

MARKET PLACE TAVERN

STARTERS

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

GARLIC PARM BRUSSELS
garlic aioli, garlic chips, parmigiano, balsamic
16.95

PLATES & BOWLS

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

gluten free pasta 3

SALADS

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 7 steak 12 salmon* 12 shrimp 12*

HAND HELDS

SERVED WITH FRIES

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

substitute:

farmhouse salad or caesar salad 3
truffle fries, sweet potato fries,
tater tots or yucca fries 3
soup 4

gluten free roll 3.5

MPTAVERN.COM

 @MARKETPLACE.KITCHENANDBAR

 FACEBOOK.COM/MPBROOKFIELD

gf=gluten free, v=vegetarian, v+=vegan

inquire about gluten free modifications



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.

*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
BEE'S 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

SANGRIA

GLASS 13

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

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

BOURBON

PREMIUM
AMERICAN METAL - DANBURY, CT
ANGEL'S ENVY PORT CASK
BASIL HAYDEN
BLANTON'S
BUFFALO TRACE
EAGLE RARE
MAKER'S MARK
WOODFORD RESERVE
LITCHFIELD DISTILLERY
ORIGINAL 'BATCHERS' BOURBON CASK STRENGTH DOUBLE BARREL
PORT CASK FINISHED STRAIGHT RYE
ASK YOUR SERVER ABOUT SEASONAL FLAVORS

MOCKTAILS 12

POMEGRANATE SPRITZ pomegranate juice, lime, honey, soda
SPICY PINEAPPLE pineapple juice, muddled jalepeno, lime, ginger beer

SUNDAY BRUNCH 11:30-3:00

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

WINES

HALF BOTTLES*

SAUVIGNON BLANC, honig, california	29
CHARDONNAY, alexander valley vineyards, california	27
ROSÉ, miraval, france	45
FUMÉ BLANC, grgich hill estate, california	39
PINOT NOIR, banshee, california	30
MALBEC, antigal uno, argentina	27
CABERNET SAUVIGNON, st. francis, california	48

*half bottles excluded from wine promotion

WHITE

	glass	bottle
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
PINOT GRIGIO, mason cellars, "three pears," california		42
PINOT GRIGIO, bertani, pinot grigio, italy		44
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, maison nicolas, france		70

SPARKLING/ROSÉ

	glass	bottle
SPARKLING, lunetta, italy	11	42
SPARKLING, valdo no. 1, italy	10	38
ROSÉ, d'anjou, domaine des nouvelles, france	10	38
ORGANIC ROSÉ, emiliana, natura, chile	14	54
ROSÉ, angels and cowboys, sonoma, california		58
ROSÉ, aix, france		55

RED

	glass	bottle
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, kadabra, argentina	11	42
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

celebrate often