

# MARKET



**\$25 Three Course Prefix Menu**

Ask your server for today's fresh choices

**PRINT  
DATE**

09.04.2017

## SNACKS



### OYSTERS | 3.5 PER

Mignonette | Horseradish | Hot sauce

### POPCORN | 4

Bacon Fat & Truffle

### DEVILED EGGS | 6

MARKET Bacon | Truffle

### HOUSE BAKED BREADS | 6

Flavored Butter | Salt

### SPICY BISON JERKY 8

MARKET Alberta Bison Jerky | Spiced & Smoked  
\*Homemade weekly, available while quantity lasts

### FRIES | 8

Golden Crispy Potato | Bone Marrow Aioli & Ketchup

### BRUSSEL SPROUTS | 8

Fried Sprouts | Smoked Paprika Aioli | Goat Feta

### OLIVES & ALMONDS 10

Kalamata | Pimento Stuffed | Orange | Fennel

### FARM PLATE | 30

Cured Meats | Artisan Cheese | Mini MARKET  
Garlic Loaf | Fehr Farms Pickled Vegetables |  
MARKET condiments

### ADD BACON BASKET 12



Most of our menu can be made Gluten Free. However, MARKET does use Gluten ingredients in our kitchen.



Ocean Wise

## STARTERS



### MARKET SALAD | 14

Mixed greens | Candied Walnuts | Cranberries | Potato Sticks | Carrot  
Ginger Vinaigrette | Goat Feta

### SMOKED CAPRESSE SALAD | 16

Gull Valley Heirloom Pearl Tomatoes | Smoked Bocconcini | Cultivator  
Opal Basil | Olive Oil

### + ADD PRAWNS OR A CHICKEN SUPREME | 8

### DUCK SALAD ROLLS | 16

*Brome Lake* Duck Confit | Cremini Mushrooms | Carrots | Wild Rice  
Shitake Salad | Sesame Ginger Sauce

### SMOKED MEAT POTATO SKINS | 16

MARKET Smoked Meat | Swiss | Purple Kraut | Crunchy Mustard

### KFC | 16

Korean Fried Chicken Wings | MARKET Kim Chi | Korean Dip

### TACOS | 16

#### Duck Confit, Pulled Pork or Tuna Poke

Spicy Coleslaw | Smoked Onion Salsa Verde | MARKET Hot Sauce  
\*Tuesday enjoy \$3 Tacos until 6pm

### CRAB CORN DOGS | 16

Dungeness Crab | Sesame Seaweed Salad | Market Condiments

### POUTINE | 17

Golden Crispy Potato Fries | *Brome Lake* Duck Confit or *4K FARMS*  
Pulled Pork | Juniper Jus | Cheese Curds | Cultivator Pea Shoots

### GNOCCHI | 18

Hand Rolled Gnocchi | MARKET Bacon Lardons | Truffle Romano Cream  
Sauce | Cultivator Pea Shoots

### DUCK & WAFFLES | 18

Crispy *Brome Lake* Duck Wings | Blueberry Waffle | Serrano Coleslaw |  
Truffle Maple Syrup

### SCALLION BEEF | 18

Brant Lake Wagyu | Wild Rice Shitake Salad | Sesame Ginger Dip |  
Arugula (served from 5-10PM)

### PORK BELLY & SCALLOPS | 19

4K Farms Pork Belly | MARKET BBQ Sauce | Pan Seared Diver Scallops |  
Spring Pea Puree | Cultivator Pea Shoots

## LUNCH MAINS



### HAND ROLLED PASTA | 21

Chef's Daily Inspiration

### FRIED CHICEN SANDWICH | 17

Crispy Okotoks Chicken | House Pickles | Lettuce |  
MARKET Mac Sauce | Focaccia

### SMOKED MEAT PANINI | 17

MARKET Smoked Brisket | Purple Kraut | Swiss Cheese |  
Crunchy Mustard | Dill Pickle | Sourdough

### BURGER | 21

*TopGrass* Alberta Beef | Bacon | Heirloom Tomato | Gouda |  
House Pickles | Ball Park Mustard | Aioli | Golden Crispy  
Potato Fries | Salad

### SMOKED SAMLON GRAVLAX | 15

Pacific Smoked Gravlax | Lemon Yogurt | Cucumber |  
Thin Red Onion | Crispy Capers  
Wasabi Nasturtium | Toasted Dill Biscuit

### PULLED PORK SANDWICH | 17

*4k Farms Alberta Pork* | MARKET BBQ Sauce | Spicy  
Coleslaw | MARKET Potato Bun | MARKET Salad

### SAUSAGE & BISCUITS | 16

Slow Roasted Pulled Pork | Pea Meal Bacon |  
MARKET BBQ Sauce | Classic Hollandaise | Crispy  
Onions | Focaccia Toast