, Parmigiano Cheese,
Herb Whipped Ricotta
- "Loaded Baked Potato" Gnocchi 19/25
Hand-Made Potato Pasta Pillows, Broccoli,
Bacon, Cheddar, Sour Cream, Chives
- Butternut Squash Ravioli **V** 19/25
Roasted Butternut Squash, Gorgonzola,
Sage Brown Butter, Walnut Gremolata

GLUTEN FREE PASTA AVAILABLE
UPON REQUEST FOR 2.5

MARKET BOWLS

- Veggie Haystack **GF/V+** 19.5
Sticky Rice, Roasted Butternut Squash,
Beets, Cauliflower & Brussel Sprouts, Chick Peas,
Radish, Cabbage, Maple-Tahini Vinaigrette
- Sweet & Spicy Crispy Chicken 22.5
Sticky Rice, Avocado, Arugula, Radish,
Fire Roasted Corn Salsa, Cilantro Lime Crema
- Crispy Dynamite Shrimp 24
Sticky Rice, Edamame,
Shredded Veggies, Chopped Peanuts,
Creamy Spicy Sauce
- Ahi Tuna Poke* **GF** 25
Sticky Rice, English Cucumber, Avocado,
Edamame, Red Cabbage,
Sriracha Dynamite Sauce, Furikaki

GF FOR GLUTEN FREE, V FOR VEGETARIAN, V+ FOR VEGAN
INQUIRE ABOUT GLUTEN FREE MODIFICATIONS

SOUP & SALADS

- Butternut Squash Bisque **GF/V** 12
Crème Fraiche, Crispy Root Vegetables
- Winter Farmhouse Salad **GF/V** 15
Field Greens, Butternut Squash, Apples,
Pomegranate, Pecans, Goat Cheese,
Maple-Dijon Vinaigrette
- Caesar* 14
Romaine Hearts, Shaved Grana Padano
Cheese, Roasted Garlic-Herb Croutons,
Caesar Dressing
- Roasted Beet Salad **GF/V** 15
Kale, Quinoa, Black Mission Fig, Greek Yogurt,
Crushed Hazelnuts, Aged Balsamic
- Thai Chop Salad **GF/V** 15
House Chopped Lettuce Blend, Julienne Veggies,
Edamame, Sesame Peanut Dressing
- Crispy Buffalo Chicken Salad 21
Field Greens, Grape Tomatoes, Red Onions,
English Cucumbers, Radish, Slab Bacon Lardons,
Bleu Cheese Dressing
- ADD: Chicken 7 Steak* 12
Salmon* 12, Shrimp 12

HAND HELDS

- Served With Natural Cut Fries
SUBSTITUTE: Farmhouse Salad 2,
Caesar Salad* 2, Truffle Fries 2,
Sweet Potato Fries 2,
Butternut Squash Bisque 4
- MP Burger* 17.5
Prime House Blend, Lettuce, Beefsteak Tomato,
Red Onions, Vermont White Cheddar,
Roasted Garlic Aioli, Toasted Brioche Bun
- Kobe Burger* 19.5
Caramelized Onions & Mushrooms,
Aged Provolone Cheese, Truffle Aioli,
Toasted Brioche Bun
- Beef Short Rib Focaccia 19.5
Shredded Beef Short Rib, Caramelized Onions,
White Cheddar & Provolone Cheese,
Natural Jus Dipping Sauce
- Steak Sandwich* 19.5
Angus NY Strip, Tillamook Wisconsin Cheddar,
Caramelized Mushrooms & Onions,
Garlic Bread Baguette
- Nashville Hot Chicken Sandwich 16.5
Roasted Garlic Aioli, House Pickles,
Shredded Lettuce, Toasted Brioche Bun
- Grilled Chicken & Hummus "Wrap" 16.5
Tabbouleh, Crumbled Feta Cheese,
Tahini Dressing, Grilled Naan Bread
- Crispy Baja Fish Tacos 18
Jalapeno-Cabbage Slaw, Pico de Gallo,
Cilantro Crema, Warm Flour Tortillas
- Short Rib Tacos 18
Avocado, Pickled Onions
Crumbled Cotija, Warm Flour Tortillas

GLUTEN FREE ROLL AVAILABLE
UPON REQUEST FOR 2.50

- Roden's Farm, Bethlehem, CT
Oxbow Farm, Canton, CT
Sepe Farm, Newtown, CT
Waldingfield Farm, Washington, CT
Laurel Glen, Shelton, CT
Arethusa Farm, Bantam, CT



20% Gratuity will be added to parties of 8 or more

*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

MP Bottled Old Fashioned Litchfield Distillery Bourbon, Coriander & Saffron Simple, House Bitters, Italian Cherry & Orange Peel	14
Chai & Stop Me Espresso Martini Vanilla Vodka, Galliano Espresso Liqueur, Wild Moon Chai Liqueur, Vanilla Syrup, Fresh Espresso	14
No Fig Deal Reposado Tequila, Fruitful Fig Liqueur, Fresh Lemon, Brown Sugar Syrup	14
Smoke N Spice Mezcal Tequila, Fruitful Jalapeno Liqueur, Fresh Lemon & Lime, Agave	14
Parisian Gin, Elderflower Liqueur, Grapefruit Juice, Fresh Lemon	14
Bees Knees Bar Hill Honey Gin, Honey Simple, Lemon Juice, Prosecco Float	14
Amaretto Whiskey Sour Four Roses Bourbon, Amaretto, Blood OJ, Fresh Lime, Simple, Fee Foam	14
Luxury Pear Bulleit Rye Bourbon, Maraschino Liqueur, Pear Puree, Peychauds Bitters	14
Woodland Collins Empress Gin, Domaine Ginger Liqueur, Fresh Lemon, Honey Simple	14
Apple Jack Jack Apple Whiskey, Guinness, Cinnamon Simple, Fresh Lemon	14

