

*by Jennifer's*

## STARTERS

<b>SHRIMP &amp; GRITS-</b> Butter poached shrimp, Hayden flour grits, grilled corn, gremolata, candied lemon and flakey salt	\$15
<b>BEEF TENDERLOIN KABOB-</b> Beef tenderloin kabob, shishito peppers, sticky soy glaze and fried shallots	\$15
<b>MEATBALLS-</b> Beef, veal, pork, parmigiana reggiano, brioche crumbles, crushed roma tomato sauce, mozzarella, and parsley, served with focaccia	\$15
<b>SQUID-</b> Crispy calamari, cilantro garlic aioli, Fresno chilis, lemon, parsley and fried kale	\$14
<b>BURRATA-</b> Mozzarella cream, charred ciabatta, chimichurri, lemon zest, fried basil, salt flakes, cracked black pepper	\$15
<b>BREAD &amp; BUTTER BOARD-</b> House artisan breads and salted butter	\$5
<b>VEGETARIAN SOUPE DU JOUR-</b> Seasonal vegetable soup	\$10
<b>POZOLE VERDE-</b> Pork, white hominy, poblano peppers, cabbage, radish, onion, cilantro, lime wedge, tortilla chips	\$11
<b>WEDGE-</b> Iceberg lettuce wedge, pancetta, heirloom tomatoes, Point Reyes blue, parsley leaves, chives, shallots, cucumber and garlic red wine vinaigrette	\$11
<b>CAESAR-</b> Shaved kale, romaine hearts, manchego, focaccia croutons, crispy capers, roasted creamy garlic dressing, lemon, and cracked black pepper	\$11
<b>GREEN GODDESS-</b> Arugula, haricot vert, broccoli, sweet peas, cucumber, avocado, parmesan cheese, almonds, and gremolata dressing	\$11
<b>SALAD ADDITIONS:</b> <i>Bistro Steak \$8.50 - Grilled Salmon \$8.50 Grilled Shrimp \$8.50 - Chicken \$6.50</i>	

## ENTREES

<b>MARKET BURGER*</b> - 1/2 lb. Proprietary angus blend ground beef, pickle, lettuce, charred onions, tomato, white cheddar, house steak sauce, and <i>Jennifer's</i> house made chips ( <i>available gluten free</i> )	\$14
<b>YELLOW FIN NIÇOISE-</b> Seared ahi, soft boiled egg, green beans, roasted peppers, potato, heirloom tomatoes, white balsamic vinaigrette, flaked salt ( <i>available gluten free</i> )	\$17
<b>RICOTTA GNOCCHI-</b> House made dumplings, roasted pork, wild mushrooms, spinach, basil, and tomato vodka coulis ( <i>available vegetarian</i> )	\$19
<b>BOLOGNESE-</b> Crushed tomato and three meat ragù, wild mushrooms, parmigiana reggiano cheese, ricotta, and fresh basil over rigatoni	\$20
<b>CHICKEN PICCATA</b> - Organic chicken breast, white wine, caper berries, lemon beurre blanc, parsley, wilted greens, served with crushed Yukon Gold potatoes and baby vegetables	\$20
<b>SALMON-</b> Seared salmon filet, Bunashimji mushrooms, parsnip puree, pinot noir reduction, wilted arugula and gremolata	\$25
<b>PORK CHOP*</b> - Korean BBQ sauce, grilled pineapple spear, grilled sweet onion, Hayden Flour Mills Polenta, wilted greens and fried shallots	\$25
<b>SEAFOOD RISOTTO-</b> Arborio rice infused with lobster butter, lemon zest, chives, red shrimp, calamari and seared scallop	\$25
<b>PRIME BEEF TENDERLOIN*</b> - 6 oz. Prime beef tenderloin, peppercorn sauce, wilted greens, fennel Potato au gratin, buttered baby vegetables and flakey salt	\$28
<b>LAMB CHOP*</b> - Rack of lamb, potato au gratin, red wine reduction, buttered baby vegetables, wilted greens and fresh mint	\$32
<b>SIDES:</b> French fries, potato au gratin, Garlic mashed potatoes, or Seasonal baby vegetables	\$5

## DESSERTS

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

[www.themarketphx.com](http://www.themarketphx.com) | (602) 625 5050 | [info@themarketbyjennifers.com](mailto:info@themarketbyjennifers.com)

Snap a picture and tag #TheMarketByJen

