

market tavern

soups, small plates & sharables

| | |
|---|-----------|
| Wild Mushroom Soup | 7 |
| Lobster Bisque | 12 |
| Point Judith Calamari* | 11 |
| Trio of dipping sauces | |
| Shrimp Tempura* | 14 |
| Trio of dipping sauces | |
| Fried Green Tomatoes | 11 |
| Honey goat cheese, mustard marjoram emulsion | |
| PEI Mussels* | 14 |
| Market - Garlic, white wine, herb butter | |
| Red Curry- Stella Artois, red curry | |
| Crab Imperial* | 16 |
| Lump crab meat, creamy mustard glaçage | |
| Merguez Sausage* | 12 |
| Spinach, chick peas, dried apricot puree | |
| B&B Dates | 13 |
| Medjool dates filled with blue cheese, wrapped in sugar-cured bacon | |
| Sliced NY Strip* | 18 |
| Maytag blue cheese fondue | |

salads

| | |
|--|-----------|
| House | 7 |
| Spring greens, frisee, tomato, onion, carrot, rocket, farmers cheese, balsamic red pepper dressing | |
| Classic Caesar* | 7 |
| Parmesan croutons (anchovies upon request) | |
| Chopped | 7 |
| Romaine, seasonal vegetables, mustard vinaigrette | |
| Wedge | 18 |
| Baby iceberg, bacon, Maytag blue cheese crumbles, blue cheese dressing | |
| Thai Squid | 14 |
| Green papaya, lemongrass, mint, basil | |
| Sliced NY Strip | 9 |
| Mixed greens, roasted peppers, goat cheese, balsamic red pepper dressing | |
| Warm Asparagus | 12 |
| Parmesan cheese, fried farmer's egg, green goddess dressing | |

**Our Chophouse menu is available
for your pleasure.**

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

the gold standard burger

Fresh ground beef short loin, beef short rib and brisket on a brioche roll, topped with bone marrow

19

burgers & sandwiches

Your choice of hand-cut French fries or a small House or Caesar salad.

| | |
|--|-----------|
| 'Classic' Burger* | 12 |
| Naturally-raised fresh ground sirloin and chuck on a brioche roll. Aged cheddar or Swiss | |
| Bison Burger* | 14 |
| All natural ground bison on a brioche roll. Aged Cheddar or Swiss | |
| Turkey Burger* | 12 |
| Avocado, teriyaki ginger mayonnaise on a brioche roll. | |
| NY Strip Steak Sandwich* | 18 |
| Grilled onions, balsamic glaze on focaccia | |
| Crab Cake Sandwich* | 17 |
| Remoulade on a brioche roll | |
| Stuffed Portobello Sandwich | 14 |
| Goat cheese, roasted vegetables on focaccia | |

Fish & Chips*

Remoulade, hand-cut fries

15

soups & appetizers

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salads

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| Classic Caesar* | 7 |
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| Chopped Salad | 7 |
| Romaine, seasonal vegetables, mustard vinaigrette | |
| Wedge | 9 |
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| Sliced NY Strip | 18 |
| Mixed greens, roasted peppers, goat cheese, balsamic red pepper dressing | |
| Thai Squid | 14 |
| Green papaya, lemongrass, mint, basil | |
| Beet & Butternut | 9 |
| Spinach, goat cheese, maple mustard dressing | |
| Smoked Salmon | 14 |
| Endive, apple, mustard herb vinaigrette | |
| Warm Asparagus | 12 |
| Parmesan cheese, fried farmer's egg, green goddess dressing | |

sides

| | |
|----------------------------|---|
| Three Bacon Strips* | 4 |
| Two Eggs* | 5 |
| Short Stack | 6 |
| Sausage* | 5 |
| Toast | 2 |

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the chophouse

at market tavern

french toast

Rich egg brioche, sliced thick and soaked in an anglaise of organic eggs* and milk, seasoned with vanilla beans, cinnamon, nutmeg and allspice. Served with whipped butter, pure maple syrup and a topping of your choice

13

Chocolate Hazelnut Banana
Apple Caramel
Mixed Berries

omelettes*

Our famous organic 3 egg omelettes served with breakfast potatoes

| | |
|---|----|
| Cheese | 11 |
| Choice of aged cheddar or Swiss | |
| Denver | 12 |
| Ham, onion, peppers, aged cheddar | |
| Garden | 13 |
| Spinach, local tomatoes, onion, peppers, squash | |
| Wild Mushroom | 13 |
| Shiitake, oyster and portabella mushrooms | |
| Smoked Salmon | 14 |
| Capers, red onion, sour cream and chives | |
| Chophouse | 16 |
| Sliced filet mignon, spinach, onion, aged cheddar | |

pancakes & waffles

Sprinkled with powdered sugar, served with whipped butter, pure maple syrup and a topping of your choice:

