

Build Your Own Burger \$16

choice of beef, turkey or a black bean patty served with lettuce, tomato, and onion
toppings \$2 each sautéed mushrooms, sautéed onions, fried onions jalapeños bacon, avocado, fried onion ring, cheddar, Swiss, American, blue, feta, or mozzarella cheese

The Gluten-Free \$19

beef patty topped with mozzarella cheese, bacon, and avocado on a gluten-free bun

B&C \$18

beef patty topped with cheddar cheese, bacon, lettuce, and tomato

O'My \$18

beef patty topped with cheddar cheese, onion ring, lettuce, tomato and cajun ranch

The Beyder Burger \$18

beef patty slathered in secret Beyder sauce topped with american cheese, and crispy bacon

The Paleo \$19

beef patty topped with bacon, fresh avocado, tomato, pickles and onions served in a lettuce wrap and sweet potato fries

The "Johnny Cash" Smash Burger \$18

two 4oz beef patties smashed to perfection topped with american cheese and bacon

BURGERS AND MORE

burgers made with a special blend of **LaFrieda** short rib and dry aged beef burgers and sandwiches served with hand-cut fries and mixed greens

Authentic NYC "Pastrami Queen" Old School Sandwich \$22

thin-cut "pastrami Queen" piled high served on rye bread with mustard

MKT Club Sandwich \$16

grilled all-natural chicken breast, avocado, cheddar, bacon, tomato, garlic aioli on lightly toasted artisan sourdough rye

The Bun Jovi \$20

crispy chicken schnitzel slathered in our homemade honey Sriracha sauce topped with swiss cheese, pickles, pastrami, and coleslaw served on a brioche bun

The "Alpine" Shrimp PoBoy \$18

grilled shrimp with French Quarter seasoning, lettuce, tomato drizzled with cajun aioli

Kickin' Chicken \$18

crispy chicken schnitzel slathered in our homemade honey Sriracha sauce topped with coleslaw served on a brioche bun

MKT Chicken or Tuna Salad Melt \$16

your choice of tuna or chicken salad served open faced on artisan sourdough rye topped with tomato and melted cheddar

Bread Zeppelin Salad SANDWICH or WRAP \$17

chicken or tuna salad topped with arugula, tomato and bacon on a toasted ciabatta roll or wrap

The Farmer's MKT \$16

black bean burger, swiss cheese, fresh avocado, tomato, cajun ranch

The Tur-Cali \$17

Our house turkey patty seasoned to perfection, fresh avocado, lettuce tomato with your choice of cheese

The "Demarest" Hero \$26

LaFrieda skirt steak with mushrooms, onions and mozzarella drizzled with our homemade steak sauce

Cali B.L.T. \$16

bacon, lettuce, tomato, avocado, and garlic aioli on toasted challah

Chicken Parmesan Hero \$17

fried chicken cutlet smothered in fresh mozzarella and our house marinara on a ciabatta roll

The Perfect Grilled Cheese \$16

thick sliced challah grilled to perfection with bacon and tomato
want only cheese? \$14

The Cabrera BBQ Pork \$18

braised pork carnitas tossed in our homemade BBQ sauce topped with tangy coleslaw on a brioche bun

HOMEMADE SOUPS

Cup \$7 | Bowl \$11

Roasted Butternut Squash

made in-house and garnished with pumpkin seed V,GF

Grandma Ruth's Free Range Chicken Soup

homemade goodness with veggies and potatoes (GF)

Chili Con Frijoles

homemade chili made with grass fed beef, beans, onions and garlic topped with dollop of sour cream (GF)

Gazpacho

a refreshing blend of tomatoes, onions cucumbers, green peppers, green apple and olive oil topped with out homemade bagel croutons

WRAPS

all wraps served with hand-cut fries and our house coleslaw

Chicken Caesar \$16

romaine lettuce served with homemade croutons, and parmesan cheese tossed in cesar dressing

Mediterranean Burrito \$18

a healthier take on a burrito wrapped in a spinach tortilla w/ all-natural grilled chicken, kalamata olives, hummus, cucumbers, tomato, and quinoa

Salmon & Garfunkle \$19

grilled salmon, arugula, red onions, tomato, avocado with hummus

A to the Y to the A \$18

crispy chicken schnitzel, avocado, arugula, tomato tossed in a chipotle aioli in a flour tortilla

🌱Viva Las Vegan🌱 \$18

spinach wrap stuffed with grilled yellow and green zucchini, red onion, tomato, hummus and mixed greens tossed in olive oil and vinegar

STARTERS**Thai Chili Grilled Shrimp \$15**

grilled shrimp, marinated in a tantalizing thai fusion seasoning served on a bitesize tortilla topped with guacamole

Vegan Sampler \$18

hummus, guacamole, sweet potato smash served with our homemade corn tortilla chips and warm flatbread
ADD Veggie Spears +\$4

The Wedgie \$12

MKT's take on the classic wedge! heart of romaine topped with cherry tomato, bacon, red onion, our house ranch dressing and a splash of balsamic vinaigrette

Hummus and Flatbread \$12

a puree of chickpeas, tahini, garlic, olive oil, and lemon juice served with warm flatbread

Swap for Veggie Spears +\$2 (GF)**Heirloom Cauliflower Bites \$10**

blanched cauliflower lightly breaded in seasoned panko than flash fried served with out house cajun aioli on the side
Make It Buffalo Style with blue cheese \$10

