

MARKET



PRINT
DATE

06.02.2017

SNACKS



OYSTERS | 3.5 PER

Mignonette | Horseradish | Hot Sauce
*Wednesday Enjoy \$2 Oysters All Day

POPCORN | 4

Bacon Fat | Truffle

HOUSE BAKED BREADS | 6

Flavored Butter | Salt

DEVILED EGGS | 8

MARKET Bacon | Truffle

FRIES | 8

Golden Crispy Potato | Bone Marrow Aioli | Ketchup

BRUSSEL SPROUTS | 10

Fried Sprouts | Smoked Paprika Aioli | Feta

OLIVES & ALMONDS | 10

Pernod | Orange | Fennel

FARM PLATE | 32

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



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 | Sunflower Seeds | Dried Cranberries | Choice of Creamy Tahini *OR* Feta Herb Vinaigrette | Cultivator Sunflower Shoots

SMOKED CAPRESE SALAD | 16

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

+ ADD PRAWNS OR A CHICKEN SUPREME | 8

SMOKED MEAT POTATO SKINS | 16

MARKET Smoked Meat | Swiss | Purple Kraut | Crunchy Mustard Dip

KFC | 16

Korean Fried Chicken Wings | MARKET Kim Chi

TACOS | 16

Brome Lake Duck Confit, *4k Farms* Pulled Pork or Tuna Poke
Serrano Coleslaw | Smoked Onion Salsa Verde | MARKET Hot Sauce
*Tuesday Enjoy \$3 Tacos Until 6pm

CRAB CORN DOGS | 16

Dungeness Crab | Sesame Wakami 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 | Buttermilk Waffle | Serrano Coleslaw
Truffle Maple Syrup | Blueberry Jam

BEEF TARTARE | 19

Top Grass Tenderloin | Quail Egg Yolk | Shallot | MARKET Mustard
Capers | Truffle Oil | Crispy Potato Chips

PORK BELLY & SCALLOPS | 19

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

MAINS



BURGER | 22

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

Roasted Heirloom Pepper | Ancient Grains | Gratin Feta
Blue Smashed Potatoes | 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 Cipollini
Smoked Pork Jus

DUCK | 33

Brome Lake Duck Breast | Cheesy Potato Risotto | Broccolini
Broxburn Carrots | Rhubarb Bacon Jam

HALIBUT | 35

Prosciutto Wrapped Wild *Pacific* Halibut | Bok Choi
Broxburn Carrots | Confit Cipollini | Lobster Nage | Lemon
Pine Nut Butter

BEEF | 35

8 oz. *Top Grass* Alberta Tenderloin | Blue Smashed Potatoes
Corn & Arugula | *Broxburn Farms* Tomato Confit | Crispy
Potato Chips | Bordelaise | Horseradish Cream

+ ADD BUTTER POACHED LOBSTER CLAW | 6

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