

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 \$20

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 bacon.

The 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 \$17

chicken or tuna salad topped with lettuce, tomato and bacon on slightly toasted ciabatta hero roll

The Farmer’s MKT \$16

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

The Tur-Cali \$17

all-natural turkey patty, fresh avocado, lettuce tomato with your choice of cheese

The “Demarest” Hero \$23

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

Meatball Parmesan Hero \$17

homemade meatballs 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

The Cabrera BBQ Pork \$18

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

WRAPS

all wraps served with hand-cut fries and house coleslaw

Chicken Caesar Wrap \$15

romaine lettuce served with homemade croutons, and parmesan cheese In flour tortilla

Mediterranean Burrito \$16

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 Wrap \$18

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

A to the Y to the A Wrap \$18

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

HOMEMADE SOUPS

Cup \$7 | Bowl \$10

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 macaroni

Chili Con Frijoles

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

STARTERS

Vegan Sampler \$18

hummus, guacamole, sweet potato smash served with our homemade corn tortilla chips and warm flatbread

Fried Tofu Milanese \$12

fried panko crusted tofu served with a citrus dipping sauce

Hummus and Flatbread \$12

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

Heirloom Cauliflower Bites \$10

blanched cauliflower lightly breaded in seasoned panko than flash fried served with out house cajun aioli on the side

Buffalo style with blue cheese

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

Thai Chili Grilled Shrimp \$14

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

All Natural Chicken Fingers \$12

fried chicken breast strips in panko served with honey mustard sauce

Buffalo Chicken Fingers \$12

all-natural boneless fried chicken breast strips tossed in our house buffalo sauce served with blue cheese dressing

DJ BNTLY’s Disco Fries \$12

our homemade fries are covered with melted mozzarella cheese and served with our homemade GF steak sauce

Rave Addition \$15 topped with applewood bacon

Mac’s Mac & Cheese Small \$10 | Large \$15

elbow pasta made with gruyere, cheddar, and swiss cheese

SALADS

Chicken \$7 | Carnitas \$7 | Steak \$8 | Salmon \$8 | Shrimp \$8 | Fried Tofu \$6

The “Haworth” \$17

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, jersey peaches, 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 slowly roasted pork carnitas topped with pico de gallo, served with our house coleslaw, guacamole sour cream, salsa verde or salsa roja

Carnitas \$18 grilled chicken \$18 Fried 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

Spaghetti and Meatballs in Marinara \$18

artisanal pasta served with our homemade meatballs and marinara sauce

Chicken SoCal Style Fajita Bowl \$20

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

Veggie \$17 Fried Tofu \$18 Steak \$24

Pork Carnitas \$20 Shrimp \$23

Surf & Turf (steak and shrimp) \$26

Pan Seared Ancho Rub Salmon \$22

served with out homemade sweet potato mash and sautéed string beans

Sweet Beet \$16

red and golden 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 \$14

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 lightly fried tofu, red beets, avocado, tomatoes, cucumbers, green peppers, onions, tossed in our house vinaigrette

Fettuccini Alfredo \$15

artisanal pasta tossed in our homemade delicious alfredo sauce with

chicken \$18 Shrimp \$20

Chicken Parmesan Platter \$20

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

Quesadilla \$15

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

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

Schnitzel \$20

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

SUB Tofu Milanese

Chili Mega Bowl \$19

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