11

Chocolate Hazelnut Banana
Apple Caramel
Mixed Berries

brunch entrees

| | |
|--|----|
| Salmon Tenders* | 16 |
| Yuzu teriyaki glaze, stir fry vegetables | |
| Fruitopia | 16 |
| Assortment of seasonally available fruit, vanilla yogurt | |
| Maple-Cured Ham & Eggs* | 17 |
| Three eggs any style, breakfast potatoes | |
| Steak & Eggs* | 22 |
| Center-cut sirloin, three eggs any style, breakfast potatoes | |
| Smoked Salmon | 18 |
| Red onion, capers, cream cheese, tomatoes, chopped egg, bagel | |
| American Breakfast | 14 |
| Three eggs any style, sausage, bacon, breakfast potatoes | |
| Cape May Combo | 18 |
| Fried fish filet, shrimp, scallops, remoulade, hand-cut fries | |
| Chicken Kabob | 16 |
| Grilled chicken breast, sweet peppers and red onions, green pea basmati rice | |

benedicts*

All benedicts served on Wolferman's famous English muffins with breakfast potatoes

| | |
|--|----|
| Traditional | 13 |
| Applewood smoked ham, hollandaise | |
| Florentine | 13 |
| Sautéed fresh spinach, Parmesan cream sauce, hollandaise | |
| Steakhouse | 19 |
| Sliced filet mignon medallion, hollandaise | |
| Crab Cake | 18 |
| Poached eggs on our fabulous crab cakes, hollandaise | |

market mary

Served with a celery stalk, lemon, lime, stuffed olive, pearl onion and a hot cherry pepper

5 with Brunch

burgers & sandwiches

Your choice of hand-cut French fries or a small House or Caesar salad.

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| Grilled balsamic onions on focaccia | |
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| Remoulade on a brioche roll | |
| Stuffed Portobello Sandwich | 14 |
| Goat cheese, roasted vegetables on focaccia | |

market eye openers

What better way to get the weekend rolling than with a fabulous sparkling cocktail...

And at brunch, they're only \$5!

the classics

| | |
|-------------------|--|
| Mimosa | Prosecco, Triple Sec, Orange, |
| Bellini | Prosecco, Peach puree (created at Harry's Bar in Venice) |
| Kir Royale | Gruet Brut, Chambord |
| French 75 | Gruet Brut, Bombay Gin, Lemon juice, |

the new standards

| | |
|---------------------|--|
| Poma | Prosecco, Pama Liquer, Pomegranate juice |
| Shenandoah | Sparkling Cider, Calvados, Diced Apple |
| Pink Ribbon | Hillinger Secco, Cassis, Cranberry |
| Morning Rose | Hillinger Secco, Cointreau, Grapefruit |

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| Beet & Butternut | 9 |
| Spinach, goat cheese, maple mustard dressing | |
| Smoked Salmon | 14 |
| Endive, apple, horseradish cream dressing | |
| Warm Asparagus | 12 |
| Parmesan cheese, fried farmer's egg, green goddess dressing | |

Gluten-free, food allergies, dietary restrictions - please ask.

the chophouse

at
market
tavern

steaks & chops*

| | |
|--|----|
| Delmonico | |
| Maytag blue cheese, pancetta | 32 |
| Simply grilled | 30 |
| Skirt Steak | |
| Adobo rubbed, marinated red onions, mustard sherry sauce | 25 |
| Simply grilled | 23 |
| NY Strip | |
| Cognac peppercorn sauce | 32 |
| Simply grilled | 30 |
| USDA Prime Twin Filets | |
| Oscar style with crabmeat, asparagus, Béarnaise | 36 |
| Simply grilled, Béarnaise | 32 |
| Hanger Steak | |
| Salsa saltado | 27 |
| Simply grilled | 25 |
| Bone-In Ribeye | |
| Red wine herb butter | 36 |
| Simply grilled | 34 |
| Pork Chop | |
| Sautéed cabbage, pancetta, apple cider sauce | 26 |
| NY Veal Chop | |
| Roasted peppers, Moroccan olives, garlic, thyme | 32 |
| Simply grilled | 30 |

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the gold standard burger

Fresh ground beef short loin, beef short rib and brisket on a brioche roll, topped with bone marrow

