

MARKET PLACE TAVERN

STARTERS

NEW ENGLAND CLAM CHOWDER <i>gf</i>	9.95
creamy clam chowder, smoked bacon	
BUFFALO CAULIFLOWER “WINGS”	14.95
crispy tempura battered cauliflower “wings”, celery, blue cheese dressing	
GIANT PRETZEL <i>v</i>	11.95
“everything spice”, pbr cheese dip	
FRIED PICKLES <i>v</i>	9.95
chipotle dipping sauce	
TAVERN CHICKEN WINGS <i>gf</i>	14.95
celery & blue cheese house buffalo, sweet & spicy, smokey bbq, or general tso’s sauce	
CRISPY POINT JUDITH CALAMARI	16.95
hot cherry peppers, garlic aioli, pomodoro sauce, lemon	
BLACKENED CHICKEN NACHOS <i>gf</i>	16.95
blue corn tortilla chips, white cheddar, arugula, hot cherry peppers, caramelized onions, guacamole, truffle aioli	
RANCH SPICED YUCCA FRIES <i>v</i>	11.95
creamy roasted garlic dip	
GARLIC PARM BRUSSELS	16.95
garlic aioli, garlic chips, parmigiano, balsamic	
HUMMUS DIP <i>v</i>	11.95
veggies, pita	
LOADED POTATED CHIPS	9.95
house cut potato chips, smoked bacon, blue cheese fondu, scallions	

GREENS

FARMHOUSE SALAD <i>v</i>	14.95
greens, crispy goat cheese, carrots, cucumber, cherry tomatoes, honey roasted peanuts, vinaigrette	
CAESAR	13.95
romaine, shaved grana padano cheese, croutons, caesar dressing	
CRISPY BUFFALO CHICKEN SALAD	19.95
field greens, grape tomatoes, cucumbers, radish, crispy onions, smoked bacon, crumbled blue cheese, blue cheese dressing	
THAI SALAD <i>v+</i>	14.95
chopped greens, julienne veggies, edamame, crispy wonton, peanut-cilantro dressing	

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

PLATES & BOWLS

THAI CHILI SALMON* <i>gf</i>	28.95
sushi rice, vegetable stir fry, asian slaw	
FISH & CHIPS	25.95
beer battered ‘chatham’ cod, slaw, malt vinegar, pickles, fries, tartar sauce	
ST. LOUIS STYLE RIBS	26.95
1/2 rack of pork ribs, tavern b.b.q sauce, french fries, pickled slaw	
STEAK FRITES * <i>gf</i>	29.95
prime ny strip, truffle-parm fries, truffle aioli	
TAVERN MAC & CHEESE	18.95
caramelized onions, breadcrumbs, cheddar, swiss, parmesan	
<i>add bbq short rib 10</i>	
CRISPY CHICKEN BOWL	21.95
thai chili glaze, sticky rice, avocado, arugula, radish, fire roasted corn salsa, cilantro lime crema	
<i>gluten free pasta 3</i> available upon request	

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HAND HELDS

served with french fries	
<i>substitute:</i>	
farmhouse salad or caesar salad 3	
truffle fries, sweet potato fries,	
tater tots or yucca fries 3	
soup 4	
TAVERN BURGER*	15.95
½ pound patty, lettuce, tomato, red onions, vermont white cheddar, roasted garlic aioli, toasted brioche bun	
AMERICAN “SMASH” BURGER*	18.95
double smash pattys, double american cheese, lettuce, tomato, onion, fancy sauce	
RANCH HAND*	18.95
½ pound burger, cheddar & american, bacon, ranch dusted crispy onion, ranch aioli	
STEAKHOUSE BURGER*	19.95
short rib & brisket blend, caramelized onion, smoked bacon, pepper jack cheese, sweet & tangy bbq	
VEGGIE BURGER <i>v+</i>	16.95
dr. praeager’s veggie patty, arugula, tomato, red onion, vegan cheese, vegan truffle aioli, texas toast	
STEAK SANDWICH*	19.95
prime ny strip, cheddar, mushrooms & onions, horseradish aioli, garlic bread	
SHORT RIB PATTY MELT	18.95
slow cooked short rib, caramelized onions, swiss cheese, pickled cucumber, 1000 island	
RAGIN CAJUN WRAP	16.95
blackened chicken, cheddar, pico de gallo, lettuce, pickled jalapenos, ranch, flour tortilla	
CHICK-N-SANDO	16.95
crispy chicken, pickled cucumber & carrots, cabbage slaw, kewpie mayo, sweet & spicy glaze, brioche bun	
CHICKEN FRESNO	16.95
grilled chicken breast, fresh mozzarella, avocado, tomato, arugula, calabrian chili aioli, ciabatta	
CRISPY BAJA FISH TACO	16.95
cabbage slaw, pico de gallo, cilantro crema, grilled flour tortillas	
<i>Gluten Free Roll 3.5</i> Available upon request	

gf for gluten free, v for vegetarian, v+ for vegan
INQUIRE ABOUT GLUTEN FREE MODIFICATIONS

