

Market 2010 – Winter Restaurant Weeks Menu - \$30.10

Appetizers

Charcuterie Plate

Prosciutto, Soppressata,
Assorted Cheese, Marinated Olives,
Whole Grain Mustard, Grilled Baguette

Roasted Johnny Blue Mussels

Fresh Tomato, Fennel, Chipotle Rouille
Grilled Country Bread

Grilled Portobello

Roasted Red, Yellow Peppers, Capers,
Gorgonzola Cheese and Tomato Sugo

Buffalo Rock Shrimp

Frank's Hot Sauce, Celery Sticks,
Blue Cheese Dip

Market Meatballs

Pork, Veal and Beef Meatballs
Grilled Garlic Ciabatta Loaf

Crab Spring Rolls

Jumbo Lump Crab Meat, Julienne
Vegetables and Asian Dipping Sauce

Soups

Fall Squash Bisque

Winter Squash with Rice Croquette's

Market Chowder

Clams, Cream, and Tomato

Salads

Caesar Salad

Grilled Romaine, Black Pepper Croutons,
Creamy Parmesan Dressing

Boston Bibb Salad

Bosc Pears, Ricotta Salatta and Spiced
Walnuts and a Creamy Red Wine Dressing

Market Greens

Baby Greens with Fresh Herbs
Champagne Vinaigrette

"Junky Monkey"

Fresh Baby Greens, Dried Cranberries,
Sugared Hazelnuts, Clementine Oranges
Banana Infused Vinaigrette

Cobb Salad

Bacon, Blue Cheese, Poached Egg,
Avocado, Tomatoes, Balsamic Vinaigrette

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions."

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Entrées

Fish

Tilapia

Pan Seared Tilapia, Puttanesca Sauce,
Braised Fennel and Purple Bliss Potatoes

Maine Diver Scallops

Cream-less Spinach, Roasted Cauliflower
with Black Truffle Vinaigrette

Grilled Arctic Char

Yuzo, White Balsamic Vinaigrette, Baby Bok
Choy and Truffled Mashed Potatoes

Pasta

Bolognese

Ragu of Pork, Veal and Beef with
Half Cut Rigatoni

Mac & Cheese

Elbow Pasta, Parmesan Alfredo Sauce with
Black Truffle Shavings

Gnocchi

Pea Purée, Crispy Pancetta and Pea Shoots

Strazopetti

Twisted Pasta, Slivered Garlic, Broccoli Rabe
Spicy Italian Sausage

Entrées

The Market Burger

Sirloin Burger

Toasted English Muffin,
House Pickles, Lettuce, Tomato,
Vermont Cheddar, Smoked Bacon,
Bistro Fries, Beer Battered Onions

Meat & Poultry

Pork Saltimbocca

Scaloppini of Pork, Prosciutto di Parma
Ham, Sage, Roasted Garlic Mashed Potatoes
and Shiitake Jus

Roasted Organic Chicken

Free Range Organic Chicken, Oyster
Mushrooms, Potato Purée
and Baby Vegetables

“The Fat Cow”

Rolled Grilled Flank Steak,
Chimichurri Sauce and Potato Hash

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Market 2010 – Winter Restaurant Weeks Menu - \$20.10

Appetizers

Charcuterie Plate

Prosciutto, Soppressata,
Assorted Cheese, Marinated Olives,
Whole Grain Mustard, Grilled Baguette

Misch's Rice Rounds

Risotto with Hot and Sweet Sausages, Aged
Cheddar Cheese, Mozzarella, Reggiano
Parmesan Cheese Breaded and Deep Fried
served with Tomato Sauce

Grilled Portobello

Roasted Red, Yellow Peppers, Capers,
Gorgonzola Cheese and Tomato Sugo

Buffalo Rock Shrimp

Frank's Hot Sauce, Celery Sticks,
Blue Cheese Dip

Market Meatballs

Pork, Veal and Beef Meatballs
Grilled Garlic Ciabatta Loaf

Crab Spring Rolls

Jumbo Lump Crab Meat, Julienne
Vegetables and Asian Dipping Sauce

Soups

Fall Squash Bisque

Winter Squash with Rice Croquette's

Market Chowder

Clams, Cream, and Tomato

Salads

Caesar Salad

Grilled Romaine, Black Pepper Croutons,
Creamy Parmesan Dressing

Boston Bibb Salad

Bosc Pears, Ricotta Salatta and Spiced
Walnuts and a Creamy Red Wine Dressing

Market Greens

Baby Greens with Fresh Herbs
Champagne Vinaigrette

"Junky Monkey"

Fresh Baby Greens, Dried Cranberries,
Sugared Hazelnuts, Clementine Oranges
Banana Infused Vinaigrette

Cobb Salad

Bacon, Blue Cheese, Poached Egg,
Avocado, Tomatoes, Balsamic Vinaigrette

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Entrées

“The Fat Cow”

Rolled Grilled Flank Steak,
Chimichurri Sauce and Potato Hash

Pork Saltimbocca

Scaloppini of Pork, Prosciutto di Parma
Ham, Sage, Roasted Garlic Mashed Potatoes
and Shiitake Jus

Grilled Arctic Char

Yuzo, White Balsamic Vinaigrette, Baby Bok
Choy and Truffled Mashed Potatoes

Pasta

Bolognese

Ragu of Pork, Veal and Beef with
Half Cut Rigatoni

Mac & Cheese

Elbow Pasta, Parmesan Alfredo Sauce with
Black Truffle Shavings

Gnocchi

Pea Purée, Crispy Pancetta and Pea Shoots

Strazopetti

Twisted Pasta, Slivered Garlic, Broccoli Rabe
Spicy Italian Sausage

Entrées

The Market Burger

Toasted English Muffin,
House Pickles, Lettuce, Tomato,
Vermont Cheddar, Smoked Bacon,
Bistro Fries, Beer Battered Onions

Market Crab cake

Jumbo Lump Crab cakes, Vine Ripen
Tomatoes, Romaine, House made Tartar
Sauce on Ciabatta bread

“Better than Philly” Cheese Steak

Thin Sliced Beef, Caramelized Vidalia
Onions, Poblano Peppers, Provolone Cheese
on Grilled Cubano Bread

Mortadella Sandwich

Mortadella with Ricotta Salata, Fig Jam
Romaine, Avacado on Ciabatta Bread

Grilled Chicken Panini

Char grilled Chicken Breast, Buffalo
Mozzarella, Micro Arugula,
Vine Ripened Tomatoes and Pesto

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