

- EST. 2016 -

# MARKET TO TABLE

WINTER GARDEN

## Dinner Menu

### Appetizers

#### Mozzarella Burrata

Warm Mozzarella, Prosciutto, Basil 8.0

#### Honey & Pecan Feta Crostini

Local Orange Blossom Honey, Candied Pecans 8.0

#### Garlic Parmesan Fries

Truffle Aioli 8.0

#### Sautéed Clams

Garlic, Shallots, White Wine 10.0

#### Prince Edward Island Mussels

Sautéed Garlic, Shallots, White Wine 10.0

#### Grilled Beef Satays

Soy and Hoisin Marinated 10.0

#### Seared Scallops

Sweet Potato Puree, Grilled Pineapple Relish 13.0

#### Ahi Tuna Tar Tar

Champagne Winigrette, quail egg, Lavash

#### Breads & Spreads

Artichoke Truffle Spread, Roasted Garlic Hummus, Olive Oil & Fresh Herbs, Lavash, Pita & Focaccia 12.0

#### Charcuterie & Cheese Board

Mortadella, Capocollo, Hot Soppressata, Brie, Parmigiano-Reggiano, House Made Pickled Cauliflower, Orange Blossom Truffle Honey 18.0

#### Cape Cod Wianno Oysters

1/2 Dozen 16.0 , 1 Dozen 28.0

#### Seafood Tower

Maine Lobster, Shrimp, Oysters, Clams, Crab Claws  
Spicy Cocktail Sauce, Mignonette 55.0

### Soups

Tomato Basil Cream 5.0

### Salads

#### Market Salad

Field Greens, Iceberg, Tomatoes, Cucumbers, Radishes, Red Onions, Croutons 8.0

#### Caesar salad

Romaine Hearts, Parmesan Reggiano, Croutons 8.0

#### Iceberg Wedge

Iceberg, Tomatoes, Applewood Smoked Bacon, Ranch or Blue Cheese Dressing 8.0

### Entrees

#### Seared Chicken Breast

House made Pasta, Mushroom Cream 24.0

#### Bone-in Pork Loin

Goat cheese Polenta, Red Wine Jus 32.0

#### Filet Mignon

Potato Puree, Red Wine Jus 28.0

#### Braised Short Ribs

Heirloom Tomatoes, Potato Puree 29.0

#### Seared Yellow Tail Snapper

Crimson Lentils, Beurre Blanc 28.0

#### Lamb Shank

Truffled Gnocchi, Jus 26.0

#### Herb Marinated Grilled Tofu

Spelt, Roasted Garlic, Heirloom Tomatoes, 24.0

### Sweet

#### Raspberry Macaron

Chanfilly cream, Vanilla gelato 8.0

#### Bread Pudding

Vanilla Anglaise 7.0

#### Chocolate Timbale

Vanilla Bean Ice Cream 7.0

#### Market Deluxe

Vanilla, Chocolate & Strawberry Gelato, Caramelized Banana, Amarena cherries 8.0

\*Consuming raw or undercooked foods may increase your risk of food-borne illness if you have certain medical conditions

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## Appetizers

### Mozzarella Burrata

Warm Mozzarella, Prosciutto, Basil 8.0

### Honey, Pecan, & Feta Crostini

Local Orange Blossom Honey, Candied Pecans 8.0

### Chicken Wings

Buffalo or Thai Chili

Served with Ranch or Blue Cheese 10.0

### Fried Calamari

Spicy Cocktail Sauce, Lemon Aioli 10.0

### Breads & Spreads

Artichoke Truffle Spread, Roasted Garlic Hummus, Olive Oil & Fresh Herbs, Lavash, Pita & Focaccia 12.0

### Charcuterie & Cheese Board

Mortadella, Prosciutto, Hot Soppressata, Brie, Parmigiano-Reggiano, House Made Pickled Cauliflower, Orange Blossom Truffle Honey 18.0

### Cape Cod Wianno Oysters

1/2 Dozen 16.0, 1 Dozen 28.0

### Seafood Display

Maine Lobster, Shrimp, Oysters, Clams, Crab Claws

Spicy Cocktail Sauce, Mignonette 55.0

## Soups

Tomato Basil Cream 5.0

## Salads

### Market Salad

Roof Top Greens, Iceberg, Tomatoes, Cucumbers, Radishes, Red Onions, Croutons 8.0

### Caesar salad

Romaine Hearts, Parmesan Reggiano, Croutons 8.0

### Iceberg Wedge

Iceberg, Tomatoes, Applewood Smoked Bacon, Ranch or Blue Cheese Dressing 8.0

### Supplements 5.0

Chicken Breast

Herb Marinated Grilled Shrimp

Grilled Beef Brochette

Seared Salmon

## The Lunch Box

"Bento Style Service"

Served with Side Salad & Lavash 13.0

Choose One

Grilled Beef Brochettes

Citrus Marinated Chicken

Grilled Shrimp

Seared Salmon

Herb Marinated Tofu

Choose Two

Cranberry Pecan & Spelt Salad,  
Red Bliss Potato Salad, Tabouli, Pasta Salad, Seaweed  
Salad, Coleslaw, Tomato & Cucumber Salad,  
House made Potato Chips

## Sandwiches & Burgers

### Classic Reuben,

Sauerkraut & Swiss on Rye, Russian Dressing 12.0

### Key West Shrimp Roll

Citrus, Fennel, Grains of Paradise, Brioche 12.0

### Market Muffaletta

Mortadella, Soppressata, Prosciutto, Mozzarella  
Olive, Cauliflower, Broccoli Salad 12.0

### Cucumber & Tomato Sandwich

Alfalfa Sprouts, Basil Aioli 9.0

### Roast Beef Sandwich

Slow cooked Aged Sirloin, Caramelized Onions, Brie, Arugula, Served on  
pressed Baguette 11.0

### Mahi Mahi Sandwich

Asian Coleslaw, Brioche 13.0

### Market Burger

Cheddar Cheese, Brioche 12.0

### The Piggy

Our Market Burger served topped with pulled Pork, Bacon, Pickled  
Jalapenos, Brioche Bun 14.0

Served with Choice of: Market Salad, Coleslaw, House Made  
Potato Chips, Red Bliss Potato Salad, Pasta Salad,

## Sweet

### Raspberry Macaroon

Chantilly Cream 8.0

### Chocolate Timbale

Vanilla Bean Ice Cream 7.0

### Brioche Bread Pudding

Cranberries, Pecans 7.0

### Market Deluxe Split

Vanilla, Chocolate & Strawberry Gelato,  
Caramelized Banana, Amarena cherries 8.0

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certain medical conditions