19

casseroles

| | |
|---|----|
| Short Rib* | 26 |
| Polenta, winter vegetables, red wine sauce | |
| Tarragon Lemon Chicken* | 22 |
| Cous cous, roasted vegetables | |
| Chophouse Paella* | 26 |
| Mixed seafood, chicken, sausage and saffron rice | |
| Daube of Lamb* | 25 |
| Spicy, braised lamb shoulder, basmati sweet pea rice, raita | |
| Vegetable Cous Cous | 18 |
| Roasted winter vegetables | |

entrees

| | |
|---|----|
| Salmon Filet* | 25 |
| Cedar plank roasted, winter vegetables, gnocchi, dill cream | |
| Sea Scallops* | 28 |
| Shiitake, oyster and beech mushrooms, pea shoots, miso glaze, crispy prosciutto | |
| Ahi Tuna* | 26 |
| Sesame crusted, citrus ginger glaze | |
| Crab Cakes* | 32 |
| Green tomato coulis, remoulade | |
| Shellfish Scampi* | 26 |
| Parpadelle pasta, garlic lemon sauce | |
| Sunchoke & Zucchini Tortoloni | 19 |
| Garam masala, dried apricot, basil | |

Sides

6

| |
|---------------------------------|
| Twice-Baked Potato |
| Baked Potato |
| Basmati Rice |
| Whipped Potatoes |
| Hand-Cut French Fries |
| Sautéed Exotic Mushrooms |
| Grilled Asparagus |
| Sautéed Spinach |
| French Green Beans |

Red Wine Selections

We've organized the Market Tavern wine list in a way that tells you the varietal and hopefully, something about the style of the wine as well. In most cases, similar varietals are grouped together but in some cases (e.g. Merlot which shows up in all three Red Wine categories), the climate and terroir can have tremendous influence on the grapes resulting in a huge difference in style. We hope this format make it a bit easier for you to choose from the 100+ bottles and 75+ choices by the glass. Sláinte!

Soft & Silky –

Pinot Noir, Barbera, Tempranillo, Mencia, Gamay, Merlot

1. Henry Fessy Julienas Gamay 2009, Beaujolais, FR
Bottle 36 Glass 10 Big Glass 14.5
2. Klee Pinot Noir 2009, Willamette, OR
Bottle 38 Glass 10.5 Big Glass 15
3. Beringer Pinot Noir "Stanley Ranch" 2007, Napa, CA
Bottle 55
4. Hahn Pinot Noir 2010, Santa Barbara, CA
Bottle 28 Glass 8 Big Glass 11.5
5. Alma Rosa Pinot Noir 2007, St. Rita Hills, CA
Bottle 50
6. Amity Pinot Noir 2008, Croft Vineyard, Willamette, OR
Sulfite free Oregon Pinot. Very fresh and lively.
Bottle 39 Glass 10.75 Big Glass 15.5
7. Ch. Guyon Haute Cote de Nuit Pinot Noir, 2009, FR
Bottle 57
8. Landmark "Grand Detour" Pinot Noir 2007, Sonoma, CA
Bottle 57
9. Lil Ripa Pinot Noir 2008, Central Otago, NZ
Bottle 29 Glass 8.25 Big Glass 12
10. Felton Road "Calvert" Pinot Noir 2008, Central Otago, NZ
Bottle 85
11. Santenay "Champs Claude" Pinot Noir 2009, Muzard, FR
In our opinion, Santenay could be the most underrated appellation in Burgundy. Great purity of flavor in this wine.
Bottle 84 Glass 22 Big Glass 32
12. Fuso Barbera Colli di Tortonesi 2009, IT
Bottle 28 Glass 8 Big Glass 11.5
Barbera could be our new favorite wines! Both absolutely delicious.
13. Vietti Barbera d'Asti 2009, IT
Bottle 38 Glass 10.5 Big Glass 15
14. Petalos Deseendientes De J Palacios, Mencia 2009, Bierzo, SP
Bottle 44 Glass 12 Big Glass 17.5
15. El Primavera Rioja 2009, SP
Bottle 26 Glass 7.5 Big Glass 11
16. Matchbook "Tinto Rey" Tempranillo Blend 2007, Dunnigan Hills, CA
Bottle 34 Glass 9.5 Big Glass 14
17. Pollack "Durant Red" Merlot-Cab Franc, 2009, Greenwood, VA
Bottle 31 Glass 8.75 Big Glass
18. Charles Smith "The Velvet Devil" Merlot 2009, WA
Bottle 27 Glass 7.75 Big Glass 11

Gentle & Juicy –

Malbec, Grenache, Syrah, Sangiovese, Merlot, Cabernet Franc, Barbera, Cabernet Franc

