

SMALL PLATES

Everything Spiced Giant Pretzel **VEG** 9.95
Cheddar Provolone Fondue

Fried Pickles **VEG** 9.95
Chipotle Dipping Sauce

Glazed Pork Belly **GF*** 12.95
Gochujang Glaze, Jalapeño Cabbage Slaw,
Sesame, Scallions

Tavern Chicken Wings **GF*** 14.95
Celery & Blue Cheese House Buffalo,
Sweet & Spicy, Smokey BBQ,
or General Tso's Sauce

Crispy Point Judith Calamari 14.95
Hot Cherry Peppers, Garlic Aioli,
Pomodoro Sauce, Lemon

Short Rib Poutine **GF** 15.95
Pulled Short Rib, White Cheddar,
Caramelized Onions, Rosemary Gravy

Blackened "Free Bird"
Chicken Nachos **GF** 15.95
Blue Corn Tortilla Chips, VT White Cheddar, Hot
Cherry Peppers, Caramelized Onions,
Arugula, Guacamole, Truffle Aioli

Buffalo Chicken Dip **GF** 15.95
Red Peppers, Onions & Garlic,
Creamy Cheddar, Pulled Buffalo Chicken,
Blue Corn Tortilla Chips

Ranch Spiced Yucca Fries **GF*** 10.95
Creamy Roasted Garlic Dip

Mussels Pot **GF*** 15.95
Smoked Bacon, Tomato Cream, Grilled Bread

Crispy Cauliflower Bites 12.95
General Tso's Sauce,
Toasted Sesame Seeds, Lime

Mediterranean Sampler **GF*** 16.95
Roasted Garlic Hummus,
Quinoa Tabbouleh Salad, House Made Falafel,
Feta Cheese, Grilled Naan, Tahini

Farm to Table **GF** 18.95
Crispy Brussels Sprouts, Prosciutto di Parma,
Burrata, Spiced Fig Jam, Balsamic, Pistachio

PLANT BASED

Nachos **GF** 16.95
Crispy Blue Corn Tortilla Chips, Vegan Cheese,
Hot Cherry Peppers, Caramelized Onions,
Arugula, Vegan Truffle Aioli, Fresh Guacamole,
Pico de Gallo

Rigatoni Primavera **GF*** 22.95
Sautéed Garlic, Mushrooms, Asparagus,
Grape Tomatoes, Baby Arugula,
Vegan Mozzarella, Tomato Herb Sauce

Veggie Haystack Bowl **GF** 18.95
Sticky Rice, Chopped Green Beans,
Crispy Chickpeas, Shredded Carrots,
Red Peppers, Cabbage, Radish, Scallions,
Maple-Tahini

Veggie Burger 16.95
Dr. Praeger's Veggie Patty, Arugula, Tomato,
Red Onion, Vegan Cheese, Vegan Truffle Aioli,
Sourdough Bread



ENTREES

FISH

Skillet Roasted Salmon* **GF** 21.95/ 25.95
Vegetable Fried Rice, Blistered Cherry Tomatoes,
Roasted Garlic Herb Chimmichurri

Everything Crusted Ahi Tuna* 22.95/ 28.95
Ramen Noodles, Shaved Red Cabbage Slaw,
Hoisin Chili Sauce, Sriracha Aioli

Beer Battered Fish & Chips 17.95/ 23.95
Crispy Chatham Bay Cod, Slaw, Malt Vinegar,
Pickles, Fries, Tartar Sauce

MEAT & POULTRY

Burrata Chicken **GF** 18.95/23.95
Roasted Rosemary Fingerling Potatoes,
Melted Burrata Cheese,
Plum Tomato Bruschetta,
Basil Pesto Sauce, Balsamic

Bone in Chicken Breast **GF** 17.95/23.95
Mashed Potatoes, Garlic Green Beans,
Caramelized Onions & Mushrooms,
Rosemary Demi

New York Strip Steak* **GF** 29.95
Mashed Potatoes, Baby Carrots,
Melted Blue Cheese, Mushroom Demi

PASTA

MP Rigatoni Bolognese **GF*** 18.95/24.95
Beef & Sweet Italian Sausage,
Pomodoro Cream Sauce, Parmesan Cheese,
Fresh Ricotta

Tavern Mac & Cheese **GF*** 15.95/18.95
Caramelized Onions, Smoked Bacon,
Breadcrumbs, Gruyere Cheddar Bechamel Sauce

**ADD: Chicken 6.95, Steak* 11.95
Salmon* 11.95, Shrimp 11.95**

**GLUTEN FREE PASTA AVAILABLE
UPON REQUEST FOR 2**

MARKET BOWLS

Veggie Haystack **GF** 18.95
Sticky Rice, Chopped Green Beans,
Crispy Chickpeas, Shredded Carrots, Red Peppers,
Cabbage, Radish, Scallions, Maple-Tahini

