

MARKET PLACE
TAVERN
est. 1812

STARTERS

SWEET CORN & BACON CHOWDER crème fraiche, bacon, chives	12	CRISPY AVOCADO-TUNA ROLL* ramen noodles, sriracha aioli, pickled ginger, furikake, peanuts	19	DRUNKEN MUSSELS POT garlic, shallot, ipa, applewood smoked bacon, cream, ciabatta bread	19
FRIED PICKLES v chipotle dipping sauce	12	HICKORY SMOKED CHICKEN WINGS gf house buffalo, sweet & spicy sesame, or brown sugar togarashi	16	MEZZE DIPS v hummus, whipped eggplant, veggies, warm pita bread	18
EVERYTHING SPICED PRETZEL STICKS IPA-white cheddar cheese fondue	12	CRISPY POINT JUDITH CALAMARI hot cherry peppers, garlic aioli, pomodoro sauce, lemon	17	FARM TO TABLE BOARD gf crispy brussels sprouts, burrata, shaved prosciutto, crushed pistachios, balsamic reduction	22
TRUFFLE-PARMIGIANO FRIES gf/v truffle aioli	12	BLACKENED CHICKEN NACHOS gf blue corn tortilla chips, vermont white cheddar, caramelized onions, guacamole, hot cherry peppers, arugula, truffle aioli	18		
CRISPY CAULIFLOWER v general tso's sauce, toasted sesame seeds, lime	15	MEXICAN STREET CORN DIP cotija cheese, lime, blue corn tortilla chips	16		
CRISPY BRUSSELS gf/v lemon whipped yogurt, truffle honey, pistachio	16				

SALADS & BOWLS

JAILHOUSE SALAD gf/v strawberries, beets, goat cheese, granola, champagne vinaigrette	16	SWEET & SPICY CHICKEN BOWL sticky rice, avocado, arugula, radish, fire roasted corn salsa, cilantro lime crema	22
CAESAR SALAD* garlic-parmigiano croutons, shaved grana padano, caesar dressing	14	TEMPURA SHRIMP BOWL sticky rice, edamame, red cabbage, shredded veggies, chopped peanuts, creamy spicy-scallion sauce	24
TAVERN CHOPPED SALAD v romaine, north country bacon, banana peppers, cherry tomatoes, avocado, maytag bleu cheese, crispy onions, brown sugar balsamic vinaigrette	16	AHI TUNA POKE BOWL* gf sticky rice, english cucumber, avocado, edamame, red cabbage, dynamite sauce, furikake	25
CRISPY BUFFALO CHICKEN SALAD field greens, grape tomatoes, red onions, english cucumbers, radish, crispy bacon, bleu cheese dressing	22	VEGGIE HAYSTACK BOWL gf/v+ sticky rice, roasted brussels, asparagus, beets, cabbage, crispy chickpeas, maple-tahini citronette	19
		<i>add: chicken 7, steak* 12, salmon* 12, shrimp 12</i>	

HAND-HELDS

SERVED WITH FRIES	
TAVERN BURGER* prime house blend, lettuce, beefsteak tomato, red onions, vermont white cheddar, roasted garlic aioli, toasted brioche bun	18
JAILHOUSE BURGER* pepper jack cheese, applewood smoked bacon, arugula, chipotle aioli, crispy onions, toasted brioche bun	19.5
TRUFFLE BURGER* provolone cheese, roasted mushrooms, truffle aioli, crispy onions, toasted brioche bun	19
SHORT RIB GRILLED CHEESE smoked gouda, aged provolone, caramelized onions, banana peppers, buttery toasted sourdough	21
STEAK SANDWICH* prime ny strip, sharp cheddar, seacoast mushrooms, rocket, bistro tavern sauce, toasted garlic bread	22

KOREAN FRIED CHICKEN SANDWICH gochujang glaze, cabbage slaw, quick pickles, garlic mayo, toasted brioche bun	17
GRILLED CHICKEN BLT WRAP avocado, applewood bacon, rocket, beefsteak tomato, roasted garlic aioli, flat bread	17
VEGAN BURGER v+ arugula, avocado, red onion, beefsteak tomato, vegan mozzarella, truffle aioli, sourdough bread	19

sub:

jailhouse salad, caesar salad, truffle fries, sweet potato fries, soup 4

gluten free roll 4

SEAFOOD

SESAME CRUSTED AHI TUNA* ramen style noodles, edamame & avocado, ginger-soy vinaigrette	34
GRILLED FAROE ISLAND SALMON* gf sweet corn pudding, asparagus, heirloom tomato jam	29
FISH & CHIPS crispy chatham bay cod, malt vinegar fries, remoulade sauce	27
PAN ROASTED STRIPED BASS corn & bacon chowder, spinach, corn relish	36

MEAT & POULTRY

LITTLE BIRD gf confit heirloom potatoes, roasted brussels sprouts, asparagus, pan sauce	27
CHICKEN & BISCUITS crispy 'free bird farm' chicken, local corn, honey-buttered biscuits, pickled celery, chili-butter	26
TAVERN MEATLOAF whipped potatoes, crispy onions, seacoast mushroom gravy	28
PRIME NY STRIP* gf whipped potatoes, asparagus, au poivre sauce	39
STEAK FRITES* gf bistro steak, parmigiano frites, black truffle aioli	29.5

PASTAS

RIGATONI BOLOGNESE beef & sweet italian sausage, parmigiano, pomodoro cream sauce, whipped ricotta	25
TAVERN MAC & CHEESE caramelized onions, smoked gouda bechamel, parmigiano-bacon bread crumbs <i>add: short rib 9, chicken 7, shrimp 12</i>	19

gluten free pasta 3

MPTAVERN.COM

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CONNECTICUT GROWN
 CTGrown.org

Mystic Cheese Co., Groton, CT
Seacoast Mushrooms, Groton, CT
Sub-Edge Farm, Farmington, CT
Oxbow Farm, Canton, CT
Sepe Farm, Newtown, CT

*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% service charge will be added to parties of 8 or more.