19. Harry's "Declaration Red" Malbec Blend 2010, Haymarket, VA
Our delicious Malbec based house wine by the incomparable Chris Pearmund
Bottle 28 Glass 8 Big Glass 11.5
20. Blenheim Cabernet Franc 2008, Charlottesville, VA
Bottle 36 Glass 10 Big Glass 14.5
21. Barbourville Cabernet Franc Reserve 2008, Charlottesville, VA
Bottle 44 Glass 12 Big Glass 17.5
22. Cardinal Point Cabernet Franc 2008, Afton, VA
Bottle 36 Glass 10 Big Glass 14.5
23. Mainstreet Cabernet Sauvignon 2010, CA
Bottle 23 Glass 6.75 Big Glass 10
24. Chateau Simard Merlot Blend 1999, St. Emilion, FR
Bottle 60 *Fully mature St. Emilion*
25. Ch. Les Arromans "Cuvee Prestige" Merlot 2009, Bordeaux, FR
Bottle 32 Glass 9 Big Glass 13
26. Ch. Mondesir Merlot Blend 2008, Blaye-Cote de Bordeaux, FR
Bottle 33 Glass 9.25 Big Glass 13.5
27. Casa Silva "Reserve" Carmenere 2009, Colchagua, Chile
Bottle 27 Glass 7.75 Big Glass 11
28. Valley of the Moon Barbera 2007, Sonoma, CA
Bottle 31 Glass 8.75 Big Glass 12.25
Two more reasons to love Barbera
29. GD Vajra Barbera D'Alba 2008, Italy
Bottle 56
30. Castello di Poppiano Chianti Colli Fiorentini Riserva. Sangiovese Blend 2007, Italy
Bottle 39 Glass 10.75 Big Glass 15.5
31. Clos de L'Oratoire Chateaneuf du Pape Grenach Blend 2007, FR
Bottle 63
32. Mas Donis "Barrica" Garnacha Blend 2008, Monsant, SP
Bottle 29 Glass 8.25 Big Glass 12
33. Montirius Cote du Rhone Grenache Blend 2009, FR
Bottle 35 Glass 9.75 Big Glass 14
34. Sokol Blosser "Meditrina" Zinfandel/Pinot Noir/Syrah Blend, Vintage 7, OR
Bottle 36 Glass 10 Big Glass 14.5
35. Mas De Dame "les Dame" Grenache Blend 2009, Languedoc, FR
Bottle 40 Glass 11 Big Glass 16
36. Ch. Lascaux Syrah Blend 2009, Coteaux Languedoc, FR
Bottle 33 Glass 9.25 Big Glass 13.5
37. Barrel 27 "Right Hand Man" Syrah 2009, Central Coast, CA
Bottle 36 Glass 10 Big Glass 14.5
38. The Pines 1852 "Tres Syrah" Syrah 2007, Columbia Gorge, OR
Bottle 38 Glass 10.5 Big Glass 15
39. Trensa "Tinto" Tempranillo Blend 2008. San Luis Obispo, CA
Bottle 61
40. K Vintners "El Jefe" Tempranillo Blend 2008, Walla Walla WA
95 Parker Points
Bottle 130

