

MARKET



PRINT
DATE

05.12.2017

SNACKS



OYSTERS | 3.5 PER

Mignonette | Horseradish | Hot sauce

POPCORN | 4

Bacon Fat & Truffle

HOUSE BAKED BREADS | 6

Flavored Butter | Salt

DEVEILED EGGS | 8

MARKET Bacon | Truffle

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 | 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 CAPRESE 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

BEEF TARTARE | 18

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

Tomato Olive Tart | 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 Choy *Broxburn* Carrots | Confit Cipollini | Lobster Nage | Lemon Pine Nut Butter

BEEF | 36

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

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