SANGRIA

13/Glass
Signature Red or Seasonal White

WINES BY THE GLASS

WHITE

Pinot Grigio, Anterra (IT)	10/38
Pinot Grigio, Danzante (IT)	11/42
Sauvignon Blanc, Lobster Reef (NZ)	10/38
Sauvignon Blanc, Peter Yealands (NZ)	11/42
Chardonnay, Castle Rock Winery (CA)	10/35
Chardonnay, Mon Frere (Napa)	12/46
Chardonnay, Chalk Hill (Sonoma)	15/56
Reisling, Bex, (Germany)	10/38

SPARKLING | ROSÉ

Prosecco Brut, Casalforte (IT)	10/38
Rosé, Juliette Provence (FR)	10/38
Rosé, Jean-Luc Colombo (FR)	12/46
Rosé, Whispering Angel (FR)	16/62
Sparkling Rosé, Luc Albrecht (FR)	14/54

RED

Cabernet Sauvignon, Ryder Estate (CA)	11/42
Cabernet Sauvignon, Story Point (CA)	13/48
Cabernet Sauvignon, Annabella (CA)	14/54
Cabernet Sauvignon, Justin (CA)	16/62
Pinot Noir, Mon Frere (CA)	10/38
Pinot Noir, Lincourt Estate (CA)	14/54
Merlot, Santa Carolina Reserve (CH)	10/38
Malbec, Callia (AR)	10/38
Zinfandel, Four Vines (CA)	10/38
Red Blend, Farmhouse Red (CA)	10/38

**HALF PRICE BOTTLES OF WINE
EVERY SUNDAY & MONDAY UP TO \$100
HAPPY HOUR MONDAY - FRIDAY 3-6PM
BRUNCH EVERY SUNDAY**

PLEASE DRINK RESPONSIBLY 2397750



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WINES BY THE BOTTLE

HALF BOTTLES

Sauvignon Blanc, Honig, California 2019	29
Chardonnay, Alexander Valley Vineyards, California 2017	27
Rosé, Miraval, France 2020	36
Fume Blanc, Grgich Hill Estate, California 2018	39
Pinot Noir, Banshee, California 2018	30
Malbec, Antigal Uno, Argentina	27
Cabernet Sauvignon, St Francis, California	36

HALF BOTTLES

EXCLUDED FROM WINE PROMOTION

BUBBLES | ROSÉ

Rosé, Pasqua 11 Minutes, Italy	48
Rosé, AIX, France	58
Rosé, Mirabeau "Belle Anne", France	41
Rosé, Whispering Angel, France	62
Sparkling Rosé, Luc Albrecht, France	54
Champagne, Louis Roederer '242', France	110

WHITE

Pinot Grigio, Scarbolo	42
Pinot Grigio, Santa Margherita	65
Gavi, Banfi Principessa	46
Vermentino, Sella & Mosca La Cala	42
Albarino, Marques de Caceres	55
Vinho Verde, Broadbent	34
Gruner Veltliner, Huber "Hugo"	39
Sancerre, Pascal Jolivet	67
Bourgogne Blanc, "JJ Vincent" Vincent Estate	68
Sauvignon Blanc, Mulderbosch	52
Chablis, Louis Jadot	68
Chenin Blanc, Reyneke "Vine Hugger"	48
Sauvignon Blanc, Cakebread	68
Sauvignon Blanc, St. Francis	42
Chardonnay, Wente "Morning Fog"	42
Chardonnay, Paul Hobbs "Crossbarn"	75
Chardonnay, Cakebread	88

RED

Chianti Classico, Rocca delle Macie	48
Super Tuscan, Brancaia "Tre"	65
Brunello di Montalcino, Caparzo	85
Montepulciano, Cantina Zaccagnini	45
Valpocella, Allegrini	55
Barolo, Fontanafredda*	95
Rioja, Bodegas Marques de Murrieta	68
Cotes du Rhone, Perrine "Nature"	44
Burgundy, Dom. Faively Bourgogne Rouge	64
Bordeaux, Chateau Greysac Medoc	65
Malbec, Dona Paula Estate	44
Malbec, Bodegas Norton Reserve	46
Malbec Blend, Montes "Twins"	48
Cabernet, Alta Vista	34
Pinot Noir, Cherry Pie "Three Vineyards"	54
Pinot Noir, David Bynum	64
Pinot Noir, Siduri "Russian River"	72
Pinot Noir, Paul Hobbs "Crossbarn"	84
Pinot Noir, Ken Wright, Oregon	64
Pinot Noir, Four Graces, Oregon	78
Merlot Blend, Alexander Valley Vineyards	55
Cabernet Sauvignon, True Myth	52
Cabernet Sauvignon, Kenwood "Jack London"	68
Cabernet Sauvignon, Joel Gott	55
Cabernet Sauvignon, Simi	58
Cabernet Sauvignon, Sebastiani "Alexander Valley"	75
Cabernet Sauvignon, Decoy by Duckhorn	68
Cabernet Sauvignon, Micheal David "Freakshow"	75
Cabernet Sauvignon, Clos du Val, Carneros	105
Cabernet Sauvignon, Beringer "Knight's Valley"	95
Cabernet Sauvignon, Roth, "Alexander Valley"	85
Cabernet Sauvignon, Stag's Leap "Artemis"	145
Zinfandel, Ridge "Three Valleys"	78
Red Blend, Michael David "Petite Petit"	65