Big & Bold –

Cabernet Sauvignon, Zinfandel, Syrah, Merlot, Malbec, Touriga

41. Clendenen Family Vineyards Syrah/Viognier 2007 Los Olivos, CA
Bottle 61 *From Owner/Winemaker at Au Bon Climat*
42. K Vintners "Clifton" Syrah 2008 Walla Walla, WA
Bottle 75
43. K Vintners "Ovide" Syrah 2008 Walla Walla, WA
Bottle 140
44. K Vintners "Sundance" Syrah 2008 Wahluke Slope, WA
Bottle 75
45. Truth "Lindsey's Cuvee" Syrah/Cabernet 2008, CA
Great wine from hometown DC boy Gus Kalaris
Bottle 44 Glass 12 Big Glass 17.5
46. Prevail "West Face" Cabernet/Syrah, 2007, Alexander Valley. CA
Bottle 65
47. Quixote Petite Sirah 2005, Napa, CA
Bottle 58
48. Pascual Toso Malbec 2010, Mendoza, AR
Bottle 24 Glass 7 Big Glass 10
49. Ch. St. Michelle "Indian Wells" Merlot 2009, WA
Bottle 37 Glass 10.25 Big Glass 15
50. Seghesio "Angela's Table" Zinfandel 2009, Sonoma, CA
Bottle 40 Glass 11 Big Glass 16
51. Terra D'Oro Zinfandel 2008, Amador, CA
Bottle 36 Glass 10 Big Glass 14.5
52. Fiddletown "Old Vine" Zinfandel 2009, Amador, CA
Bottle 46 Glass 12.5 Big Glass 18
53. Linne Calodo "Leona's" Zinfandel Blend 2005, Paso Robles, CA
Bottle 135
54. Linne Calodo "Problem Child" Zin Blend 2005, Paso Robles, CA
Bottle 120 *Matt Trevisan is the King of Paso Robles*
55. AmRhein Aglianico 2006, Bent Mountain, VA
Bottle 40 Glass 11 Big Glass 15
56. Quinta de Roriz "Prazo Roriz" Touriga Nacional 2008, Douro, PO
Bottle 38 Glass 10.5 Big Glass 15
57. Chasing Lions Cabernet Sauvignon 2008, Napa, CA
Bottle 28 Glass 8 Big Glass 11.5
58. Worthy "Sophia's Cuvee" Cabernet Sauvignon 2008, Napa, CA
Bottle 74 Glass 19 Big Glass 28
59. Rock & Vine Cabernet Sauvignon 2009, North Coast, CA
Bottle 26 Glass 7.5 Big Glass 11
60. Andrew Will "Ciel du Cheval" Cab Franc Blend 2007, Horse Heaven Hills, WA
Bottle 95
61. Andrew Will "Champoux Vineyard" Cab Franc Blend 2007, HHH, WA
Bottle 85
62. Andrew Will "Sorella" Cab Sauvignon Blend 2007, HHH, WA
3 Beauties from the fabulous Chris Camarda!
Bottle 100
63. Stonestreet Christopher's Cabernet Sauvignon 2006, Alexander Valley, CA
Bottle 175
64. Anakota "Helena Montana" Cab Sauvignon 2006, Knights Valley, CA
Bottle 185

White Wine Selections

Crisp & Dry –

Pinot Gris/Grigio, Sauvignon Blanc, Muscadet, Roussanne

- 1. Acrobat Pinot Gris 2010, OR**
Bottle 23 Glass 6.75 Big Glass 9.75
- 2. Barboursville Pinot Grigio 2010, Charlottesville, VA**
Bottle 29 Glass 8.25 Big Glass 12
- 3. Daedelus Pinot Gris 2009, Willamette, OR**
Bottle 38 Glass 10.5 Big Glass 15
- 4. Anne Amis Pinot Gris 2010, Willamette OR**
Bottle 36 Glass 10 Big Glass 14.5
- 5. Volpe Pasini “GriVo” Pinot Grigio 2010, Friuli IT**
full flavored pinot grigio from Friuli.
Bottle 31 Glass 8.75 Big Glass 13
- 6. Domaine de Quilla Muscadet 2011, Muscadet de Sèvre-et-Maine, FR**
Bottle 25 Glass 7.25 Big Glass 10.5
- 7. St. Cosme Cote du Rhone Roussanne/Marsanne,/Viognier 2010, FR**
Bottle 42 Glass 11.5 Big Glass 17
- 8. Spy Valley Sauvignon Blanc 2010, Marlborough, NZ**
Bottle 36 Glass 10 Big Glass 14.5
- 9. Sunday Mountain Sauvignon Blanc 2011, Marlborough, NZ**
A softer, more subtle NZ Sauvignon Blanc
Bottle 25 Glass 7.25 Big Glass 10.5
- 10. Chateau St. Michelle “Horse Heaven Vineyard” Sauv. Blanc 2010, Horse Heaven Hills, WA**
Bottle 29 Glass 8.25 Big Glass 12
- 11. Frog’s Leap Sauvignon Blanc 2010, Rutherford, CA**
Bottle 44 Glass 12 Big Glass 17.5
- 12. Chateau Du Sancerre “Sancerre” Sauv. Blanc 2010, FR**
Bottle 49
- 13. Buitenverwachting Sauv. Blanc 2011, Constantia, S.Africa**
Impossible to pronounce, very easy to enjoy!
Bottle 33 Glass 9.25 Big Glass 13.5

The Middleweights –

Chenin Blanc, Verdehlo, Torrontes, Gewurztraminer, Riesling
These may not be wines you are familiar with but all are well worth a try. No risk! You hate it – we will gladly take it back and get you something you’ll like.

