

MARKET PLACE TAVERN

est. 1812

STARTERS

BUTTERNUT SQUASH BISQUE v amaretti crumble	12
FRIED PICKLES v chipotle dipping sauce	12
EVERYTHING SPICED PRETZEL STICKS IPA-white cheddar cheese fondue	12
TRUFFLE-PARMIGIANO FRIES gf/v truffle aioli	12
CRISPY CAULIFLOWER v general tso's sauce, toasted sesame seeds, lime	15
CRISPY BRUSSELS gf/v goat cheese, dates, pecans, maple, citrus	16

CRISPY AVOCADO-TUNA ROLL* ramen noodles, sriracha aioli, pickled ginger, furikake, peanuts	19
HICKORY SMOKED CHICKEN WINGS gf house buffalo, sweet & spicy sesame, or brown sugar togarashi	16
CRISPY POINT JUDITH CALAMARI hot cherry peppers, garlic aioli, pomodoro sauce, lemon	17
BLACKENED CHICKEN NACHOS gf blue corn tortilla chips, vermont white cheddar, caramelized onions, guacamole, hot cherry peppers, arugula, truffle aioli	18
DUCK EMPANADA roasted poblano & sweet potato, caramelized onion, orange tamarind salsa, cotija cheese	18

DRUNKEN MUSSELS POT garlic, shallot, ipa, applewood smoked bacon, cream, ciabatta bread	19
MEZZE DIPS v hummus, whipped eggplant, veggies, warm pita bread	18

FARM TO TABLE BOARD gf crispy brussels sprouts, burrata, shaved prosciutto, crushed pistachios, balsamic reduction	22
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SALADS & BOWLS

JAILHOUSE SALAD gf/v beets, dates, figs, goat cheese, pecans, champagne vinaigrette	16
CAESAR SALAD* garlic-parmigiano croutons, shaved grana padano, caesar dressing	14
TAVERN CHOPPED SALAD v romaine, north country bacon, banana peppers, cherry tomatoes, avocado, maytag bleu cheese, crispy onions, brown sugar balsamic vinaigrette	16
CRISPY BUFFALO CHICKEN SALAD field greens, grape tomatoes, red onions, english cucumbers, radish, crispy bacon, bleu cheese dressing	22

SWEET & SPICY CHICKEN BOWL sticky rice, avocado, arugula, radish, fire roasted corn salsa, cilantro lime crema	24
TEMPURA SHRIMP BOWL sticky rice, edamame, red cabbage, shredded veggies, chopped peanuts, creamy spicy-scallion sauce	25
AHI TUNA POKE BOWL* gf sticky rice, english cucumber, avocado, edamame, red cabbage, dynamite sauce, furikake	26
VEGGIE HAYSTACK BOWL gf/v+ sticky rice, roasted butternut squash, beets, roasted sweet potato, cauliflower, brussels sprouts, cabbage, crispy chick peas, maple-tahini vinaigrette	19

add: chicken 7 steak 12 salmon* 12 shrimp 12*

HAND-HELDS

SERVED WITH FRIES	
TAVERN BURGER* prime house blend, lettuce, beefsteak tomato, red onions, vermont white cheddar, roasted garlic aioli, toasted brioche bun	18.5
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	22
STEAK SANDWICH* prime ny strip, sharp cheddar, seacoast mushrooms, rocket, bistro tavern sauce, toasted garlic bread	23

KOREAN FRIED CHICKEN SANDWICH gochujang glaze, cabbage slaw, quick pickles, garlic mayo, toasted brioche bun	17
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GRILLED CHICKEN BLT WRAP avocado, applewood bacon, rocket, beefsteak tomato, roasted garlic aioli, flat bread	18
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VEGAN BURGER v+ arugula, avocado, red onion, beefsteak tomato, vegan mozzarella, truffle aioli, sourdough bread	19
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*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	36
HIDDENFJORD SALMON* gf new potato, broccolini, grain mustard vinaigrette, sea-salt pretzel crumble	29
FISH & CHIPS crispy chatham bay cod, malt vinegar fries, remoulade sauce	27
PAN ROASTED HALIBUT butternut squash, roasted mushrooms, potato shoestrings, truffle vinaigrette	38

MEAT & POULTRY

LITTLE BIRD gf confit heirloom potatoes, roasted carrots, brussels sprouts, pan sauce	27
CHICKEN POT PIE root vegetables, peas, potatoes, velouté, flaky pastry crust	26
TAVERN MEATLOAF whipped potatoes, crispy onions, seacoast mushroom gravy	28
PRIME NY STRIP* gf whipped potatoes, broccolini, au poivre sauce	42
STEAK FRITES* gf bistro steak, parmigiano frites, black truffle aioli	32

PASTA

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 4

MPTAVERN.COM

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

*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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
20% service charge will be added to parties of 8 or more.

