



Wine by the Glass

SR 262 Cabernet Sauvignon (Washington)	\$7.00
Tikves Vranec (Macedonia)	\$6.50
Bodini Malbec (Argentina)	\$7.00
Poggio Anima Primitivo (Italy)	\$8.00
Chateau Suau Bordeaux (France)	\$8.50
Elouan Pinot Noir (Washington)	\$9.00

La Plage Rosé (France)	\$7.50
Cycle Gladiator Chardonnay (California)	\$6.00
Marlborough Sauvignon Blanc (New Zealand)	\$8.00
Cielo Pinot Grigio (Italy)	\$7.00
Gazella Vinho Verde (Portugal)	\$6.00
Movendo Moscato (Italy)	\$6.00

Wine Flight (select any four wines above)	\$9.00
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Segura Viudas Sparkling Rosé (Spain)	\$7.00
Moletto Prosecco (Italy)	\$7.00
Frico Sparkling Lambrusco (Italy)	\$8.00

Wine Slushy

Strawberry Rosé or Mango Moscato	\$8.75
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Beer

Craft Beers by the Can	\$3.75
Sun King Sunlight Cream Ale; Daredevil Liffort IPA	
Fountain Square Brewery Working Man's Pilsner;	

Soda & Sparkling Water

Coke, Diet Coke & Ginger Ale	\$2.00
San Pellegrino Sparkling Water	\$2.50

Wines by the Bottle

We have over 100 wines available by the bottle.
Feel free to browse the wall to make a selection.

Starters & Boards

Cheese Board	\$12.00
three cheeses served with mixed nuts, jam & baguette	
Charcuterie Board	\$19.50
three meats, two cheeses, accoutrements & baguette	
Burrata Salad	\$11.50
burrata, prosciutto, garlic scape pesto, fennel, arugula	
Hamachi Crudo	\$13.00
hamachi fish, almond and citrus	
Fresh Crab Cakes	\$12.75
house made crab cakes served with spicy remoulade	
Warm Goat Cheese Marinara	\$7.50
served with baguette for dipping	
House Hummus Plate	\$7.75
served with naan, & crudité	

Entrées

Steak Bowl	\$19.50
hanger steak, orzo, peperonata, asparagus, pesto, poached egg (vegetarian option available)	
Cheese Ravioli	\$16.75
house made ravioli with fontina, ricotta, parmesan, asparagus, caper butter sauce - add steak \$9.00	
Brisket Mac and Cheese	\$12.00
cheesy mac, smoked brisket, bbq sauce and house pickles	
The Market Salad	\$12.25
fresh local veggies, Caprini Farms goat cheese, whole grain mustard vinaigrette - add steak \$9.00	

Sandwiches

(served with house potato chips or mixed greens)

Brisket Sandwich	\$12.00
smoked brisket, bbq sauce, cheddar & pickles	
Chicken Caesar Wrap	\$10.00
grilled chicken, parmesan, romaine & Caesar dressing	
Turkey Sandwich	\$11.50
Becker Farms Turkey, provolone, tomato, greens, pickled red onion and avocado mayo	
Piada Wrap	\$12.00
prosciutto, mozzarella, arugula, pickled shallot, tomato and house made Italian flatbread	

Dessert

Chef's Selection of Dessert	\$7.00
ask about today's house made dessert	