



THE WINE MARKET

Wine by the Glass

Reds

Heritage Cabernet Sauvignon (Washington)	\$9.75
Robert Hall Syrah (Paso Robles)	\$9.75
Argento Malbec (Argentina)	\$7.00
Randall Monroe Zinfandel (California)	\$7.50
SUL Red Blend (Portugal)	\$7.00
Sangre de Toro Tempranillo (Spain)	\$7.50
Inscription Pinot Noir (Willamette Valley)	\$9.75

Whites & Rosé

Tenshøn Rosé (California)	\$8.00
Athena Chardonnay (Washington)	\$8.00
Kaiken Torrontes (Argentina)	\$7.50
Tate Semillon Blend (Australia)	\$9.00
Le Rime Banfi Pinot Grigio (Italy)	\$8.00
Alexander Valley Gewurztraminer (Edna Valley)	\$8.00
Bulletin Place Moscato (Australia)	\$7.50
Wine Flight (select any four wines above)	\$9.00
Moletto Prosecco (Italy)	\$7.00
Bravino Sparkling Rosé (Italy)	\$7.50
Frico Sparkling Lambrusco (Italy)	\$8.00

Beer

Craft Beers by the Bottle	\$5.00
<i>Busted Knuckle Porter Upland Wheat, Six Foot American Blonde Ale</i>	

Soda & Sparkling Water

Coke, Diet Coke & Ginger Ale	\$2.00
San Pellegrino Sparkling Water	\$3.00

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	\$11.50
<i>three cheeses served with mixed nuts & baguette</i>	
Charcuterie Board	\$19.50
<i>three meats, two cheeses, accoutrements & baguette</i>	
Warm Goat Cheese Marinara	\$7.25
<i>served with baguette for dipping</i>	
Fresh Crab Cakes	\$12.50
<i>house made crab cakes served with spicy remoulade</i>	
Roasted Garlic Hummus Dip	\$7.50
<i>served with naan, olives & cucumber</i>	
Mussels in White Wine Sauce	\$11.00
Warm Brie	\$7.50
<i>with house jam and baguette</i>	
Peperonata Bruschetta	\$9.00
<i>sweet Italian peppers and burrata cheese on toasted baguette</i>	

Entrées

Mushroom Risotto	\$16.00
<i>savory risotto with wild mushroom mix (add chicken \$4: add shrimp \$7)</i>	
Seared Scallops	\$16.50
<i>with creamy polenta</i>	

Salads

Burrata Salad	\$11.50
<i>burrata cheese, prosciutto, pesto, lemon zest, greens</i>	
Market Salad	\$12.00
<i>greens, chicken breast, apples, pecans, shallot vinaigrette</i>	

Sandwiches

Meatball Sub	\$12.00
<i>beef and pork meatballs, marinara, burrata on French roll, served with choice of chips or simple greens</i>	
Savory Italian	\$12.00
<i>soppressata, prosciutto, Genoa salami & provolone red onion & pepperoncini, served with choice of chips or simple greens</i>	
Spinach Flatbread	\$10.50
<i>spinach, feta, pecans on naan</i>	
Veggie Panini	\$9.50
<i>roasted pepper, roasted tomato, olives & feta</i>	

Desserts

Assorted Macarons	\$7.00
<i>chocolate, pistachio, vanilla, raspberry, lemon & mocha</i>	
Chef's Selection of Dessert	\$7.00
<i>Ask about today's house made dessert</i>	