

MARKET



PRINT
DATE

04.14.2017

SNACKS



OYSTERS | 3.5 PER

Mignonette | Horseradish | Hot sauce

POPCORN | 4

Bacon Fat & Truffle

DEVEILED 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, please be advised that MARKET does use Gluten ingredients in our kitchen.



All Seafood & Fish is 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

MAINS



BURGER | 21

Brant Lake Wagyu | MARKET Bacon | Heirloom Tomato | Swiss |
MARKET Pickle | Ball Park Mustard | Aioli | Golden Crispy
Potato Fries | Salad

HAND ROLLED PASTA | 22

Chef's Daily Inspiration

BROXBURN FARM VEGETABLES | 23

Tomato Olive Tart | Cheesy Rice Fritters | Broccolini |
Broxburn Carrots | Creamy Tahini Sauce

CHICKEN | 28

Brick Roasted *Lethbridge* Chicken Breast | Spinach Spaetzle
| MARKET Bacon | Mushroom Cream Sauce | Broccolini |
Natural Jus

PORK | 31

4k Farms Pork Loin | Spinach & MARKET Bacon | Smoked Pork |
Cheese Curd Mash Potatoes | Broccolini | Confit Chipolini |
Smoked Pork Jus

DUCK | 33

Brome Lake Duck Breast | Cheesy Potato Risotto | Runner
Beans | *Broxburn* Carrots | Rhubarb Bacon Jam

HALIBUT | 35

Prosciutto wrapped Wild Pacific Halibut | Bok Choi |
Broxburn Carrots | Confit Chipolini | Lobster Nage | Lemon
Pine Nut Butter

BFCO STEAK | 86

40 oz. AAA Alberta Ribeye | Cheesy Rice Fritters | MARKET
Salad | Wasabi Creme Fraiche | MARKET Mustard | Bordelaise
| Bone Marrow Aioli

+ Bottle of Pujol 2012 Cabernet Sauvignon | 125

DINNER FOR 2 PLATTERS

Chef's Daily Inspirational
Platter for Two - 55

*Thursdays are Date Night
at MARKET, enjoy our
Chef's platter for \$40