

by Jennifer's

BRUNCH

STARTERS

SHRIMP & GRITS - Butter poached shrimp, Hayden flour grits, grilled corn, gremolata, candied lemon and flakey salt	\$15
BEEF CARPACCIO - Thinly sliced prime beef with toasted walnuts, Point Reyes blue, arugula micro green, white truffle oil, flaky salt and cracked pepper	\$15
MEATBALLS - Beef, veal, pork, parmigiana reggiano, brioche crumbles, crushed roma tomato sauce, mozzarella, and parsley, served with focaccia	\$15
SQUID - Crispy calamari, cilantro garlic aioli, Fresno chilis, lemon, parsley and fried kale	\$14
BURRATA - Mozzarella cream, charred ciabatta, chimichurri, lemon zest, fried basil, salt flakes, cracked black pepper	\$15
CHIPS & GUAC - Fresh smashed avocado guacamole served with Cutino hot sauce, chopped tomato, Queso fresco, jalapeño peppers, cilantro, lime, chives and Jennifer's famous house made potato and sweet potato chips	\$10
BEIGNETS - Sweet ricotta, La Bella Terre Bergamot lemon, cinnamon, orange zest and Crow's Dairy Quark	\$13
BREAD & BUTTER BOARD - House artisan breads and salted butter	\$5
VEGETARIAN SOUPE DU JOUR - Seasonal vegetable soup	\$10
POZOLE VERDE - Pork, white hominy, poblano peppers, cabbage, radish, onion, cilantro, lime wedge, tortilla chips	\$11
WEDGE - Iceberg lettuce wedge, pancetta, heirloom tomatoes, Point Reyes blue, parsley leaves, chives, shallots, cucumber and garlic red wine vinaigrette	\$11
CAESAR - Shaved kale, romaine hearts, manchego, focaccia croutons, crispy capers, roasted creamy garlic dressing, lemon, and cracked black pepper	\$11
GREEN GODDESS - Arugula, haricot vert, broccoli, sweet peas, cucumber, avocado, parmesan cheese, almonds, and gremolata dressing	\$11
SALAD ADDITIONS: <i>Bistro Steak \$8.50 - Grilled Salmon \$8.50 Grilled Shrimp \$8.50 - Chicken \$6.50</i>	

ENTREES

MARKET FARMHOUSE BREAKFAST* - Two eggs sunny side up, smoked Applewood bacon, sautéed Yukon Potatoes, caramelized shallots and Noble Bread toast	\$13
FRITTATA - Vegetarian or meat, served with baby field greens tossed in red wine vinaigrette	\$12
OMELETS	\$12
Choose from: ROASTED RED PEPPER - Roasted local peppers and piquillo aioli	
ADOVADA - Tender braised pork and green chilies	
VEGETABLE - Fresh local seasonal vegetables and matchstick fries	
CHILAQUILES - Pulled roasted chicken, corn tortilla chips, roasted tomatillo salsa, queso fresco, lime crème, cilantro, shaved sweet onion, fried local eggs and Sriracha Salt \$16	\$16
ENCHILADAS - Butternut squash, corn tortillas, queso fresco and fried local eggs, guajillo sauce and cilantro	\$13
MARKET BREAKFAST SANDWICH - Chef's choice on a brioche roll served with Jennifer's house made chips	\$14
MARKET BURGER * - 1/2 lb. ground beef, house pickle, lettuce, charred onions, tomato, white cheddar, house steaksauce, and Jennifer's house made chips (<i>available gluten free</i>)	\$14
STEAK, EGGS & FRITES* - 8oz grilled prime steak, au poivre, with béarnaise sauce served with eggs your way and Frites	\$19
YELLOW FIN NIÇOISE - Seared ahi, soft boiled egg, green beans, roasted peppers, potato, tomato, white balsamic vinaigrette, and flaked salt (<i>available gluten free</i>)	\$17
RICOTTA GNOCCHI - House made dumplings, roasted pork, mushrooms, spinach, basil, and tomato vodka coulis (<i>available vegetarian</i>)	\$19
SIDES - Fries, cup of seasonal fruit, smoked Applewood bacon (3), Sautéed Yukon gold potatoes with caramelized shallots or Noble Bread toast & Butter	\$5

DESSERTS

COOKIES & MILK - Warm sea salt, dark chocolate chip & oatmeal raisin cookies, served with a cold glass of milk	\$11
LEMON CREAM TART - Buttery shortbread crust and fresh lemon cream filling topped with homemade whipped cream and fresh berries	\$11
CHOCOLATE RICOTTA CAKE - Rich flourless chocolate cake garnished with a red wine caramel and topped with homemade strawberry ice cream	\$11
BLACKBERRY BREAD PUDDING - Blackberry bread pudding garnished with a blackberry compote and topped with homemade sweet corn ice cream	\$11
BLACK & TAN JAR - Layered chocolate pudding, caramel pudding and fresh whipped cream topped with dark cocoa shortbread crumbles	\$11

* Consumer advisory: These items are cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illnesses.