Mango Habanero Wings \$12

flash fried wings tossed in our award winning mango habanero sauce served with celery, carrots and blue cheese dressing

Homemade Mozzarella Sticks \$10

fresh mozzarella breaded in panko and lightly fried served with our house marinara

MKT Nachos regular \$12 | Mucho Grande \$17
homemade nacho chips topped with all-natural ground beef, sour cream, guacamole, tomato, and cheese (GF)

Guacamole and Chips \$12

homemade with avocado, onions, tomato, lime juice, and cilantro, served with our homemade tortilla chips (V,GF)

Roasted Sweet Potato Smash \$12

our house vegan spread made with mashed sweet potatoes served with flatbread

All Natural Chicken Fingers \$12

fried chicken breast strips in panko served with honey mustard sauce

Make It Buffalo Style with blue cheese \$12

DJ BNTLY's Disco Fries \$12

our homemade fries are covered with melted mozzarella cheese and served with our homemade GF steak sauce (GF)
Rave Addition \$15 topped with applewood bacon

Mac's Mac & Cheese Small \$10 | Large \$15
elbow pasta made with gruyere, cheddar, and swiss cheese

Quesadilla \$15

flour tortillas lightly grilled stuffed with a Mexican cheese blend served with a side of our homemade pico de gallo, guacamole and sour cream

Chicken \$18 steak \$22 shrimp \$20 Carnitas \$20

The "Haworth" \$19

chicken schnitzel with mesclun greens, mango, cherry tomato, avocado, hearts of palm, quinoa with a balsamic vinaigrette

The Chopped Mykonos \$16

romaine lettuce, tomatoes, cucumbers, green peppers, carrots, red onions, olives, feta cheese, served with pita bread on the side, tossed in oil and vinegar

Country Salmon Salad \$22

grilled salmon, arugula, onions, tomato, seasonal fruit, avocado and quinoa tossed in our house lemon vinaigrette

Steak House Salad \$28

Lafrieda skirt steak, chopped romaine, cherry tomatoes, red onions, corn, avocado topped with crumbled blue cheese and tossed in our house lemon vinaigrette

Backyard BBQ Chicken Cobb \$18

bbq chicken, chopped romaine, corn, feta cheese, heart of palms, tomatoes, and chick peas tossed in a golden balsamic vinaigrette

ENTREES**MKT Tacos**

three corn soft tacos filled with your choice of carnitas, chicken, steak, shrimp or tofu topped with diced onions, cilantro and sliced avocado - served yellow rice and black beans, sour cream, salsa verde or salsa roja
Carnitas \$18 Grilled Chicken \$18 Tofu \$18
Steak \$24 Shrimp \$23

Steak Frites \$26

LaFrieda skirt steak with sautéed onions, mushrooms, served with our homemade GF steak sauce and hand-cut fries

SoCal Style Fajita Bowl \$17

yellow rice topped with grilled peppers, onions, avocado, corn, and black beans served with sour cream, pico de gallo and warm corn tortillas GF

chicken \$20 Tofu \$18 Steak \$24 Pork Carnitas \$20

Shrimp \$23 Surf & Turf (steak and shrimp) \$26

Pan Seared Ancho Rub Salmon \$24

served with out homemade sweet potato mash and sautéed string beans & carrot medley

Schnitzel \$20

thin fried chicken cutlet served with a mixed green salad and your choice of mashed potatoes or french fries

SUB Tofu \$19

Sweet Beet \$16

red beets, mixed greens, crushed feta, dressed in balsamic vinaigrette

Closter Cobb \$18

romaine lettuce topped with grilled chicken, bacon, crumbled blue cheese, tomatoes, cucumbers, green peppers, onions, and a hard-boiled egg, tossed in our house vinaigrette

Caesar Salad \$15

romaine lettuce served with homemade bagel croutons and parmesan cheese

with chicken \$18**MKT \$15**

mixed greens, tomato, roasted peppers, onions, cucumbers, fresh mozzarella with balsamic vinaigrette

The Schraalenburgh \$17

(chicken or tuna salad)

your choice of either tuna or chicken salad served on a bed of arugula w/ tomatoes, red onion and tossed in a lemon vinaigrette

Vegan Closter Cobb \$18

romaine lettuce topped with baked teriyaki tofu, red beets, avocado, tomatoes, cucumbers, green peppers, onions, tossed in our house vinaigrette

Chicken Parmesan Platter \$22

all natural chicken cutlet parmesan made with homemade marinara sauce, topped with melted mozzarella, served with mashed potatoes and sautéed string beans & carrot medley

Chili Mega Bowl \$19

our homemade chili with grass fed beef, black and pinto beans, onions and garlic served with rice, pico de gallo, corn, topped with sliced avocado

Quesadilla Loca \$18

crispy flour tortillas stuffed with a Mexican cheese blend, homemade pico de gallo, slices of avocado served with yellow rice and black beans

chicken \$21 steak \$25 shrimp \$23 Carnitas \$22

FRESH PASTA DISHES**Spaghetti & Homemade Ragu \$18**

fresh pasta served with ground grass-fed beef slowly simmered in our homemade marinara sauce served with fresh parmesan cheese

Fettuccini Alfredo \$16

fresh pasta tossed in our homemade delicious alfredo sauce

chicken \$18 Cajon shrimp \$20

Caden's Nut-Free Pesto \$16

light and delicious nut-free pesto made with basil, oil and garlic

chicken \$19 Shrimp \$21