

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, Sesame 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
Crema 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 8

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



CRAFT COCKTAILS

MP Bottled Old Fashioned Litchfield Distillery Bourbon, Coriander & Saffron Simple, House Bitters, Italian Cherry & Orange Peel	14
Spiced Pearadise Lunazul Tequila, Pear & Cinnamon Simple, Cranberry, Fresh Lime	14
Harvest Punch Spiced Rum, Apple Cider, Cranberry, Cinnamon Simple, Fresh Lemon	13
Perky Pumpkin Pumpkin Liqueur, Vanilla Vodka, Kahlua, Fresh Espresso	14
Blackberry Spritz GF Vodka, Blackberry Puree, Prosecco, Fresh Lemon, Club Soda	13
Luxardo Manhattan Redemption Bourbon, Mine Hill Amaro, Luxardo Liqueur, Cherry Bitters	14
Figgy Squall Dark Rum, Fig Liqueur, Ginger Beer, Fresh Lime	14
Autumn Apple GF Vodka, Sour Apple Liqueur, Muddled Apples, Caramel	14
Bees Knees Barr Hill Honey Gin, Fresh Lemon, Honey Simple, Citrus Zest	14
Parisian Gin, Elderflower Liqueur, Grapefruit Juice, Fresh Lemon	14

INNOCENT COCKTAILS

Apple Cider Spritz Apple Cider, Cinnamon Simple, Club Soda	8
Blackberry Lemonade Blackberry Puree, Fresh Lemon, Simple Syrup	8
Peach Mule Ginger Beer, Peach Puree, Fresh Lime	8

SANGRIA

13/Glass	
Seasonal Red-Triple Berry	
Seasonal White-Apple Cider & Spices	

WINES BY THE GLASS

WHITE

Pinot Grigio, Anterra, (IT)	10/38
Pinot Grigio, Danzante (IT)	11/42
Sauvignon Blanc, Peter Yealands (NZ)	11/42
Sauvignon Blanc, Lobster Reef (NZ)	10/38
Chardonnay, Castle Rock Winery (CA)	10/38
Chardonnay, Kendall Jackson (CA)	13/48
Chardonnay, Chalk Hill (Sonoma)	15/56

SPARKLING | ROSÉ

Prosecco Brut, Casalforte (IT)	10/38
Rosé, Jean-Luc Colombo (FR)	12/46
Rosé, Whispering Angel, (FR)	16/62

RED

Pinot Noir, Mon Frere Winery (CA)	10/38
Pinot Noir, Banshee (CA)	14/54
Malbec, Callia (AR)	10/38
Cabernet Sauvignon, Ryder Estate (CA)	11/42
Cabernet Sauvignon, Storypoint (CA)	13/48
Cabernet Sauvignon, Bonanza (CA)	16/62
Chianti, Danzante (IT)	10/38
Bonterra, Merlot (CA)	10/38



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WINES BY THE BOTTLE

HALF BOTTLES

Sauvignon Blanc, Honig, California 2019	29
Chardonnay, Alexander Valley Vineyards, California 2017	27
Malbec, Antigal Uno, Argentina 2015	28
Cabernet Sauvignon, St Francis, California 2018	36

HALF BOTTLES

EXCLUDED FROM WINE PROMOTION

BUBBLES | ROSÉ

Belaire Sparkling Rose, France	72
Champagne, Bollinger Special Cuve'e Brut, France	175
Champagne, Louis Roederer, France	105
Champagne, Emmolo Methode Traditionnelle, California	55
Rose, AIX, France 2020	58

WHITE

Pinot Grigio, Eisacktaler Kellerei, Italy 2019	48
Arneis, Vietti, Italy 2017	52
Albarino, Blanquito, Spain 2021	45
Burgundy, Vincent Girardin Meursault 'Les Narvaux', France 2016	135
Chablis, Jean Grossot, France 2018	48
Sancerre, De Ladoucette 'Comte Lafond', France 2021	62
Sauvignon Blanc, Craggy Range, New Zealand 2021	72
Riesling, DR Loosen, "Dr L." Germany 2018	45
Sauvignon Blanc, Emmolo, Napa 2019	62
Chardonnay, Jordan, Russian River Valley 2018	75
Chardonnay, Sonoma Cutrer, Russian River 2018	55

RED

Pinot Noir, Louis Jadot, France 2018	44
Chianti Classico, Frescobaldi Nipozzano, Italy 2018	58
Barolo, Vietti 'Castiglione' 2015	112
Brunello di Montalcino, Casisano 2015	92
Granbazan Rias Baixas, Albarino, Spain 2014	132
Cotes Du Rhone, Domaine De La Solitude, France 2019	45
Rioja Reserva, Muga 2016	68
Tempranillo, 'Sangre de Toro', Spain 2020	48
Garnacha, Rioja 'Campo Viejo', Spain 2016	45
Bordeaux Rouge, Le'gende, France 2017	48
Malbec, Alta Vista, Argentina 2020	38
Malbec, Luca, Argentina 2015	68
Pinot Noir, Meiomi 2018	58
Pinot Noir, Eloun, Oregon 2018	52
Pinot Noir, Hartford Court, Russian River Valley 2019	88
Red Blend, Orin Swift 'Abstract', California 2019	78
Red Blend, Orin Swift, The Prisoner 2019	102
Zinfandel, Orin Swift '8 Years in the Desert' 2019	92
Cabernet Sauvignon, Paul Hobbs, Nappa 2016	195
Cabernet Sauvignon, Simi, Alexander Valley 2018	58
Cabernet Sauvignon, Sequoia Grove, Napa 2016	95
Cabernet Sauvignon, Sebastiani, Alexander Valley 2018	72
Cabernet Sauvignon, Joel Gott, California 2018	52
Cabernet Sauvignon, Jordan, Alexander Valley 2016	125

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

PLEASE DRINK RESPONSIBLY 2397750