CRAFT COCKTAILS

BOTTLED OLD FASHIONED	14
local bourbon, coriander simple, house bitters	
ESPRESSO MARTINI	14
espresso, vanilla vodka, coffee liquor, demerara	
CHARRED CITRUS	14
mezcal, yuzu, tangerine, lemon, agave	
BEES KNEES	14
bar hill honey gin, honey, lemon	
PARISIAN	13
vodka, elderflower liqueur, grapefruit, lemon	

JACK RABBIT	14
reposado tequila, blood orange, campari, lime, agave	
PAPAYA DAWG	14
light & dark rum, papaya, pineapple, coconut, lime, cinnanmon, clarified	
SNAPPLE FACTS	14
peach tea infused bourbon, aperol, white peach, lemon, honey, earl grey bitters	
HOT TO GO	14
thai chili infused tequila, licor 43, coconut, lime, guava, clarified	

MOCKTAILS

12

POMEGRANATE SPRITZ
pomegranate juice, lime, honey, soda
CUCUMBER MOJITO
fresh cucumber juice, lime, mint, simple, soda
SPICY PINEAPPLE
pineapple juice, muddled jalepeno, fresh lime, ginger beer

SANGRIA

GLASS 13

SPANISH RED

dry red wine, brandy, orange, apple, citrus

TRADITIONAL WHITE

crisp white wine, brandy, peach, apple, orange, citrus

WINES

SPARKLING/ROSÉ

	glass	bottle
CHAMPAGNE <i>louis roederer brut premier .375, france</i>	-	64
CHAMPAGNE <i>louis roederer brut premier, france</i>	-	165
PROSECCO BRUT <i>casalforte, italy</i>	12	48
ROSÉ <i>jean-luc colombo, france</i>	12	48
ROSÉ <i>whispering angel, france</i>	18	72
ROSÉ <i>aix, france</i>	-	88
SPARKLING ROSÉ <i>lucient albrecht brut rose, france</i>	16	64
SPARKLING <i>scharffenberger brut excellence, california</i>	-	98
SPARKLING <i>roederer estate brut rose, california</i>	-	88

HALF BOTTLES*

SAUVIGNON BLANC, <i>honig, california</i>	29
CHARDONNAY, <i>alexander valley vineyards, california</i>	27
ROSÉ, <i>miraval, france</i>	36
FUME BLANC, <i>grgich hill estate, california</i>	39
PINOT NOIR, <i>banshee, california</i>	30
MALBEC, <i>antigal uno, argentina</i>	27
CABERNET SAUVIGNON, <i>st francis, california</i>	36
<i>*half bottles excluded from wine promotion</i>	

RED

	glass	bottle
CABERNET SAUVIGNON <i>ryder estate, california</i>	12	48
CABERNET SAUVIGNON <i>story point, california</i>	14	56
CABERNET SAUVIGNON <i>justin, napa</i>	18	72
CABERNET SAUVIGNON <i>foxglove “paso robles”, california</i>	-	78
CABERNET SAUVIGNON <i>born of fire “the burn”, washington</i>	-	88
CABERNET SAUVIGNON <i>michael david “freakshow”, california</i>	-	82
CABERNET SAUVIGNON <i>alexander valley “organic”, california</i>	-	105
CABERNET SAUVIGNON <i>kenwood “jack london”, california</i>	-	98
CABERNET SAUVIGNON <i>honig, california</i>	-	148
PINOT NOIR <i>mon frere, california</i>	11	44
PINOT NOIR <i>kenwood “yulupa”, california</i>	13	52
PINOT NOIR <i>lincourt estate, california</i>	16	64
PINOT NOIR <i>domaine faively bourgogne rouge, france</i>	-	98
CHIANTI <i>straccali, italy</i>	12	48
CHIANTI CLASSICO <i>rocca del macie, italy</i>	12	48
COTES DU RHONE <i>perrin nature, france</i>	12	48
CARMENERE <i>los vascos reserve, chile</i>	-	88
SANGIOVESE <i>caparzo brunello, italy</i>	-	114
MERLOT <i>wente vineyards “sandstone estate”, california</i>	12	48
MERLOT <i>duckhorn “decoy”, california</i>	-	88
MONTEPULCIANO <i>d’abruzzo umani ronchi “podere”, italy</i>	-	49
NEBIOLO <i>fontanafredda barolo “silver label”, italy</i>	-	102
MALBEC <i>callia, argentina</i>	12	48
MALBEC <i>paul hobbs “felino”, argentina</i>	-	76
BLEND <i>farmhouse red, california</i>	12	48
BLEND <i>newton claret “skyside”, california</i>	-	68
SYRAH <i>delas crozes hermitage “les launes”, france</i>	-	84
PINOTAGE <i>mooisplass estate “the bean”, south africa</i>	-	60
ZINFANDEL <i>four vines, california</i>	-	58

celebrate often

HALF PRICE BOTTLES OF WINE
every sunday & monday up to \$99

HAPPY HOUR MON-FRI 3-6PM

SUNDAY BRUNCH 11:30-3:00