Sweet & Spicy Crispy Chicken 21.95
Sticky Rice, Avocado, Arugula, Radish,
Fire Roasted Corn Salsa, Cilantro Lime Crema

Ahi Tuna Poke* **GF*** 24.95
Sticky Rice, Cucumber, Avocado, Edamame,
Red Cabbage, Sriracha Dynamite Sauce,
Soy Ginger Vinaigrette

SOUP & SALADS

Creamy Tomato **GF*** 9.95
Sourdough Croutons, Parmesan

Farmhouse Salad **GF/VEG** 13.95
Field Greens, Apples, Candied Pecans,
Dried Cranberries, Goat Cheese, Maple Vinaigrette

Caesar **GF*** 12.95
Romaine Hearts, Shaved Grana Padano Cheese,
Croutons, Caesar Dressing

Crispy Falafel Salad **GF/VEG** 14.95
Field Greens, Falafel, Cucumbers, Feta,
Roasted Peppers, Red Onions, Grape Tomatoes,
Balsamic Vinaigrette

Crispy Buffalo Chicken Salad 18.95
Field Greens, Grape Tomatoes, Cucumbers,
Radish, Crispy Onions, Smoked Bacon, Crumbled
Blue Cheese, Blue Cheese Dressing

**ADD: Chicken 6.95 Steak* 11.95
Salmon* 11.95, Shrimp 11.95**

HAND HELDS

Served With French Fries
SUBSTITUTE: Farmhouse Salad 2,
Caesar Salad* 2, Truffle Fries 2,
Sweet Potato Fries 2, Tater Tots 2,
Yucca Fries 2, Creamy Tomato Soup 4

Tavern Burger* **GF*** 14.95
Half Pound Patty, Lettuce, Tomato, Red Onions,
Vermont White Cheddar, Roasted Garlic Aioli,
Toasted Brioche Bun

Truffle Burger* **GF*** 16.95
Provolone Cheese, Mushrooms, Crispy Onion,
Black Truffle Aioli, Toasted Brioche

Steakhouse Burger **GF*** 17.95
Short Rib & Brisket Blend, Caramelized Onion,
Smoked Bacon, Pepper Jack Cheese,
Sweet & Tangy BBQ, Brioche Bun

Grilled Filet Mignon Sandwich* **GF*** 18.95
Sliced Filet Mignon, Stracciatella Cheese,
Arugula, Crispy Onion, Balsamic, Ciabatta

Short Rib Grilled Cheese **GF*** 17.95
Pulled Short Rib, Caramelized Onions,
White Cheddar & Gruyere Cheese, Rosemary Gravy

Nashville Hot Chicken Sandwich 16.95
Fried Chicken, Hot Chili Oil, Cabbage Slaw,
Pickles, Roasted Garlic Aioli, Brioche Bun

B.L.T. Panini **GF*** 16.95
Grilled Marinated Chicken, Smoked Bacon,
Tomatoes, Greens, Pepper Jack Cheese,
Chipotle Aioli, Ciabatta Bread

Ragin' Cajun Wrap **GF*** 15.95
Blackened Chicken, Romaine, Pico de Gallo,
Cherry Peppers, White Cheddar Cheese, Roasted
Garlic Aioli, Grilled Flour Tortilla

Crispy Baja Fish Taco 16.95
Cabbage Slaw, Pico de Gallo, Cilantro Crema,
Grilled Flour Tortillas

Pulled Short Rib Taco **GF*** 15.95
Chipotle, Cilantro Onion, Avocado,
Grilled Flour Tortillas

**GLUTEN FREE ROLL AVAILABLE
UPON REQUEST FOR 2.50**

**CORN TORTILLAS AVAILABLE
UPON REQUEST FOR \$1**

SIGNATURE COCKTAILS



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FACEBOOK.COM/MPBROOKFIELD



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SANGRIA 14

APPLE CIDER SANGRIA

Our Seasonal Sangria featuring Hyper-Local Ingredients

RED SANGRIA

Crafted Blend of Wine, Spirits, Soda, and Fruit

ROX 12

CARNIVAL CARAMEL APPLE

Vanilla Vodka, Butterscotch, Local Cider, Fresh Lemon Juice, 'Fall Foam'

AUTUMN SPRITZ

Litchfield Distillery Cinnamon Bourbon, Local Cider Tavern Fall Spice Syrup, Prosecco, Cinnamon-Sugar Rim

CRAN-ORANGE MARGARITA

Orange Tequila, Orange Liqueur, Tavern Cranberry-Rosemary Syrup, Fresh Citrus Juice, Cinnamon Sugar Rim

MPT GIN & TONIC

Empress 1908, Hendrick's Cucumber, Fresh Lemon Juice, Fever Tree "Mediterranean" Tonic