- 14. Vigneau Chevreau Vouvray “Cuvee Silex” Chenin Blanc 2010**
A dry, delicious version of Chenin Blanc
Bottle 38 Glass 10.5 Big Glass 15.5
- 15. Bodegas Naia Verdehlo 2010 Rueda, SP**
Finishes with an incredible flavor reminiscent of fresh tangerine peel
Bottle 28 Glass 8 Big Glass 11.5
- 16. Valentin Bianchi “Sensual” Torrontes 2010, Mendoza, Argentina**
Bottle 22 Glass 6.5 Big Glass 9.5
- 17. Blenheim Viognier 2010, Charlottesville, VA**
Bottle 38 Glass 10.5 Big Glass 15.5
- 18. Zind-Humbrecht Gewurztraminer 2009, Alsace, FR**
Incredible notes of rose petal and lychee
Bottle 52 Glass 14 Big Glass 20
- 19. Montinore “Almost Dry” Riesling 2009**
Bottle 26 Glass 7.5 Big Glass 11

And Then There’s Chardonnay

After many years of introducing my wife to every white grape varietal that I came across, I realized that SHE REALLY LIKES CHARDONNAY! And they say husbands are slow. This is for you my love.

- 20. Lavantureux Chablis 2009, FR**
Authentic Chablis with all the steeliness and flint you’d expect
Bottle 52 Glass 14 Big Glass 20
- 21. Alain Normand Mâcon La Roche Vineuse 2009, FR**
Bottle 38 Glass 10.5 Big Glass 15
- 22. Verget “Grand Elevage” Mâcon Village 2009, FR**
Bottle 44 Glass 12 Big Glass 17.5
Yes, two Mâconnaise wines because they are so good and so different from one another.
- 23. Viña San Esteban “In Situ” 2009, Aconcagua Valley, Chile**
Bottle 29 Glass 8.25 Big Glass 12
- 24. Morgan Winery “Highland” 2009, Santa Lucia Highlands, CA**
Bottle 46 Glass 12.5 Big Glass 18
- 25. Neyers “Carneros District” 2010, Carneros, CA**
Bottle 59 Glass 15.75 Big Glass 22
- 26. Chateau de La Charriere “Savigny les Beaune” 2010, FR**
Bottle 63
- 27. Freestone “Ovation” 2008, Sonoma Coast, CA**
Bottle 57
- 28. Solitude 2010, Carneros, CA**
Bottle 55
- 29. Sierra Madre 2008, Santa Maria, CA**
Bottle 48 Glass 13 Big Glass 19
- 30. Darcie Kent “DeMayo Vineyard” 2009, Livermore, CA**
Bottle 29 Glass 8.25 Big Glass 12
- 31. Mt. Eden Vineyards 2009, Monterey, CA**
Bottle 39 Glass 10.75 Big Glass 15.5
- 32. Stonestreet “Broken Road” 2008, Alexander Valley, CA**
Bottle 92

Pink Wines –

Sorry – just one until spring – but this one is terrific!

- 33. YinYang Pinot Grigio Rosé**
Bottle 31 Glass 8.5 Big Glass 12

Golden Sweets -

Delicious, sweet nectars. (all ½ bottles)

- 34. Quady “Essencia” Orange Muscat 2009, Madera, CA**
Bottle 22 Glass 7.5
- 35. Barboursville “Phileo” Moscato/Vidal NV, Charlottesville, VA**
Bottle 30 Glass 10.5
- 36. King Estate “Vin Glace” Pinot Gris 2007, OR**
Bottle 33 Glass 11
- 37. Beringer Vineyard “Nightengale” Semillon/Sauv Blanc 2004, Napa, CA**
Bottle 55
- 38. Heinz Eifel “Eiswein” Riesling 2009, Mosel, Germany**
Yes, real German Eiswein and an exceptional value
Bottle 39 Glass 14

Sparklers –

Special Occasions? Feh! Nothing is more special than right here, right now.

- 39. Vini Tonon Prosecco Babbo Extra Dry Conegliano di Valdobbiandene NV, Veneto, IT**
Bottle 29 Glass 8.25
- 40. Leo Hillinger “Secco Pink Ribbon” Sparkling Pinot Noir NV, , Austria**
A revelation about how good wine from unexpected sources can be!
Bottle 31 Glass 8.75
- 41. Domaine Chandon “Reserve Brut Chardonnay” 2001, Napa, CA**
Bottle 38
- 42. J Wine Company “Brut Rose” Pinot Noir. Chardonnay NV, Sonoma, CA**
Bottle 55
- 43. Gruet Winery “Brut” Pinot Noir/Chardonnay NV, New Mexico**
An incredible American sparkling wine producer
Bottle 29 Glass 8.25
- 44. Besserat de Bellefon Brut “Cuvee des Moines” Champagne, FR**
Bottle 101 Glass 26

A few words about the Market Tavern beverage program...