Please alert your server if you have any food allergies.

Event Catering

THE MARKET

Restaurant + Bar

by Jennifer's

BRUNCH

COCKTAILS

CRAFT MIMOSA – Includes a bottle of prosecco, orange, cranberry, & grapefruit juices	\$16
MARKET BLOODY MARY – OHSO #Vodka & MARKET blended bloody Mary mix, served with house bacon & veggies	\$11
MARKET FIG MULO – Figenza Fig Vodka, fresh lime juice, and ginger beer in a copper mug	\$10
FROSÉ – House rosé sweetened with strawberry liquor and served over crushed ice with a fresh strawberry	\$10
VIOLET VOYEUR - Tanqueray Gin, lavender syrup, lemon and blueberries	\$12
PEPINO ESPECIADO - Altos Blanco Tequila, cucumber, black pepper, lemon, and bitters	\$12
BESO DEL CABALLERO - Altos Resposado Tequila, Aperol, Ancho Reyes chile liqueur, grapefruit, w/Sriracha salt rim	\$12
HIBISCUS COCONUT REFRESHER - Tito's Vodka, house made hibiscus coconut tea syrup and soda water	
MARKET APEROL SPRITZ - Aperol, Bumbu rum, lemon, cinnamon and prosecco	
MARKET OLD FASHIONED - Four Roses Bourbon, Creme de Apricot and black walnut bitters	

WINES

WHITE

A LIGHTER SHADE OF PALE	G / B
PONZI PINOT GRIS	\$10 / \$30
Willamette Valley, Oregon Lovely aromas of pear, almond and orange blossoms	
HONIG SAUVIGNON BLANC	\$13 / \$40
Napa Valley, California Bright tropical fruit flavors with tropical notes	
ALBERT BICHOT MACON CHARDONNAY	\$9 / \$25
Burgundy, France Balanced tropical fruit flavors, crisp apple & subtle oak	

BUBBLES - PARTY TIME!

FRANCOIS MONTAND BRUT ROSE NV	\$10 / \$30
Jura, France Crisp and pleasant bubbles with red berries	

ROSÉ ALL DAY

AZUR ROSÉ Napa Valley, California	\$12 / \$36
Pale pink dry rosé, with strawberry & golden raspberry	

RED

RED UNTIL I'M DEAD	G / B
LOLA PINOT NOIR North Coast, California	\$12 / \$35
Rich and delicious wine with generous black cherry, brambleberry, and spice	
LA SPINETTA 'IL NERO' SANGIOVESE	\$13 / \$38
Tuscany, Italy Intriguing dark cherry, leather and tobacco flavors with a lengthy finish	
ROCK & VINE CABERNET SAUVIGNON	\$14 / \$40
North Coast, California Black cherry, cassis, and earthy notes with balanced tannins	
LLAMA OLD VINE MALBEC	\$10 / \$30
Mendoza, Argentina Elegant flavors of blackberry, ripe plum and spice with a good balance and firm tannins	
CHAPPELLET MOUNTAIN CUVÉE	\$16 / \$50
Napa Valley, California This complex cabernet is a rich blend w/dark fruit & cocoa notes	

RESERVE LIST

JENNIFER'S CALIFORNIA SELECTIONS

LOLA DRY RIESLING (2017) Santa Lucia Highlands, California MARKET EXCLUSIVE	\$45
---	-------------

HOUR GLASS SAUVIGNON BLANC (2016) Napa Valley, California	\$60
CHATEAU MONTELENA CHARDONNAY (2016) Napa Valley, California	\$85
PRIDE CHARDONNAY (2016) Spring Mountain, California	\$80
WALT BLUE JAY PINOT NOIR (2016) Anderson Valley, California	\$55
BIALE "BLACK CHICKEN" ZINFANDEL (2016) Napa Valley, California	\$75
PURLIEU "LE PICH" CABERNET SAUVIGNON (2015) Napa Valley, California	\$90
SWITCHBACK RIDGE PETITE SIRAH (2015) Napa Valley, California	\$100
CAIN CONCEPT BORDEAUX BLEND (2009) Napa Valley, California	\$90

BEER

PLEASE SEE BEER MENU FOR FEATURED SELECTIONS
A collection of local, domestic, and imported brews.

BOOK THE MARKET

Ask your server about booking The Market Restaurant + Bar for private, social, and corporate events, and more!

ASK ABOUT OUR NAPA WINE TOURS!
WWW.VINEYARDTOTABLETOURS.COM

www.themarketphx.com | (602) 625 5050 | info@themarketbyjennifers.com
Snap a picture and tag #TheMarketByJen