*Please ask a member of our staff about ingredients in your meal if you have a food allergy, intolerance, or special dietary requirement.
The following ingredients are present in our establishment: Milk, Eggs, Fish, Crustaceans, Tree Nuts, Wheat, Peanuts, Soybean, Sesame.
20% Gratuity will be added to parties of 8 or more.

MARKET PLACE TAVERN

CRAFT COCKTAILS

SANGRIA

14

ROTATING SELECTION OF WINE, SPIRITS, BUBBLES AND FRUIT

ROX

12

MANGO EN FUEGO

tavern crafted habanero infused mango rum, ginger liqueur, peach purée, mango nectar, fresh lime juice

SPICY CUCUMBER MARGARITA

smashed cucumber, tavern crafted jalapeño infused tequila, tavern sour, agave, tajin rim

COCONUT PALOMA

coconut tequila, sparkling grapefruit, fresh squeezed lime juice, salty coconut rim

UP

14

PAIN KILLER COLADA

coconut rum, pineapple vodka, ginger liqueur, fresh lime, orange simple, cream, grated nutmeg, whipped pineapple foam

SANTORINI VIBES

strawberry purée, orange vodka, campari, fresh lime & orange juice, whipped pineapple foam

MOLE ESPRESSO MARTINI

tavern crafted cinnamon vanilla ‘molé’ tequila, chocolate liqueur, espresso liqueur, fresh espresso, hazelnut cold foam

SPRING ROSE

crushed mint, tavern strawberry purée, st. croix silver rum, coconut rum, fresh citrus & pineapple juice

MULES

12

served with artisanal ginger beer, lime

AMERICAN MULE

featuring tito’s handmade vodka, crushed mint

STRAWBERRY JALAPEÑO MULE

strawberry purée, jalapeño infused tequila

PINEAPPLE-BASIL MULE

basil infused pineapple rum, citrus peel syrup, whipped pineapple foam

SUMMER SPRITZERS

12

MANGO APEROL SPRITZ

caribbean mango rum, aperol, orange liqueur, prosecco

BLACKBERRY SPRITZ

smashed blackberries, prosecco, zero sugar lemon-elderflower vodka, pink lemonade, fresh lime juice

HALF PRICE BOTTLES OF WINE
EVERY SUNDAY & MONDAY

HAPPY HOUR MONDAY - FRIDAY 3-6PM

BRUNCH EVERY SUNDAY

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	10/38
CHARDONNAY, rodney strong, california	12/46
CHARDONNAY, simi, california	14/54

SPARKLING | ROSÉ

SPARKLING, lunetta, italy	11/42
SPARKLING, valdo no. 1, italy	10/38
BRUT ROSÉ, domaine de la baume, france	14/54
ROSÉ, d’anjou, domaine des nouvelles, france	10/38
ORGANIC ROSÉ, emiliana, natura, chile	14/54

RED

CABERNET SAUVIGNON, ryder estate, california	11/42
CABERNET SAUVIGNON, josh cellars, california	13/50
CABERNET SAUVIGNON, bonanza, california	15/58
PINOT NOIR, salmon creek, california	10/38
PINOT NOIR, terrebonne estate, oregon	12/46
MERLOT, alias winery, california	10/38
MALBEC, santa julia, argentina	11/42

WINES BY THE BOTTLE

HALF BOTTLES*

SAUVIGNON BLANC, honig, california	27
CHARDONNAY, alexander valley, california	24
ROSÉ, miraval, france	33
FUME BLANC, grgich hill estate, california	36
MALBEC, antigal uno, argentina	24
CABERNET SAUVIGNON, st francis, california	33

WHITE

PINOT GRIGIO, mason cellars, “three pears,” california	42
PINOT GRIGIO, bertani, pinot grigio, italy	44
ROSÉ, angels and cowboys, sonoma, california	58
ROSÉ, 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, la legende de saint martin, 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

*HALF BOTTLES EXCLUDED FROM WINE PROMOTION