Dining is about choices. Having great choices of what to eat and what to drink is probably one of the most important reasons for your decision to visit us today. We think you made an excellent choice in choosing to dine at Market Tavern. With 76 wines by the glass, 108 by the bottle, 26 beers on tap, a bunch more beer in bottles large and small and an infinite variety of classic and innovative handmade cocktails, you have choices to suit your needs for whatever the occasion.

As always, your selections are “guaranteed.” If you choose a beverage that just doesn’t meet your expectations, please let us know and we’ll quickly and gladly replace it with something more to your tastes.

In general, our wines and beer lists are organized in relation to relative richness and fullness of flavors with lighter, less assertive beers and wines at the beginning of the list or category and fuller, richer selections at the end of the category. Taste however, is a relative thing. What tasted very full to us on one day may come off as lighter, more delicate on another day depending upon what food we are pairing it with or what we ate or drank immediately preceding it. And of course, every person’s sensitivity to particular flavors is different which may result in you perceiving the flavors of a particular wine very differently from what I tasted when I selected it for the list or placed it in its category.

Finally, in our transition to Market Tavern, you’ll notice our return to an international selection of beer and wines as well. That’s a direct response to the feedback we received from you, our guests. Feedback is always important and greatly appreciated. Please keep it coming!

Thanks for joining us and enjoy.

Warm Regards,

Michael Sternberg, Proprietor,
Market Tavern

spirits & beers

Beers and Ales

Draft

| | |
|---|----|
| Stella Artois, Leuven, Belgium / 5% | 6 |
| Fordham Helles Lager, Dover, DE / 5.7% | 6 |
| Hofbrau Original, Munich, Germany / 5.1% | 6 |
| Starr Hill The Love Hefeweizen, Crozet, VA / 5.4% | 6 |
| Allagash White, Portland, ME / 5.2 | 6 |
| Sam Adams Boston Lager, Boston, MA / 4.4% | 5 |
| Tavern Ale, Dover, DE / 4.7% | 5 |
| Hofbrau Dunkel, Munich, Germany / 5.1% | 6 |
| Victory Prima Pils, Downingtown, PA / 5.3% | 6 |
| Allagash Curieux, Portland, ME / 11% | 9 |
| Gouden Carolus Tripel, Mechelen, Belgium / 9% | 9 |
| A Little Sumpin Wild, Petaluma, CA / 8.85% | 6 |
| Flying Dog Raging Bitch, Frederick, MD / 8.3% | 6 |
| Old Speckled Hen, Suffolk, UK / 5.2% | 6 |
| Sixpoint Righteous Ale, Brooklyn, NY / 6.4% | 6 |
| Dale's Pale Ale, Lyons, CA / 6.5% | 6 |
| Racer 5 IPA, Healdsburg, CA / 7% | 7 |
| Green Flash West Coast IPA, San Diego, CA / 7.3% | 7 |
| Stone Ruination, Escondido, CA / 7.7% | 8 |
| Anderson Valley Winter Solstice, Boonville, CA / 6.9% | 6 |
| Gulden Draak, Ertvelde, Belgium / 10.5% | 10 |
| Legend Brown Ale, Richmond, VA / 6% | 6 |
| Guinness Draught, Dublin, Ireland / 4.2% | 6 |
| Old Dominion Oak Barrel Stout, Dover, DE / 5.2% | 6 |
| Old Rasputin, Fort Bragg, CA / 9% | 6 |
| Founder's Porter, Grand Rapids, MI / 6.5% | 6 |

Bottle

| | |
|---|---|
| Amstel Light, Netherlands | 5 |
| Sam Adams Light, Massachusetts | 5 |
| Legend Lager, Virginia | 6 |
| Magic Hat #9, Vermont | 6 |
| Tupper's Keller Pils, Maryland | 7 |
| Ommegang Hennepin, New York | 7 |
| Harpoon UFO Hefeweizen, Massachusetts | 6 |
| Highland Oatmeal Porter, North Carolina | 6 |
| Rogue Dead Guy Ale, Oregon | 6 |
| Yeungling, Pennsylvania | 5 |
| O'Doul's Non-Alcoholic, Missouri | 5 |

Large Format Bottles

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| Lagunitas Hop Stupid, 22-oz, California | 14 |
| 16 Mile Amber Sun Ale, 22-oz, Delaware | 14 |
| 16 Mile Blues Golden Ale, 22-oz, Delaware | 13 |
| Victory Helios Ale, 22-oz, Pennsylvania | 13 |
| Ommegang Three Philosophers, 25.4-oz, New York | 17 |
| Brooklyn Local 2, 750-ml, New York | 17 |