CRAFT COCKTAILS

BOTTLED OLD FASHIONED local bourbon, coriander simple, house bitters	14
ESPRESSO MARTINI espresso, vanilla vodka, coffee liquor, demerara	14
CHARRED CITRUS mezcal, yuzu, tangerine, lemon, agave	14
BEES KNEES bar hill honey gin, honey, lemon	14
PARISIAN vodka, elderflower liqueur, grapefruit, lemon	13
JACK RABBIT reposado tequila, blood orange, campari, lime, agave	14
SPICE RACK rum, pomegranate, allspice dram, lime	14
SNAPPLE FACTS peach tea infused bourbon, aperol, white peach, lemon, honey, earl grey bitters	14
HOT TO GO thai chili infused tequila, licor 43, coconut, lime, guava, clarified	14

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

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 <i>casalforte, italy</i>	12	48
ROSÉ <i>studio by miraval, 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

WHITE

	glass	bottle
CHARDONNAY <i>castle rock winery, california</i>	12	48
CHARDONNAY <i>mon frere, napa</i>	13	52
CHARDONNAY <i>chalk hill, sonoma</i>	16	64
CHARDONNAY <i>alexander valley, california</i>	-	78
CHARDONNAY <i>cakebread, california</i>	-	98
CHARDONNAY <i>flowers, california</i>	-	125
RIESLING <i>bex, germany</i>	12	48
VINHO VERDE <i>broadbent, portugal</i>	-	48
PINOT GRIGIO <i>bertani pinot grigio, italy</i>	-	68
PINOT GRIGIO <i>anterra, italy</i>	12	48
PINOT GRIGIO <i>caposaldo, delle venezie, italy</i>	14	56
CHENIN BLANC <i>sauvionouvray, france</i>	-	78
ALBARINO <i>marques de cacares, spain</i>	-	75
SAUVIGNON BLANC <i>rebellious, california</i>	12	48
SAUVIGNON BLANC <i>lobster reef, new zealand</i>	14	56
SAUVIGNON BLANC <i>mt. beautiful, new zealand</i>	-	88
SANCERRE <i>domaine rimbault, france</i>	18	72

celebrate often

HALF PRICE BOTTLES OF WINE
every sunday & monday up to \$99
HAPPY HOUR MON-FRI 3-6PM

TEQUILAS

PREMIUM

123 ORGANIC - reposado #2/añejo #3
ASTRAL - blanco/reposado/añejo
CASAMIGOS - blanco/reposado
DELEÓN - añejo
DON JULIO - blanco/reposado
GRAN CENTENARIO - reposado/añejo
HERRADURA - blanco/reposado
ILEGAL MEZCAL - reposado/añejo
PATRÓN - blanco/reposado
VIDA DEL MAGUEY - mezcal

ULTRA- PREMIUM

CLASE AZUL - blanco/reposado
CREYENTE AZUL CRISTALINO - mezcal añejo
DON FULANO IMPERIAL - extra añejo
DON JULIO 1942 - añejo
GRAN CENTENARIO LEYENDA - extra añejo

ask about additional selections

SANGRIA

GLASS 13

SPANISH RED
dry red wine, brandy,
orange, apple, citrus

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

HALF BOTTLES*

SAUVIGNON BLANC, <i>honig, california</i>	29
CHARDONNAY, <i>alexander valley vineyards, california</i>	27
ROSÉ, <i>miraval, france</i>	45
FUMÉ 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>	48

**half bottles excluded from wine promotion*

RED

	glass	bottle
CABERNET SAUVIGNON <i>ryder estate, california</i>	12	48
CABERNET SAUVIGNON <i>story point, california</i>	15	60
CABERNET SAUVIGNON <i>guesswork, educated guess, 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, california</i>	-	125
CABERNET SAUVIGNON <i>kenwood "jack london", california</i>	-	98
CABERNET SAUVIGNON <i>honig, california</i>	-	168
PINOT NOIR <i>mon frere, california</i>	12	48
PINOT NOIR <i>kenwood "yulupa", california</i>	14	56
CHIANTI <i>straccali, italy</i>	12	48
COTES DU RHONE <i>"nature" perrin, france</i>	13	52
SANGIOVESE <i>caparzo brunello, italy</i>	-	144
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>	-	69
NEBIOLO <i>fontanafredda barolo "silver label", italy</i>	-	122
MALBEC <i>callia, argentina</i>	12	48
MALBEC <i>paul hobbs "felino", argentina</i>	-	86
BLEND <i>farmhouse red, california</i>	12	48
ZINFANDEL <i>four vines, california</i>	-	58

SUNDAY BRUNCH 11:30-3:00