UP 14

VANILLA BOURBON ESPRESSO MARTINI

Litchfield Distillery Vanilla Bourbon, Borghetti Espresso Liqueur, Fresh Espresso, Vanilla Cinnamon Cold Foam

FALL PEAR

Jameson Irish Whiskey, Rothman and Winter Orchard Pear Liqueur, Fresh Citrus, Sweet & Sour Foam

PEACH-HABANERO SOUR

Tavern Infused Habanero Mezcal, Peach Liqueur, Peach Puree, Tavern Sour, Sweet & Sour Foam

LEAF PEEPER

Empress 1908, Tavern Cranberry-Rosemary Syrup, Fresh Lemon Juice, Cranberry Juice

MULES 12

Served In Our Copper Mugs With Barrits Caribbean Ginger Beer

FIG MULE

Premium Fig Vodka, Fresh Lime Juice

MOUNTAIN MULE

Bulleit Rye Whiskey, Mine Hill Amaro (Roxbury, CT), Almond Syrup, Fresh Lime Juice

APPLE PIE MULE

Infused Apple Cinnamon Vodka, Fresh Lemon Juice, Tavern Cinnamon Vanilla Syrup

SPICED PEAR MULE

Tito's Handmade Vodka, Rothman and Winter Orchard Pear Liqueur, Cinnamon Vanilla Syrup, Fresh Lime Juice

SMOKING BAR 16

Signature Cocktails Smoked To Order With A Variety Of Woodchips

SMOKED MAPLE MANHATTAN

Litchfield Distillery Maple Bourbon, Italian Vermouth, Luxardo, Bitters
Served UP or On The ROX

PUMPKIN SPICED OLD FASHION

'Pumking' Pumpkin Bourbon, Tavern Cinnamon Vanilla Syrup, Orange & Cherry, Bitters, King Cube

HALF PRICE BOTTLES OF WINE

EVERY SUNDAY & MONDAY

HAPPY HOUR MONDAY - FRIDAY 3-6PM

BRUNCH EVERY SUNDAY

PLEASE DRINK RESPONSIBLY 2397750

WINES BY THE GLASS

WHITE

Pinot Grigio, Ceccato, Italy	10/38
Pinot Grigio, Anterra, Italy	11/42
Riesling, Clean Slate, Germany	10/38
Sauvignon Blanc, Peter Yealands, New Zealand	10/38
Sauvignon Blanc, Lobster Reef, New Zealand	11/42
Chardonnay, Castle Rock, California	9/34
Chardonnay, Rodney Strong, California	11/42
Chardonnay, Simi, California	12/46

SPARKLING | ROSÉ

Sparkling Lunetta, Italy	11/42
Sparkling, Valdo No. 1, Italy	10/38
Rosé, Scarlet of Paris, France	10/38
Rosé, Whale's Route, S. Africa	12/46

RED

Cabernet, Ryder Estate, California	10/38
Cabernet, Josh Cellars, California	12/46
Cabernet, Bonanza, California	14/54
Pinot Noir, Salmon Creek, California	10/38
Pinot Noir, Terrebonne Estate, Oregon	12/46
Merlot, Margaret's, California	9/34
Malbec, Vina San Esteban, France	11/42

WINES BY THE BOTTLE

HALF BOTTLES

Sauvignon Blanc, Honig, (CA) 2019	27
Chardonnay, Alexander Valley, (CA)2017	24
Rose, Miraval, France 2020	33
Fume Blanc, Grgich Hill Estate, (CA) 2018	36
Malbec, Antigal Uno, Argentina	24
Cabernet Sauvignon, St Francis, (CA)	33

HALF BOTTLES

EXCLUDED FROM WINE PROMOTION

WHITE

Pinot Grigio, Mason Cellars, "Three Pears," California	42
Pinot Grigio, Bertani, Pinot Grigio, Italy	44
Rose, Pasqua, "11 Minute," Italy	45
Rose, AIX, France	55
Sauvignon Blanc, Lawsons, "Dry Hill," New Zealand	60
Chardonnay, Cave De Lugny, Macon Villages, France	40
Chardonnay, Au Contraire, Russian River, California	68
Reisling, S.a. Prum, "Essence", Germany	36
Reisling, A To Z Wineworks, Oregon	52
Sancerre, Jean Marc Crochet, France	70

RED

Red Blend, Trentadue, 'Old Patch' North Coast, California	36
Pinot Noir, Firesteed, Oregon	50
Pinot Noir, Siduri, "Russian River," California	85
Merlot, Wente, Sandstone Estate, California	46
Merlot, Duckhorn, "Decoy," California	65
Cabernet Sauvignon, Educated Guess, California	54
Cabernet Sauvignon, Kenwood, "Jack London," California	85
Sangiovese, Rocca Del Macie, Chianti Classico, Italy	48
Montepulciano d'Abruzzo, Casata Parini, Italy	36