

MARKET



PRINT
DATE

06.04.2017

SNACKS



OYSTERS | 3.5 PER

Mignonette | Horseradish | MARKET 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 Vegetable

MARKET Condiments



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



Ocean Wise

Executive Chef Evan Robertson | Sous Chef Troy Metcalfe

STARTERS

MARKET SALAD | 14

Mixed Greens | Sunflower Seeds | Dried Cranberries | Choice of Creamy Tahini Or Herb Feta 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

BEEF TARTARE | 18

Top Grass Tenderloin | Quail Egg Yolk | Shallot | MARKET Mustard

Capers | Truffle Oil | Crispy Potato Chips

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

PORK BELLY & SCALLOPS | 19

4K Farms Pork Belly | MARKET BBQ Sauce | Pan Seared Diver Scallops

Spring Pea Puree | Cultivator Pea Shoots

LUNCH MAINS



PULLED PORK SANDWICH | 16

4K Farms Alberta Pork | MARKET BBQ Sauce | Serrano

Coleslaw | Potato Bun

BREAKFAST SANDWICH | 16

MARKET Sausage | Aioli | Heirloom Tomato | Sunny Side Egg

Potato Bun

FRIED CHICKEN SANDWICH | 17

Crispy *Lethbridge* Chicken | House Pickles | Lettuce

MARKET Mac Sauce | Focaccia

SMOKED MEAT REUBEN | 17

Smoked Alberta Meat | Purple Kraut | Swiss Cheese | Crunchy

Mustard | Pickled Pepper | Sourdough

SMOKED SALMON SANDWICH | 17

MARKET Smoked Gravlox | Lemon Yogurt | Cucumber | Thin

Red Onion | Crispy Capers | Wasabi Nasturtium |

Bacon Biscuit

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

Chefs Daily Inspiration

*MAKE ANY OF OUR SANDWICHES INTO A PANINI | 2

**\$25 Three Course
Prefix Menu**

Ask your server for today's
fresh choices