

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
Creme 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 Redemption Bourbon, Coriander & Saffron Simple, Orange Bitters, Citrus Rind, Luxardo Maraschino	14
Bees Knees Barr Hill Honey Gin, Fresh Lemon, Honey Simple, Citrus Zest	14
Smokey Apple Cider Margarita Vida Mezcal, Orange Liqueur, Local Apple Cider, Lime Juice, Maple Syrup	14
Blood Orange Rum Punch Dark Rum, Blood Orange Juice, Simple Syrup, Soda Float	14
Pear Bourbon Smash Litchfield Batters Bourbon, Smashed Pears, Simple Syrup, Fresh Mint, Soda Float	14
Fall Spritz House Infused Vanilla Vodka, Cinnamon Simple, Aperol, Prosecco, Soda Float	13
Spicy Pomegranate Paloma Jalapeño Tequila, Orange Liqueur, Pomegranate Juice, Lime Juice, Grapefruit Soda	13
Cranberry Apple Moscow Mule GF Vodka, Cranberry Juice, Lime Juice, Local Apple Cider, Ginger Beer	14
Parisian GF Vodka, Elderflower Liqueur, Grapefruit Juice, Fresh Lemon	14
Mocha Espresso Martini Infused Vanilla Vodka, Bailey's, Tia Maria, Chocolate, Fresh Espresso	14

SANGRIA

13/Glass 40/Pitcher
Signature Red
Seasonal White-Spiced Pear

WINES BY THE GLASS

WHITE

Pinot Grigio, Danzante, (IT)	10/38
Pinot Grigio, Anterra (IT)	11/42
Dry Riesling, Pacific Rim, (WA)	10/38
Sauvignon Blanc, Peter Yealands (NZ)	12/46
Sauvignon Blanc, Lobster Reef (NZ)	11/42
Albariño, Martin Codax (Spain)	11/42
Chardonnay, Castle Rock Winery (CA)	10/38
Chardonnay, Rodney Strong (Sonoma)	12/46
Chardonnay, Chalk Hill (Sonoma)	15/56

SPARKLING | ROSÉ

Prosecco Brut, Casalforte (IT)	10/38
Rosé, Juliette Provence (FR)	10/38
Rosé, Jean-Luc Colombo (FR)	11/38
Rosé, Bonterra (CA)	12/46

RED

Cabernet, Ryder Estate (CA)	11/42
Cabernet, Storypoint (CA)	13/48
Cabernet, Justin (CA)	16/62
Pinot Noir, Mon Frere Winery (CA)	10/38
Pinot Noir, Kenwood "Yalupa" (CA)	12/46
Pinot Noir, King's Ridge (OR)	14/50
Red Blend, Farmhouse Red (CA)	10/38
Malbec, Callia (AR)	10/38
Montepulciano, Cantina Zaccagnini, (IT)	12/46
Zinfandel, Four Vines Old Vine (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



@MARKETPLACE.KITCHENANDBAR



FACEBOOK.COM/MARKETPLACEDANBURY



@MARKETPLACE.KITCHEN.BAR

WINES BY THE BOTTLE

HALF BOTTLES

Sauvignon Blanc, Honig, (CA) 2019	29
Chardonnay, Alexander Valley, (CA) 2017	27
Rose, Miraval, France 2020	35
Malbec, Antigal Uno, Argentina	27
Cabernet Sauvignon, St Francis, (CA)	36

HALF BOTTLES

EXCLUDED FROM WINE PROMOTION

BUBBLES

Champagne, GH Mumm	85
Champagne, Vollereaux	90
Champagne, Louis Roederer Collection 242	140

WHITE

Pinot Grigio, Scarbolo, Italy	45
Pinot Grigio, Bertani, Italy	46
Pinot Grigio, Santa Margherita, Italy	65
Gavi, Banfi Principessa, Italy	45
Albarino, Marques de Caceres, Spain	55
Vinho Verde Boradent, Portugal	32
Riesling, S.A. Prum "Essence", Germany	42
Gruner Veltiner, Vision, Austria	39
Sauvignon Blanc, La Petite Perriere, France	36
La Poussie Sancerre, France	70
Chablis, Louis Jadot, France	70
Pouilly Fuisse, J.J. Vincent, France	75
Sauvignon Blanc, Loveblock, New Zealand	62
Sauvignon Blanc, Mulderbosch, South Africa	42
Chenin Blanc, Fleur de Cap, South Africa	35
Riesling, J Lohr Bay Mist, California	35
Sauvignon Blanc, Matanzas Creek, California	54
Sauvignon Blanc, Cakebread, California	68
Chardonnay, Wente, "Morning Fog", California	44
Chardonnay, St. Francis, California	48
Chardonnay, Freemark Abby, California	82
Chardonnay, Simi, California	52
Chardonnay, Paul Hobbs, California	78
Chardonnay, Cakebread, California	88

RED

Chianti Classico, Rocca delle Macie, Italy	48
Super Tuscan, Brancaia "Tre", Italy	65
Brunello di Montalcino, Caparzo, Italy	85
Montepulciano, Cantina Zaccagnini, Italy	46
Valpocella, Allegrini, Italy	52
Barolo, Fontanafredda, Italy	90
Tempranillo, Campo Viejo, Spain	34
Cotes du Rhone, Perrine "Nature", France	40
Burgundy, Dom. Faively Bourgogne Rouge, France	62
Bordeaux, Chateau Greysac Medoc, France	52
Malbec, Dona Paula Estate, Argentina	40
Malbec, Bodegas Norton Reserve, Argentina	45
Malbec Blend, Montes "Twins", Chile	45
Camenera, Montes Alpha, Chile	52
Pinot Noir, Cherry Pie "Three Vineyards", California	52
Pinot Noir, David Bynum, California	64
Pinot Noir, Siduri "Russian River", California	72
Pinot Noir, Paul Hobbs "Crossbarn", California	84
Pinot Noir, Belle Gloss Clark & Telephone, California	125
Pinot Noir, Ken Wright, Oregon	62
Pinot Noir, Four Graces, Oregon	79
Merlot, Alexander Valley Vineyards, California	55
Cabernet Sauvignon, True Myth, California	55
Cabernet Sauvignon, Kenwood "Jack London", California	68
Cabernet Sauvignon, Joel Gott, California	54
Cabernet Sauvignon, Simi, California	58
Cabernet Sauvignon, Sebastiani "AV", California	78
Cabernet Sauvignon, Decoy by Duckhorn, California	70
Cabernet Sauvignon, Micheal David "Freakshow", California	74
Cabernet Sauvignon, Clos Du Val, Carneros, California	100
Cabernet Sauvignon, Beringer "Knight's Valley", California	95
Cabernet Sauvignon, Roth, Alexander Valley	85
Cabernet Sauvignon, Stag's Leap "Artemis", California	145
Zinfandel, Ridge "Three Valleys", California	78
Red Blend, Michael David, "Petite Petit", California	62
Red Blend, Bootleg, California	95