

## 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 &amp; 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 &amp; 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, Toasted 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

### ROX 12

#### MANGO EN FUEGO

Tavern Crafted Habanero Infused Mango Rum, Peach Purée, Ginger Liqueur, Mango Nectar, Fresh Lime Juice

#### PINK GUAVA

Tavern Crafted Mint Infused Guava Rum, Fresh Lime Juice, Pink Lemonade

#### BEE STING

Greylock Gin, Cayenne Agave, Local Honey Syrup, Fresh Lemon, Soda Water

#### MPT GIN & TONIC

Hendrick's, Empress 1908, Fresh Lemon Juice, Fever Tree Elderflower Tonic

### UP 14

#### PEACH - HABANERO SOUR

Tavern Crafted Habanero Infused Mezcal, Peach Liqueur, Peach Purée, Tavern Sour

#### SPRING ROSE

Crushed Mint, Fresh Strawberry Purée, 'The Funk' High Proof Rum, Coconut Rum, Fresh Lemon Juice, Pineapple Juice

#### PINEAPPLE - GUAVA COSMO

Pineapple Vodka, Orange Liqueur, Guava Nectar, Fresh Lime

#### BEES KNEES

Bar Hill Honey, Local Honey Syrup, Fresh Lemon, Prosecco

### MULES 12

Served with Caribbean Ginger Beer, Fresh Lime and Mint

SUBSTITUTE FEVER TREE LIGHT GINGER BEER - \$2

#### AMERICAN

Tito's Handmade Vodka

#### STRAWBERRY MEZCAL

Premium Silver Mezcal, Fresh Strawberry Purée

#### HONEY BLOSSOM

Barr Hill Honey, Cointreau, Local Honey Syrup

### SPRING SPRITZ BAR 12

#### MANGO - APEROL

Mango Rum, Aperol, Prosecco, Soda Water

#### BLOOD ORANGE - PASSION FRUIT

Sicilian Blood Orange, Passion Fruit Purée, Prosecco

#### LEMON - GINGER

Shredded Mint, Sicilian Lemon, Ginger Liqueur, Ginger Beer, Prosecco, Lemon Juice

### SKINNY COCKTAILS 13

#### SKINNY MULE

Cucumber Vodka, Fever Tree LIGHT Ginger Beer, Fresh Lime Juice

#### SCHNOZBERRY PUNCH

Crushed Blackberries, Zero Sugar Lemon-Elderflower Vodka, Fresh Lime Juice, Pink Lemonade

#### HOT & SKINNY MARGARITA

Premium Silver Tequila, Fresh Lemon & Lime Juice, Cayenne Agave, Soda Water

**HALF PRICE BOTTLES OF WINE**

**EVERY SUNDAY & MONDAY**

**HAPPY HOUR MONDAY - FRIDAY 3-6PM**

**BRUNCH EVERY SUNDAY**

**PLEASE DRINK RESPONSIBLY 2397750**



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## WINES BY THE GLASS

### WHITE

Pinot Grigio, Ceccato, Italy	9/34
Pinot Grigio, Anterra, Italy	10/38
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	10/38
Sparkling, Valdo No. 1, Italy	10/38
Rosé, Scarlet of Paris, France	10/38
Rosé, Whale's Route, S. Africa	11/42

### RED

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

## 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
Pinot Noir, Banshee, (CA) 2018	27
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
Pinot Grigio, Santa Margherita, Italy	65
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

### RED

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, Justin, California	65
Cabernet Sauvignon, Kenwood, "Jack London," California	85
Sangiovese, Rocca Del Macie, Chianti Classico, Italy	48