

Starters

**EVERYTHING
ROASTED GARLIC HUMMUS PLATE**
Matchstick veggies | toasted Naan Bread \$7⁹⁵

ANTIPASTO ASSORTMENT
Prosciutto di Parma | Sopressata | Calabrese Salami
| cave-aged Cheddar cheese | New England Bleu
cheese | Rogue Affine | seasonal fruit garnish
assorted crackers & toast points | \$16⁹⁵

GARLIC & GORGONZOLA BREAD
roasted piquillo peppers | Gorgonzola |
fresh arugula | \$7⁹⁵

SPICY PEPPER CALAMARI FRITTI
spicy pepadew peppers | black olives
artichoke hearts | sun-dried tomatoes
lemon juice | E.V.O.O. | \$10⁹⁵

COLOSSAL SHRIMP COCKTAIL*
horseradish cocktail sauce | \$3²⁵ piece

LITTLENECK CLAMS*,
Point Judith Rhode Island
horseradish cocktail sauce | \$2²⁵ piece

DAILY OYSTERS*
composed daily | horseradish cocktail sauce
raspberry citrus mingonette | \$M.P.

RISOTTO FRITTERS
Gorgonzola fondue | \$8⁹⁵

CHEF'S SEASONAL SOUP OF THE DAY \$5⁹⁵

BABY FIELD GREENS SALAD*
grape tomatoes | shaved red onions |
Mozzarella | white balsamic vinaigrette | \$6⁹⁵

"B.L.T.A." WEDGE SALAD*
Iceberg wedge | crisp bacon
diced tomatoes | sliced avocado
Bleu cheese crumbles | ranch dressing | \$7⁹⁵

MARKET CAESAR
Romaine | shaved Parmesan |
truffle oil croutons | house-made dressing | \$6⁹⁵

WHITE BEAN & ESCAROLE SOUP*
shaved Grana Padano | \$5⁹⁵

FATHER'S DAY BRUNCH MENU

\$25.95 PER GUEST

Including choice of one libation (or a non-alcoholic fountain drink), one brunch entree, one dessert, and hot coffees and teas. Available from 11:00 am - 2:30 pm.

Libation

**BLOODY MARY, MIMOSA, CAPE CODER, SCREWDRIVER, SPRING SANGRIA, BELLINI,
BRUT SPARKLING WINE, OR SELECT ANY OF OUR 12 OZ. DRAFT BEERS**

Brunch Entrees

Many of our brunch entrees can be made Gluten-Free by minor substitutions; please ask your server for details.

FILET MIGNON BENEDICT toasted English muffin rounds | petit grilled filet mignons | arugula |
Hollandaise sauce | breakfast potatoes | asparagus spears *(add \$3.00)*

BIBB & BERRY SALAD WITH SEARED SCALLOPS* seasonal fresh berries | herb goat cheese | caramelized onions | toasted almonds |
lemon poppyseed dressing | pan-seared day boat scallops

SOUTHWEST STEAK & EGGS grilled black angus sirloin steak | southwest scrambled eggs with peppers and onions | black beans |
grilled tortilla | breakfast potatoes *(add \$2.00)*

THREE CHEESE OMELETTE wild mushroom, piquillo pepper, and artisan cheese filling | breakfast potatoes
wheat toast | choice of crisp bacon or country sausage

MARKET BURGER brioche bun | American cheese | lettuce | horseradish mayo | tomato | sliced pickles | crisp fries | coleslaw

LOBSTER & CRAB CAKE BENEDICT poached eggs | individual crab and lobster cakes | English muffin rounds |
asparagus | Hollandaise sauce | breakfast potatoes *(add \$3.00)*

BELGIAN-STYLE WAFFLES seasonal berries | sliced bananas | whipped cream | maple syrup

CHICKEN CAESAR SALAD Romaine lettuce | truffle oil croutons | shaved Parmesan | house-made dressing | grilled chicken

WEST COAST-STYLE TURKEY BURGER melted Swiss cheese | wasabi ranch | sliced avocado | red onions | Iceberg lettuce | sliced tomatoes | sweet potato fries

SPRING HAM OMELETTE honey ham, Cabbot Cheddar cheese, and sauteed spinach filling | breakfast potatoes
wheat toast | choice of crisp bacon or country sausage

CHALLA BREAD FRENCH TOAST warm blueberry cobbler struesel topping | vanilla maple creme anglaise | crisp bacon

Dessert

KEY LIME PIE Market Grille's version of the classic with strawberry coulis

FRESH SEASONAL BERRIES AND LEMON SORBET*

CHOCOLATE PANNA COTTA* fresh whipped cream | fresh raspberries

SELECTED ICE CREAMS & SORBETS* sourced from J. Foster's, *Simsbury CT*

DAILY CHEESECAKE seasonally-inspired & created daily

TRADITIONAL TIRAMISU espresso soaked - lady fingers | mascarpone cheese | shaved chocolate

Main Plates

8 OZ. CENTER-CUT FILET MIGNON*
compound tarragon butter | Yukon Gold whipped potatoes |
roasted market vegetable medley | \$31⁹⁵

PAN-SEARED ATLANTIC OCEAN SALMON*
horseradish and honey mustard glaze |
sauteed black lentils with carrots, tomatoes, and escarole | \$23⁹⁵

PORK TENDERLOIN "MILANESE"
fresh basil pesto sauce | frisee and field greens salad |
"menage a trois" tomato salad | grilled lemon | \$19⁹⁵

CHICKEN MARSALA
pan-seared chicken breast | wild mushroom medley |
sauteed spinach | Marsala wine sauce | linguini pasta | \$18⁹⁵

For your convenience, an 18% Gratuity will be added to all checks.

Kindly notify your server prior to ordering of any dietary restrictions or allergies.

Items are Gluten-Free as is. Other menu items may be made Gluten-Free with minor modifications, please ask your server.