Signature Cocktails

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| Black Velvet Russian | 9 |
| Old Rasputin Russian Imperial Stout and Prosecco | |
| Black Cherry Mojito | 13 |
| A refreshing cocktail made from muddling 10 Cane Rum mint, lime and black cherries. | |
| Rye Manhattan | 13 |
| The old classic the way it should be made: Rye, Sweet Vermouth and bitters. | |
| Elderflower Sipper | 12 |
| Bombay Gin and St. Germaine Elderflower Liqueur with a splash of grapefruit juice. Try it with Vodka. | |
| Pomegranate Habanero Margarita | 12 |
| White Tequila, fresh pomegranate juice and habanero infused simple syrup, fresh lime juice. | |
| Marketini | 11 |
| Absolut Vodka , sweet Vermouth and freshly squeezed orange juice. | |
| Vesper | 11 |
| In 007's words: "Three measures of Gordon's, one of vodka, half a measure of Kina Lillet. Shake it very well until it's ice cold, then add a large thin slice of lemon peel. Got it?" - <i>Casino Royale, Chapter 10</i> | |
| Market Sangria | 10 |
| A deliciously refreshing mixture from a house-made recipe of Stoli O, Bacardi Dragonberry Rum, and red wine; all soaked overnight with tropical fruit. | |

Hard Cider

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| Foggy Ridge First Fruit, Virginia | |
| Made from 30 varieties of heirloom apples, First Fruit is a balanced, food-friendly cider that pairs well with many flavor combinations. | |
| 750 ml. Bottle 38 | 6 oz. Glass 10 |
| Kelly's Irish, Florida | |
| A dry, crisp cider made from four varieties of apple. Light and easy to drink, Kelly's Cider is perfect for any occasion. | |
| 12 oz. Bottle 5 | |

Fine Spirits

Singular Rums

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| George Bowman Colonial Era Dark Caribbean Rum | 9 |
| Coconut and vanilla | |
| El Dorado 15 Yr Special Reserve Brown sugar and toffee | 12 |
| Pyrat XO Reserve Rum Orange and spice | 11 |

Vodka and Gin

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| Ciroc Vodka Fine French grapes | 10 |
| Belvedere Vodka vanilla and almond | 10 |
| Deep Run Pioneer Spirit Vodka Small batch | 9 |
| Bluecoat American Dry Gin Juniper and citrus | 11 |
| Sunset Hills Pioneer Spirit Dry Gin Juniper and orange | 9 |
| Hendrick's Gin Cucumber and rose | 11 |

Noble American Whiskeys

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| Woodford Reserve Bourbon Apricot and honey | 11 |
| Wild Turkey American Honey Citrus and caramel | 8 |
| Wasmund's Single Malt Apple and cherrywood | 11 |
| Basil Hayden Pepper spice and honey | 11 |
| Blanton's Caramel, vanilla and citrus | 13 |
| John J. Bowman Pioneer Spirit Virginia Whiskey | 14 |
| Toffee and almonds | |

Superb Irish Whiskeys

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| Black Bush Raisins and nuts | 10 |
| Tullamore Dew Light citrus and vanilla | 8 |
| Bushmill's Malt 10 Milk chocolate and oak | 10 |
| Jamesons Vanilla and oak | 9 |

Distinctive Single Malt Scotch

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| Listed from least peaty to most peaty | |
| Glenlivet 12 Marzipan, hazelnut and ginger | 11 |
| MacAllan 12 Sherry, orange and oak | 15 |
| Glenmorangie 10 Vanilla, orange and oak | 12 |
| Glenmorangie Quinta Ruben Silky orange | 18 |
| Glenlivet 18 Smokey and dry | 18 |
| MacAllan 18 Oak, pepper and smoke | 28 |
| Balvenie Double Wood Cinnamon and spices | 14 |
| Glenfiddich 18 Baked apple and cinnamon | 19 |

Exceptional Tequilas

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| Cuervo Reserva de la Familia Floral and vanilla | 25 |
| El Tesoro Anejo Fruit and light caramel | 14 |
| Tres Generaciones Anejo Brown sugar and soft oak | 11 |
| Herradura Anejo Cooked agave and spice | 14 |
| Herradura Reposada Vanilla and cinnamon | 14 |
| Patron Gold Honey and melon | 15 |

Cognac, Armagnac & Liquor

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| Cles des Ducs VSOP Fresh Fruit and spice | 10 |
| Martell VS Black pepper and red berries | 10 |
| Grand Marnier 100 Yr Anniv. Orange and oak | 30 |
| Grand Marnier 150 Yr Anniv. Vanilla and orange | 35 |
| Hennessy XO Vanilla and spice | 37 |
| Hennessy Paradis Cinnamon and pepper | 80 |