

Brunch Weekends 8:00AM - 3:00PM

From the Griddle & Fryer

~

Pumpkin Pancakes (3) - Pomegranate, Bacon Marmalade, Black Pepper Candied Pecans, Warm Maple Syrup \$8.50

Roasted Sweet Potato Waffle - Brandied Glazed Apples, Honey Butter \$9

Old Fashioned Buttermilk Doughnuts - Coffee Sauce \$6

Cream Cheese Stuffed French Toast Beignets \$5

Legs, Eggs or Fins

Duck Hash Cakes - Edamame Succotash, Horseradish Salsa Verde, Hollandaise, Pomegranate \$12

Fall Benedict - Poached Eggs, Wild Mushrooms, Tarragon, Celery Root Hollandaise, Housemade English Muffin \$11

Salmon Cakes - Braised Kale, Prosciutto, Poached Eggs, Old Bay Hollandaise \$12

Huevos Verdes – Stewed Eggs, Black Beans, Salsa Roja, Guacamole, Crispy Tortilla, Cilantro **\$12** – add Braised Pork **\$1.50**

Old School Hash - Poached Eggs, Baby Carrots, Braised Kale, Housemade Bread, Black Garlic Hollandaise \$13

Frittata of the Day served with Crispy Potatoes and Salad \$10

Quiche of the Day served with Crispy Potatoes and Salad \$8

Market & Rye Breakfast Burrito – Chorizo, Eggs, Poblano Aioli, Salsa, Sour Cream, Guacamole, Queso Fresco, served with Potatoes and Salad \$6

Between the Bun

~

Fried Egg Sandwich – Cheddar, Iceberg, Roasted Tomato, Black Garlic Aioli, Housemade English Muffin, served with Potatoes and Salad **\$7.50**

BLT – Rosemary, Black Pepper & Brown Sugar Crusted Bacon, Cheddar, Iceberg, Roasted Tomato, Black Garlic Aioli, Housemade Bread, served with French Fries **\$12.50**

Market & Rye Wagyu Beef Burger - Bacon, House Made 1000 Island, Fried Egg, Cheddar, Brioche, served with French Fries \$12.50

Sides

Bacon (4 pieces) \$3 / Potatoes \$2.50

Beverages

~

Coffee, Decaffeinated Coffee & Hot Tea \$1.50
Bottled Orange Juice \$2
Bottled Milk \$1.50
Sparkling Juice \$1.75
Bottled Coke, Diet Coke & San Pellegrino \$2
Canned San Pellegrino \$1.50
Housemade Iced Tea & Lemonade \$2

Housemade Pastries & Cookies - Assortment Changes Daily